

鮪 maguro tuna *thunnus maccoyli*

Ultimate
seafood



AUSTRALIAN BORN • JAPANESE QUALITY • CULINARY EXCELLENCE

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

Whole	100%
Gutted	91%
Gilled and Gutted	87%
Headed and Gutted	77%
Japanese Fillet (wing on)	67%
Fillet - skin on (wing off)	57%
Fillet - skinless	48%
Fillet - skinless/boneless	45%

For more information contact:

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