

# TUNA



**45N 63W.** IT'S EASY TO GET CAUGHT UP IN A PLACE LIKE NOVA SCOTIA. WHERE THE WATER IS COLD AND CLEAN. THE PEOPLE, WARM AND FRIENDLY. THE SEA HAS SUSTAINED US FOR GENERATIONS, AND SO NATURALLY WE FEEL RESPONSIBLE FOR SUSTAINING IT TOO. IT IS WOVEN INTO OUR HISTORY. OUR CULTURE. OUR FUTURE. YOU CAN TASTE OUR VALUES IN EVERY BITE. IT'S THE TASTE OF QUALITY. THE TASTE OF THE UNSPOILED ATLANTIC. THE TASTE OF NOVA SCOTIA. PURE.

# TUNA

## THUNNUS

Nova Scotia tuna are harvested from the cold, clean, pristine waters along the coast of the province and shipped all over the world. Tuna are a sleek, powerful, and large pelagic fish. Species of tuna fished in Nova Scotia include Bluefin, Yellowfin, Bigeye and Albacore.

### NOVA SCOTIA TUNA. PURE.

Nova Scotian tuna is most often shipped unprocessed. Nova Scotia tuna processing facilities are registered to meet international quality assurance standards, ensuring you receive a healthy, safe, and high-quality product.

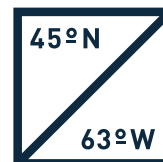
### WILD AND SUSTAINABLE

Tuna are migratory fish, and can swim incredible distances across oceans in their lifetime. Because of their distribution patterns, tuna are under the jurisdiction of the International Commission for the Conservation of Atlantic Tunas (ICCAT).

### PRODUCT TYPES

Nova Scotia's tuna comes packaged in a wide selection of fresh product, including:

- Whole, fresh
- Loin, fresh



NOVA SCOTIA  
**SEAFOOD**  
PURE.  CANADA.