

*Mori Tuna is premium quality  
farm fattened Southern Bluefin Tuna.*

#### **Catching and farming Southern Bluefin Tuna**

Mori Tuna are sourced from Australia's government monitored **sustainable quota fishery**.

They are caught in the waters of the Southern Ocean and then towed in sea cages to Port Lincoln, South Australia where they are fed a natural fish diet over a number of months to enhance oil values and taste.

#### **Harvesting**

The Mori Tuna processing facilities are ideally located at the water's edge where the harvest vessels berth. The tuna are harvested, processed and dispatched on the same day.

#### **Processing**

Mori Tuna are handled with 'best practise' care and respect in our very strict hygienic processing rooms. Products produced range from whole fish to smaller user friendly vacuum packages ready for use.

#### **Food**

Mori Tuna is designed for raw consumption which makes it a unique food sensation. Chefs and food sellers can use this special food as a signature dish to encourage discussion and widen their customer base.

*Care taken by us is long lasting value for you.*



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A product of  
Southern Waters Marine Products Est 1989  
by the Moriarty Family Port Lincoln South Australia



Premium Sashimi  
**Southern Bluefin Tuna**  
*Thunnus maccoyii*



Port Lincoln, South Australia

[www.morituna.com](http://www.morituna.com)



- *Sustainable Fishery*
- *Packaged for Convenience*
- *Melt in your Mouth*
- *Premium Quality*

Mori Tuna displays exceptional colour and fat qualities being high in Otoro and Chutoro fatty meat, which is a melt in the mouth sashimi-grade product, prized by chefs all over the world.

Mori Tuna can now offer this product as vacuum-packed loins and portions.

State of the art equipment combined with strict hygiene practices ensures an extended shelf life, which in turn provides the end user with greater flexibility.



*“Perfectly tailored high end convenience.”*

Tony Ford  
BOSTON BAY WINES