



Premium Sashimi
Farmed Southern Bluefin Tuna
Thunnus maccoyii



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

EU approved
HACCP Accredited
Sustainable Fishery
Melt in the mouth

CATCHING and FARMING

Mori Tuna are sourced from Australia's sustainable Southern Bluefin Tuna 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 special 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 portions are handled with 'best practise' care and respect, adhering to the Southern Waters Marine Products 35°S Quality Assurance System. The fresh vacuum-packed tuna portions enjoy SWMP's unique 'colour - proposition' and can be stored for 10 days in the vacuum pouch under refrigeration.



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.



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