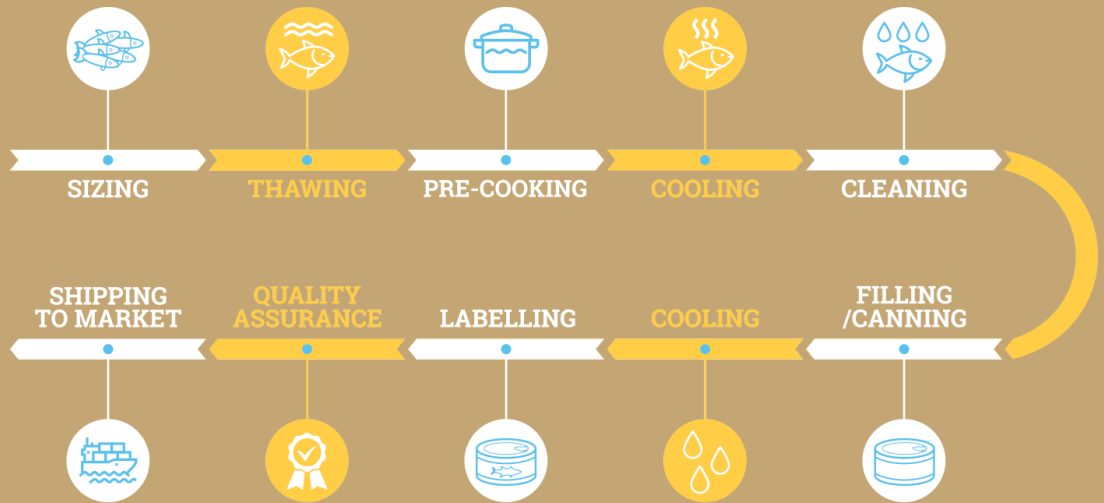


TUNA PROCESSING

DELIVERY TO THE CANNING PLANT

Tuna is delivered directly from the fishing vessel or from freezer ships. The majority of Tuna delivered is frozen. To maintain quality, it is moved promptly from the vessel into cold storage facilities at the cannery.



SIZING

During the unloading, the fish is 'sized' to keep fish of the same size and weight together. This ensures quality during the thawing and precooking process.



THAWING

The processing starts with Tuna being moved from the freezer to thawing tanks – tanks where the Tuna is uniformly thawed prior to cleaning.



PRECOOKING

The thawed Tuna is then loaded onto metal racks and placed into large steam pressure-cooking chambers called retorts for a prescribed time and temperature.



COOLING

After the precook, the racks of Tuna are moved to a temperature-controlled room for cooling.



CLEANING

Once the Tuna is cooled, it is sent to the cleaning tables where the edible meat is removed from skin and bones.



FILLING/CANNING

Moving in a single line, cans are automatically filled with Tuna. This is followed by salt, vegetable broth, water or oil, or other flavours, depending on the style of pack, and finally the lid. Then the cans enter the vacuum sealer, where the air is withdrawn and the lids hermetically sealed.



COOLING

The cans go through a water bath to clean off oil residue. Then they are placed back into retort baskets. After the prescribed cook time and temperature, the sterilized canned Tuna moves to a cooling area.



LABELLING

When the cans have cooled they are labeled and packed in cartons.



QUALITY ASSURANCE

The day following packing, quality control personnel cut open representative samples and grade them on things like appearance, smell, texture, cleanliness, and flavour. At every stage of processing, quality control measures ensure a high-quality product.



SHIPPING TO MARKET

After receiving Quality Assurance approval, the Tuna is ready to be loaded onto containers and shipped to our customers.

BRUNSWICK[®]

