



Ocean Pure Albacore Tuna from New Zealand

Albacore Tuna caught the “old fashioned way”...

After spending 30 years working in the fishing industry, starting out as a Cray fisherman in Hick’s Bay, Allan Gard thought he was on his way to retirement but instead sold his 60 foot launch to start New Zealand’s **first & only** Albacore Tuna plant...



So what makes this boutique New Zealand Tuna cannery so special?

◇ Ocean Pure’s Innovative Processing...

The Albacore tuna is first **hook & line caught** and frozen at port. When the frozen albacore tuna arrives at *Ocean Pure*, they begin processing immediately. The tuna are filleted while still frozen using specially designed equipment. This revolutionary and innovative strategy ensures the best quality meat and a decreased risk of contamination.

Normally, tuna is thawed out, filleted, cooked, canned and then re-cooked. *Ocean Pure* is currently in the process of patenting their processing method.

Before the tuna reaches the can it is *continually checked* for imperfections such as bones and discolored fish, it is also put through a metal detector after which the tuna is canned and **cooked once**.

Each cook is designed to optimize flavor and texture. Post cooking, the cans are cooled and transferred through to our packaging room for labeling and dispatch.

This unique and innovative **single cooking process** also causes their tuna to appear in a “steak-like” form instead of the traditional “flaky” and it also means that their tuna is one of the “healthiest” tuna’s as all the healthy oils, vitamins and nutrients are “locked” in the can.

◇ Quality Control

From each and every batch *Ocean Pure* produces, a random sample of cans are collected and incubated for 10 days. Their dedicated Quality Control Analyst performs visual and sensory tests and they also send some samples to an independent lab for analysis.

Ocean Pure is the first Australasian company to join a **dolphin-safe program** monitored by the Earth Island Institute in San Francisco.

◇ Mercury Levels

Ocean Pure stipulates that their tuna must come from clean waters & weigh, on average, 12 kg or less. These contribute to the **low mercury levels** found in their products.

◇ Packaging & Varieties

Ocean Pure uses a French style canning for all of their healthy & delicious tuna products. These easy-to-open cans come in **3.35 and 6.5 oz cans**.

They currently offer 3 varieties:



Tuna in Spring Water



Tuna in Spring Water & Organic Sea Salt



Tuna in Italian Olive Oil

PLEASE CONTACT US FOR FURTHER INFORMATION:

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