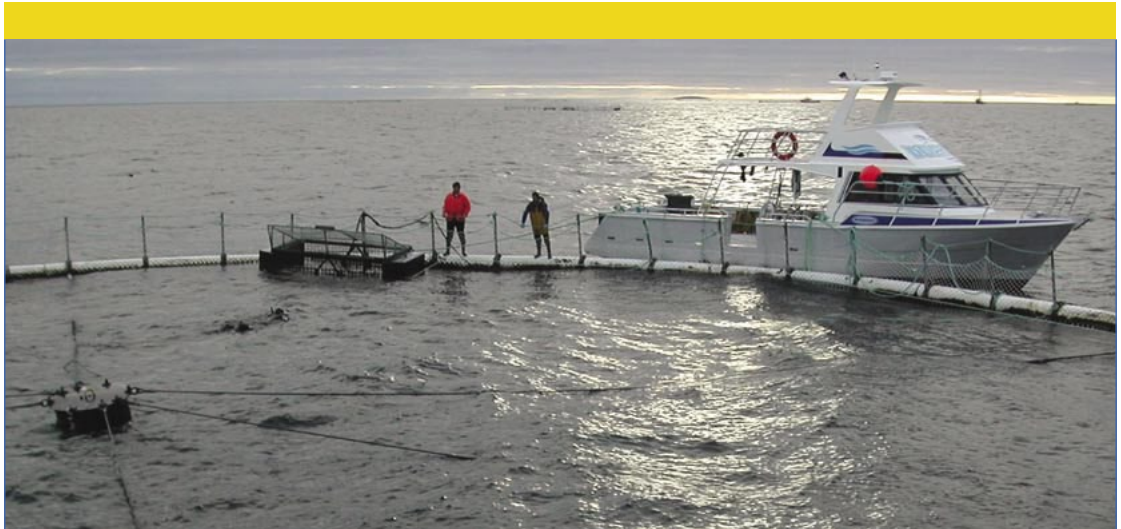




Australian Southern Bluefin Industry Association Ltd (ASBTIA)

MEMBER: FOOD ADELAIDE EXPORTERS GROUP



FOOD ADELAIDE IS AN INDUSTRY ASSOCIATION OF LEADING FOOD AND BEVERAGE COMPANIES.

THE ASSOCIATION, BACKED BY GOVERNMENT, OFFERS EASY ACCESS TO A COMPREHENSIVE PORTFOLIO OF AUSTRALIA'S FINEST PRODUCTS.

Innovation and care

Australian ranched Southern Bluefin Tuna (SBT or "Minamihonmaguro") is grown in the pristine ocean waters of southern Australia.

The industry has developed through a large investment in innovation, research and training, with a philosophy of continuous improvement and full traceability.

The Australian Southern Bluefin Tuna Industry Association represent this industry and work to maintain this high level of quality and performance.

The wild tuna are caught live in the southern oceans, then towed carefully to the ranching areas. At all stages of the catching, towing and counting into the farms, the tuna are monitored by scientists and government inspectors.

To ensure full traceability of each tuna, there is continuous liaison between the government officials, each farmer and the Association.

Quality ensured

In the ranches, the fish are fed twice each day for up to 6 months with wild fish such as sardines, anchovies and mackerel.

The aim is to maintain all the wild qualities of the tuna, and add further benefits to product quality from regular feeding. It is nature and science working together. The tuna are grown under a very strict government environment and stocking regulations. The approach is always set to be world's best practice.

No chemicals or antibiotics of any type are used to maintain the health of the tuna. The natural mortality level from the capture in the wild to harvest in the ranches (up to 6 months later) is less than 2%.



Food safety guaranteed

Harvest and export of the tuna takes place under strict HACCP rules.





THROUGH FOOD ADELAIDE, BUYERS CAN CONNECT WITH SUPPLIERS FROM THE VARIED FOOD AND BEVERAGE OFFERING OF AUSTRALIA.

THE ORCHARDS, DAIRY PASTURES AND VINEYARDS OF THE TEMPERATE ADELAIDE HILLS;

THE EXTENSIVE HORTICULTURAL AND VEGETABLE PRODUCTION OF THE ADELAIDE PLAINS;

THE FRUITS, NUTS AND VEGETABLES PRODUCED IN THE WARM MEDITERRANEAN-STYLE ENVIRONMENT OF THE RIVERLAND;

THE WIDE STRETCHING GRAIN AREAS OF THE MID NORTH AND LUSH GRAZING LANDS OF THE SOUTH EAST;

AND THE CLEAN OCEAN WHICH CONTAINS PRISTINE FISHING WATERS AND AUSTRALIA'S CENTRE FOR AQUACULTURE OPERATIONS.



Each fish produced is certified by the Australian Government as meeting all the regulations of Japan, the European Union, the United States and Australia.

Australian ranched tuna also meets all international standards, including, CODEX and the World Health Organisation.

To totally ensure food safety, Australian ranched tuna is continually tested by the Australian Government. These results are published, and supplied to overseas governments and consumers.

Our commitment to excellence

The Australian ranched tuna industry has a proven commitment to excellence.

This industry invented tuna ranching – and has continually improved the technology.

The industry has the largest investment in seafood research in the southern hemisphere. It is this research and training which provides the platform for continuous innovation.

The industry's commitment to full traceability for its product involves independent monitoring, and means transparency for the consumer.

Finally, the industry is committed to catching from a wild stock. This means continuing the current strict quota catch controls, and maintaining international cooperation.

Dedicated to meet export needs

The industry works closely with its overseas agents, visits its markets and welcomes buyers to inspect its facilities – so that it can deliver to exact customer requirements.

Absolute product quality is the target for customers. The industry's marine biologists monitor every stage of the process to ensure the benefits of the ranching method result in the ideal products for each market. Compared with fish sold direct from the wild, ranched tuna have a richness in meat colour, texture and fat content.

The superior clean ocean growing conditions and the care given to the ranched tuna is matched by outstanding modern processing facilities.

The industry's distribution systems are continually monitoring shipments so that any issues can be swiftly addressed.

In these ways, the Australian tuna ranching industry can deliver to customers the unique taste, texture and quality of this product. The benefits of a pristine ocean growing environment and the very best rearing and handling conditions can be seen, tasted and enjoyed.



Tuna are harvested from pristine ocean waters.



Further information

For any information on the Australian ranched tuna industry, please contact:

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