

TRĀTA

Smoked Tuna



A FAVORITE FLAVOR
THAT CONTINUES
TO EVOLVE



 Smoked using real wood



A great match
for natural and popular
ingredients!

TRATA Smoked Tuna

AN INNOVATIVE PRODUCTION
A TRADITION OF TASTE!

Faithful to its vision, **TRATA** has not stopped evolving and innovating, bringing a unique product onto the market for the first time: **TRATA smoked tuna**. Tuna produced exclusively by **KONVA** in Kilkis, setting a new world standard in taste! It's the only tuna smoked in a wood-fired oven, obtaining a balanced taste of smoked fish. A taste that people loved immediately and made their favorite right from the start. All those who tried **TRATA smoked tuna** have one thing to say: It simply makes every dish a whole lot tastier!

That's why we are keeping its unique flavor the same, changing only its appearance and adding three new flavors to our range: **TRATA Smoked Tuna Piquant**, **TRATA Tuna Salad with Lentils and Smoked Tuna** and **TRATA Tuna Salad with Quinoa and Smoked Tuna**.

TRATA SMOKED TUNA
Makes everything tastier!



TRATA Smoked Tuna

Unique and outstanding because:

1. It's smoked in a wood-fired oven

The tuna is smoked naturally, with a mixture of beech, oak, and fir, at low temperatures, continuously checked while it's being smoked, in order to ensure a balanced taste.

2. It's responsibly processed

With the use of technology and strict supervision at all stages of production, the tuna is cooked at low temperatures in order to ensure its tenderness.

3. It retains its nutritional value

Tuna is a fish with a high nutritional value, without much fat, and it constitutes a natural source of proteins that contribute to maintaining the natural condition of bones. It also contains Vitamin B12, which is important for the nervous system.





Smoked
using
real wood

In vegetable oil



High-quality tuna, with the particular flavor profile provided by the natural aromatic ingredients of the fish, but also by the addition of “mild” vegetable oil, which creates an outstanding product for tuna lovers.

Tuna Salad
with Lentils



A ready-made complete meal with the well-loved Greek legume in the form of a salad, accompanied by the distinct and particular features of **TRATA Smoked Tuna**, which send flavor to new heights.

Piquant



The addition of spicy red pepper and chili flakes gives **TRATA Smoked Tuna** a slightly spicy taste, which is a pleasant surprise even for the most demanding palates.

Tuna Salad
with Quinoa



A ready-made complete meal including the popular superfood quinoa, in the form of a salad with the distinct and particular features of **TRATA Smoked Tuna**, for a nutritious, balanced, and tasty diet.

Lemon
& Oregano



The natural aromatic ingredients of tuna, but also the addition of lemon and oregano create an outstanding product for tuna lovers.

Tuna Salad
with Beans



A ready-made complete meal with the natural aromas of **TRATA Smoked Tuna**, combined with the nutritional beans and various selected vegetables create a unique wholesome meal.



**We support
sustainable fishing.
We respect the environment
and humanity.**



- We obtain tuna exclusively from members of the ISSF, the International Seafood Sustainability Foundation. None of our suppliers are included on the IUU list (the list where all those engaging in illegal, unreported, and unregulated fishing are recorded).
- We apply quality and security systems that are completely compliant with the current valid legislative framework of the European Union to combat, prevent, and eliminate illegal, unreported, and unregulated fishing (IUU).
- We respect and support the policy of controlled fishing in order to safeguard the sustainability and reproduction of tuna by obtaining supplies of tuna from all oceans.



ISO 22000:2005/ BRC GLOBAL STANDARD FOR FOOD/ IFS FOOD STANDARD/ FSMA

TRATA

At **TRATA** we really know tuna. Since the 1990's we have been creating and developing canned tuna products that make a favorable impression on the worldwide market with their quality, flavor, and originality. Therefore, it's no coincidence that **TRATA**, a purely Greek company, has created a tradition in tuna, with the unique and unsurpassed quality that it offers.



**Smoked
using
real wood**



Track and trace
your fish by visiting:
www.tratagreece.gr

WE KEEP OUR RELATIONSHIP WITH THE FINAL CONSUMER ALIVE

We provide ideas for recipes, serving suggestions, and information about the value of a balanced diet with seafood, which nourishes the body and fits with the modern lifestyle.

TRATA
GREECE



www.tratagreece.gr