



ALBACORE TUNA

This MSC certified albacore tuna is caught in the South West Central Pacific near Fiji and the Cook Islands (FAO 71, 77,81) using long-lines with circular hooks to catch the albacore tuna. The beautiful pink colour of this Albacore tuna distinguishes it from other deep red tuna species. Thanks to the Frozen at Sea processing method the tuna is consistent in quality and the pink colour remains after defrosting. The gentle, mild taste of this fish makes it suitable for different preparations, such as sashimi or from the grill or barbecue.

Albacore tuna is found in all (sub) tropical and temperate seas. It is a relatively small species of tuna. Albacore tuna is one of the few tuna species that is not caught with nets. With the use of longlines that reach a depth of 300-400 meters, the adult tuna are caught individually.



PRODUCT SPECS

Latin name:

Thunnus alalunga

Appearance:

This product is available as chilled product.

Certification:



This product is MSC certified

Shape options:

Specifications:

- Loins
- Skinless
- Boneless
- Refreshed
- Chilled Bulk in tempex

Quality:

Packaging:



ORIGIN

FAO71, 77 and 81
Fiji and the Cook Islands

CATCH SEASON

April – September (70% of the volume)
Year round supply of frozen and chilled products

FISHING METHOD

The MSC certified Albacore tuna fishery on Fiji uses long-lines. Long-lining is fishing with long lines with baited hooks attached at intervals by means of a large number of branch lines called snoods. Circular hooks are used to reduce the amount of by-catch and to ensure that the hook does not end up in the stomach of the fish. The lines are set at specific depths to prevent bycatch of juveniles and shark species. Fishermen and other crew-members on the boats are specially trained and equipped to rescue unintentionally caught turtles and sea mammals.

SUSTAINABILITY CERTIFICATE

The Marine Stewardship Council (MSC) is an international non-profit organisation that has developed a certification scheme for sustainable wild-catch fishing. The MSC standard consists of three core principles that each fishery must demonstrate it meets: sustainable fish stocks, minimising environmental impact and effective management. Find out more on the [Fiji](#) and [Cook Islands](#) fishery at the MSC website.

