

TUNA

SKIPJACK | YELLOWFIN | ALBACORE | BIGEYE | BONITO



TUNA

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A tuna is a saltwater fish that belongs to the tribe Thunnini, a subgrouping of the Scombridae (mackerel) family. The Thunnini comprise 15 species across five genera,[2] the sizes of which vary greatly, ranging from the bullet tuna (max length: 50 cm or 1.6 ft, weight: 1.8 kg or 4 lb) up to the Atlantic bluefin tuna (max length: 4.6 m or 15 ft, weight: 684 kg or 1,508 lb), which averages 2 m (6.6 ft) and is believed to live up to 50 years.



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1. SKIPJACK

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2. YELLOWFIN

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3. ALBACORE

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4. BIGEYE

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5. BONITO

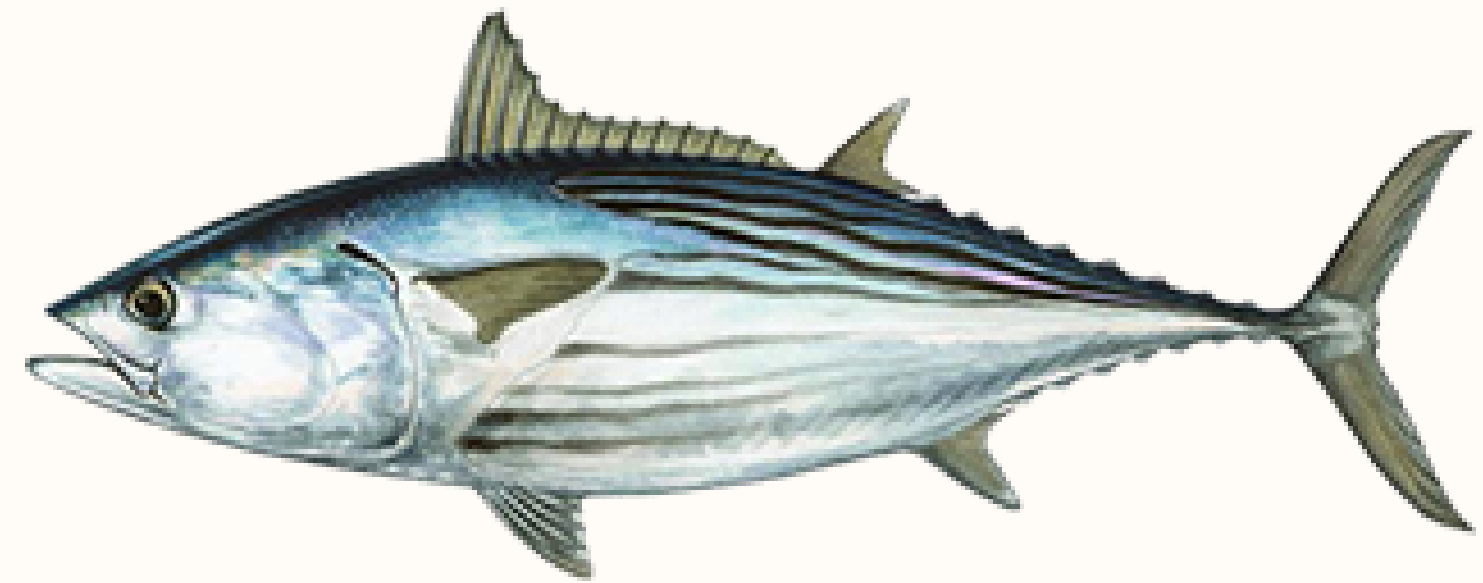
Skipjack Tuna

Skipjack Tuna can be distinguished by the presence of four to seven dark, longitudinal stripes on their bellies. Their dark blue backs are accentuated by a clearly defined area of green above the pectoral fin, which fades away towards the middle of the body. They have silvery flanks and bellies, and short fins. These subheadings do not cover the Atlantic or belted bonitos (*Sarda sarda*), which have oblique bands on their backs.

Common Size: 40-80 cm / 2.5 kg

Maximum Size: 110 cm, Weight 30 kg, Age 15 years

Catching Area: 73% Western Pacific Ocean (63% WCPO, 8% SPO, 3% NPO), 7% Eastern Pacific Ocean, 11% Indian Ocean, 9% Atlantic Ocean



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Yellowfin Tuna

Easy to recognize by the sickle-shape of their anal and second dorsal fins.

Common Size: 40-150 cm / 1,3-70 kgs

Maximum Size: 200 cm, Weight 175 kgs, Age 8 years

Catching Areas: 20% Eastern Pacific, 41% Western Pacific, 29 % Indian Ocean, 10% Atlantic Ocean.

