



Tuna

Thunnus thynnus (bluefin)/*Thunnus alalunga* (albacore)/
Thunnus obesus (bigeye)/*Thunnus albacares* (yellowfin)

Tuna are harvested from the cold, clean waters throughout Atlantic Canada. Species of tuna fished in Atlantic Canada include Bluefin, Yellowfin, Bigeye, and Albacore and typically weigh between 600 to 1000 pounds. The highly prized Atlantic bluefin tuna is the largest of the commercially harvested tuna species. It has a distinctive medium-full flavour and firm, meaty texture with large flakes. It is best served as sushi or cooked rare to medium-rare. Rich tasting Albacore tuna fillets are very soft and fall apart easily in large flakes, but firm up on cooking, forming a dense steak. Its high fat content makes it perfect for grilling and barbecuing. Big eye tuna is also high in fat but is firm and meaty with large flakes, making it prized by sashimi lovers. Yellowfin tuna are firm and moist, with large flakes and a high fat content, making it excellent for the grill or served raw as sashimi or in sushi. Harvesting varies by region, but tuna is available all year-round.

Sustainability & Certifications

Tuna are migratory fish, and can swim incredible distances across oceans in their lifetime. Because of their distribution patterns, tuna are under the jurisdiction of the International Commission for the Conservation of Atlantic Tunas (ICCAT). All exporters are certified by the Canadian Food Inspection Agency (CFIA).

Product Forms

Fresh – round, loin, HOG, H&G,
dressed