

The finest
Tuna



**NATURE
PESCA**





Quality, flavour and sustainability

NATURE PESCA is a Spanish company established in Vera, Almeria, in March 2001. It is specialised in the commercialisation of tuna, both thawed and frozen. Tuna is marketed in various formats or cuts, which can be whole pieces, loins, fillets and high-quality belly.

NATURE PESCA searches for the best fishing areas, assesses fishing fleets that guarantee special care in sustainable fishing and in the selection of tuna. All our purchases have the *Dolphin Safe* certificate, which ensures respect for the environment and are certified for freezing in brine at -18 degrees after their capture. The perfect preservation of the product is guaranteed from the beginning of the chain until sale on the market.

NATURE PESCA currently provides direct supply to supermarkets, both wholesale and retail customers and HORECA in Europe (i.e. *catering and hospitality sectors*), highlighting its presence in the markets of Spain, Italy, Portugal, Germany and Greece, among others.

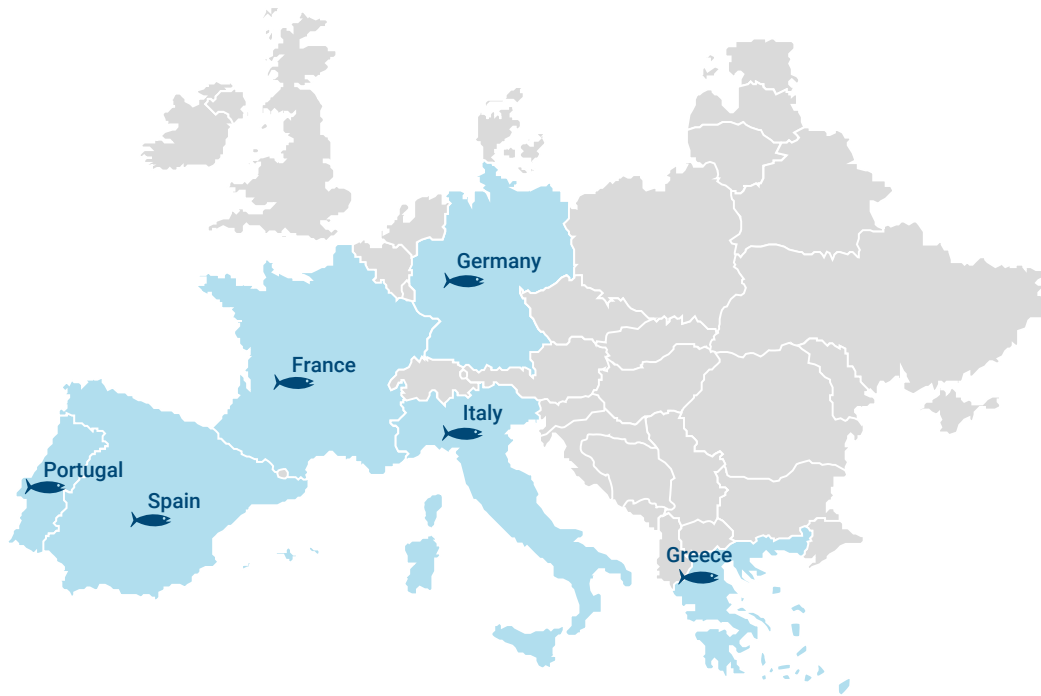


With IFS Broker guarantee,
to ensure the food quality
of our tuna.





NATURE PESCA Supplied areas





Distribution tailored to the needs of our clients



NATURE PESCA seeks to respond to the needs that each of our customers may have. Consequently, we adapt and offer various formats or cuts. **NATURE PESCA** tuna guarantees quality, respect for the environment, temperature control throughout the process and an assurance of food safety that is validated by our **IFS BROKER** certification.

In order to achieve this, we have our own laboratory equipped with a histamine (ionic chromatograph) and mercury (DMA) analyzer, among others, and a human and technical team that controls all the exposed parameters.



Top quality



Environmental respect



Food safety guarantee



Temperature control throughout the process



WHOLE YELLOWFIN AND BIG EYE TUNA

- Frozen.
- For wholesale customers, manufacturers and distributors.



TUNA LOIN

- Thawed and frozen.
- Pieces between 2.5 and 4 kg both with skin and sangacho (e.g. *darkest part of the meat of tuna*) or without them.



TUNA BELLY

- Thawed and frozen.
- Pieces between 0,7 and 1 kg.

Destined for supermarkets, wholesale customers, retailers, the HORECA sector and online sales.



Thawed and frozen Yellowfin tuna steak



OUR INNOVATIVE PRODUCT

The purpose of putting individual vacuum-packed fillets on the market is bound to the necessity to respond to a demand coming from the final consumer. According to the market trend, our client is looking for a product that fully fulfills the experience of eating a good tuna steak, coming from sustainable fishing, boneless, adequate weight and individually packed, and that provides food safety and sanitary control.

Our product encompasses all these features and its quality is validated by **IFS BROKER** certification. We supply our tuna steak in a container that is easy to open and comfortable for later recycling, both plastic and cardboard parts.



Formats



The fillet comes without skin and sangacho or with skin and sangacho, both thawed and frozen. The individual fillets are offered with a weight between **180 and 250 grams** and come in **boxes of 14 units** (adaptable to customer needs). All the relevant information about the product will be available on the label: Ingredients, instructions for use, nutritional information and preparation recommendations.

DEFROSTED TUNA PACKAGING

Skinless tuna fillet, thawed with added water

FROZEN TUNA PACKAGING



Refrozen tuna fillet after adding enhancers


Treatment: Additive and tunnel freezing


Ingredients: Tuna, water 12% max, salt, antioxidants E-301 and E-331

Production method: Capture

Trade Name: Yellowfin Tuna

Scientific name: *Thunnus albacares* YFT

Sustainable fishing product 


Recyclable packaging 



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