Popular Product Forms: Canned, Fresh (whole fish), Frozen pre-cooked Loins, Fresh Fillets, Raw frozen loins + steaks.



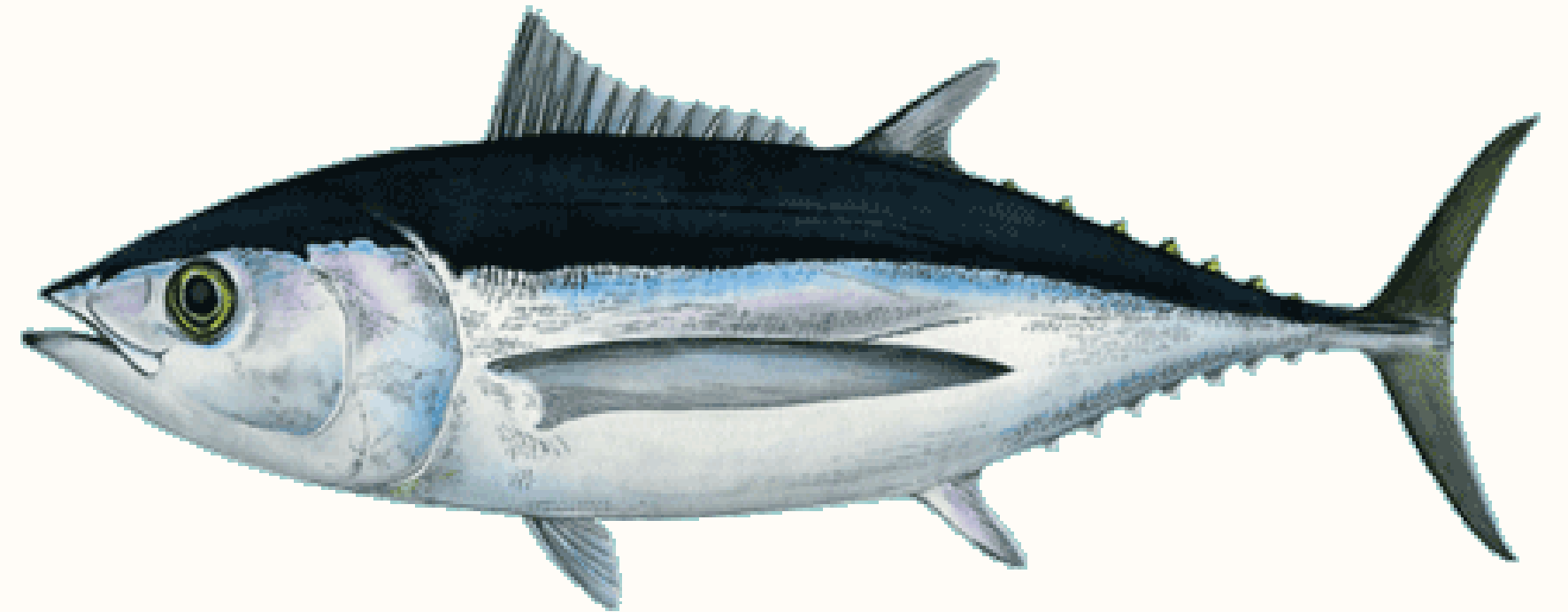
Albacore Tuna

Long pectoral fins, which reach behind the anus and by their dark blue backs and blue-grey flanks and belly.

Common Size: 40-100 cm / 4.5 – 11 kg

Maximum: Size: 130 cm, Weight 40 kg, age 15 years.

Catching Areas: 32% Northern Pacific, 31% Southern Pacific, 21% Atlantic Ocean + Mediterranean, 16% Indian Ocean



