



Cleanseas Southern Bluefin Tuna is the worlds most sustainable luxury food.

Wild Southern Bluefin Tuna are caught in the Great Southern Ocean by the Cleanseas fleet between December and March.

Under strict quota management, only a limited number of fish are caught and kept live in sea cages, where they are fed a natural, fresh diet of pilchards, mackerel and squid.

Fattened over the ensuing 4 - 6 months. Cleanseas harvest the fish under perfect conditions, utilising the latest technology and employing traditional Japanese Ike-jime methods, which minimise stress and damage to the fish.

Cleanseas Southern Bluefin Tuna is one of the world's true culinary luxuries. Cleanseas have achieved a worlds first in closing the life cycle of the Southern Bluefin Tuna and will be growing them from hatchery stock soon.

Region of origin

Port Lincoln, Great Southern Ocean, South Australia



Availability

Fresh: May - September Frozen: year round

Sizes

Whole: 25 - 35kg Premium loins: 2.5 - 3kg

Flesh Fat Content

25 - 30%

Growing conditions

Wild caught mature fish are fattened in marine sea cages

Harvesting

Traditional Japanese IKE JIME Stun and gill bled

Feed

Natural fresh diet of pilchards mackerel and squid sourced from sustainable local fisheries

Flavour

Belly: rich sweet and full flavoured Shoulder/tail: mild, light, sweet

Texture

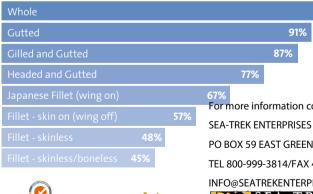
Belly - soft, buttery Shoulder/tail: firm, tight grained

Maguro yields











For more information contact:

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