

# OUR KNOW-HOW

**Ashore, as at sea, Pacific Tuna ensures first and foremost the quality and freshness of its products.**

## AT SEA : A QUALIFIED WORKFORCE AND CONTROL OF THE RESOURCES

**Our supplier has a fleet of 8 longline vessels equipped for fresh fishes.**

Crews are trained for over 15 years at longline fishing. It is an angling technique that allows renewal of the species by low yields and targeting species and their size.

**On board, it is the quality that is sought.** The procedure consists at bleeding and gutting the fish before storing it under ice in a refrigerated hold (0-2° C).

The duration of a campaign rarely exceed 12 days (approximately 9 fishings) which ensures freshness and quality of our product.



## ASHORE : TREATMENT AND OPTIMAL CONTROL OF HAZARDS

With 200m<sup>2</sup> of production area in directed temperature (between 5 and 10 ° C) and as many office and dry storage surfaces, our workshop has a processing capacity of about 1,000 tons per year. To this, must be added about 500 tons of exported fishes.

**The human holds a very important place :**

managers for each service (Production, Hygiene and safety, Sales), in-house trained assistants and employees at processing fish and good hygiene and safety practices. This allows an internal evolution of skills and jobs. Thus, the machine has little presence. We have a vacuum machine, a freezing cell, electric saws to cut frozen fish, a cube maker and 2 refrigerated delivery vehicles.



We are equipped with a positive cold storage of about 250 m<sup>3</sup> and negative cold storage of 60 m<sup>3</sup>.

**We are constantly looking to improve our production :** Searching for new cutting machines, packaging, protection, handling and lifting solutions.

We are seeking new export markets : we currently have an ongoing demand for European approval and seeking new customers in the Pacific region.

To better meet the needs of our customers, we work to diversify our production to new products, new packaging.