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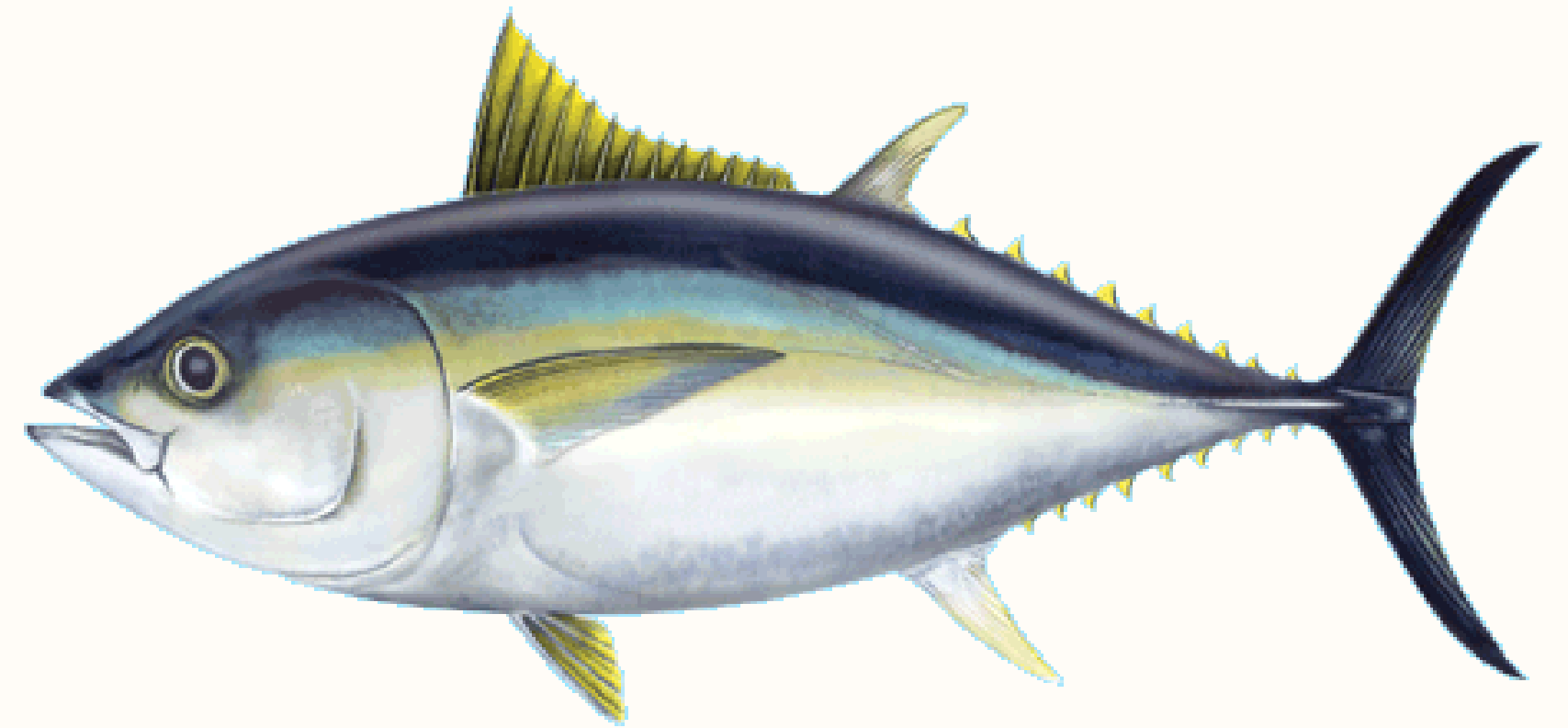
Bigeye Tuna

Similar to Yellowfin tuna, they are hard to distinguish. Long pectoral fins that usually extend well past their anal fin, which together with their large eye, characterize the species.

Common Size: 40-180 cm / 1,4-130 kg

Maximum Size: 230 cm, Weight 210 kg, Age 15 years.

Catching Areas: 21% Eastern Pacific, 38% Western Pacific, 22% Indian Ocean, 19% Atlantic Ocean



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Atlantic Bonito

Short pectoral fins and between 9-12 dark stripes on their back

Common Size: 40 -50 / 2,5 kg

Maximum Size: 5.4 kgs, 91.4 cm

Catching Areas: South Chinese Sea, Northern Mediterranean, Parts of the Black Sea, Parts of the Indian Ocean, North-East Atlantic Ocean.



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Tuna is available in a wide variety of products.

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Fresh & Frozen Gilled, Gutted, Head off

In order to maintain the highest quality, prevent spoilage and reduce space and weight, the head or just the gills of the tuna can be removed. Also fish can be handled with the head still on, but just the gills and the guts removed.



Frozen Pre-cooked Loins

Cooked, cleaned – with all skin, bones and black meat removed creating individual fillets or loins, which are then frozen at minus 18 Celsius with a blast or contact freezer. Produced especially as main component for tuna canneries which have outsourced the cleaning of tuna to other facilities.



Canned Tuna

After first being cooked, and having skin, bones, black meat and blood veins removed, the tuna meat is inserted in a metal or aluminum can. Water, oil or sauce is usually added. After closing, the can is sterilized at 121 degrees Celsius, giving it a shelf life of at least 3 years.

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