

SUBWAY® TUNA IS REAL TUNA



Subway sources 100% wild-caught tuna from leading global food suppliers that have a reputation for working diligently with food safety and quality experts to ensure consistent, high-quality products at every stage of the supply chain.

SOURCING

Subway's North American importer – Rema Food Group – sources wild-caught skipjack tuna from Thailand, the Philippines and Indonesia, the top tuna-sourcing markets globally.



SUPPLIERS' FACILITIES

These suppliers are only allowed to accept whole frozen fish, which comes with a statement from each fishing boat captain affirming the species, catch method, traceability information and more.



At the supplier facility, the tuna undergoes rigorous quality and safety control testing.



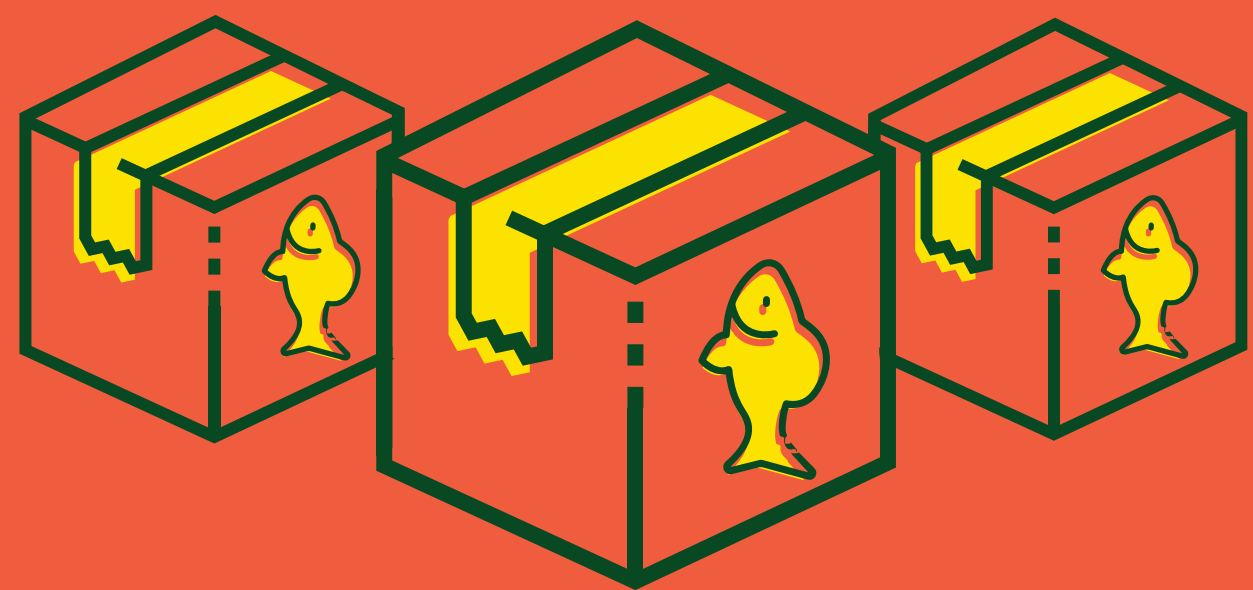
The tuna is then thawed, washed, inspected and sorted based on quality.



After washing and precooking, the tuna is then cut and double cleaned before being cooked and packaged for distribution to Subway restaurants.

RESTAURANTS

Subway franchisees receive their tuna sealed in pouches for continued quality control and food safety purposes.



MADE FRESH FOR YOU

Before adding to the sandwich line, Subway Sandwich Artists™ mix the tuna with mayonnaise. A fan-favorite, guests enjoy the 100% real tuna the way they like it – with their choice of veggies in a freshly made sandwich, wrap or salad.

