
Tuna Cannery Ranking

Indonesia & Philippines



GREENPEACE

Contents

01

Introduction

06

Survey results

19

Status of Tuna Stocks

03

Scoring criteria

17

Greenpeace Recommendations

05

Overview

18

Glossary

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Page 5

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Page 3 & 18

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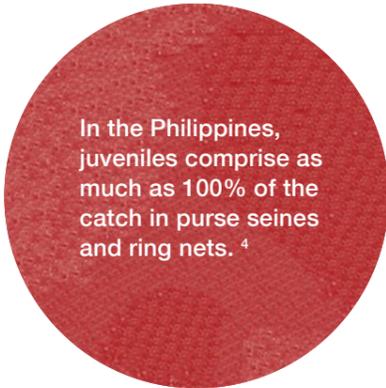
Illegal and unreported fishing losses worldwide are between \$10 bn and \$23.5 bn annually. ¹



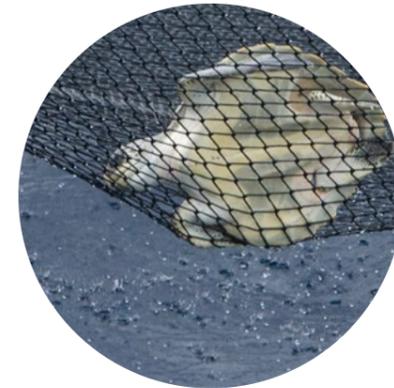
In Indonesia, around 19,443 tons (20-30%) of tuna exports (e.g.) to the US are illegal and unreported. ²



The Philippines deploys 7,300 drifting FADs annually while the Indonesian fleet deploys around 2,000 drifting FADs. ³



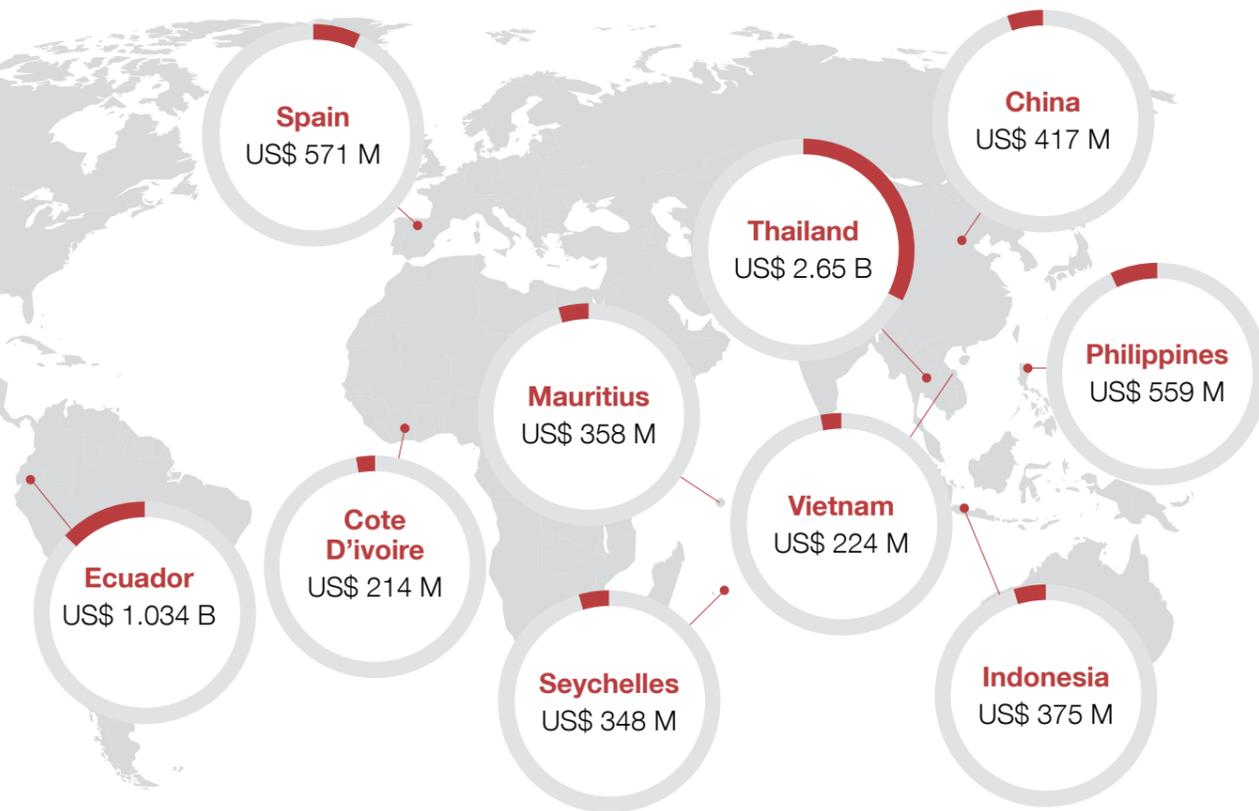
In the Philippines, juveniles comprise as much as 100% of the catch in purse seines and ring nets. ⁴



Be aware before getting a can opener.

01 Introduction

World Canned Tuna Export (2009-2013)



Consumers in Southeast Asia typically choose their canned tuna based on the brand or label on the can, and tend to associate the product with the reputation of the company or brand that distributes the product. Unfortunately, most regional tuna brands provide a bare minimum of information to consumers on where the tuna comes from. They may inform the potential consumer that the tuna is flaked, chunks, or steak and whether it is in brine, water, or oil, but rarely does it inform the consumer

about what species of tuna is in the can, whether it was responsibly caught. They never provide assurance that the workers in the fishing and processing sectors were treated fairly, either.

The belief that a “trusted” tuna brand is a responsible steward of the ocean is reinforced by commercial advertisements and the supermarkets’ placement of the product on their shelves, but is this belief supported by facts?

Some tuna populations are already at dangerously low levels like Atlantic bluefin *Thunnus thynnus*, Pacific bluefin *Thunnus orientalis*, Southern bluefin *Thunnus maccoyii* and Bigeye tuna *Thunnus obesus*. Those species whose stocks are not yet overfished are usually caught with damaging and wasteful methods like purse seining using fish aggregating devices and longlines that also inadvertently kill countless sea turtles, sharks, and other tuna – including juveniles—in the process.

Responsible supermarkets and tuna brands are realizing that when it comes to tuna, the old saying about there being more fish in the sea isn’t true. Greenpeace’s research has found that most global populations of tuna are declining at an alarming rate. In 2013, the total international production of tuna reached 7,318,381 tons. Of this, the entire Asian region produced more than half at 4,769,508 tons. Thirty-nine per cent of Asia’s production came from Indonesian and Philippine fleets at 1,298,091 tons and 556,843 tons respectively.⁵

Indonesia, Philippines, and Thailand are the major producers and exporters of canned tuna. In 2013, world canned tuna exports reached a staggering value at over USD \$8.1 billion.

Indonesia, the Philippines, and Thailand are the major producers and exporters of canned tuna. In 2013, world canned tuna exports reached a staggering value of over USD \$8.1 billion. Thailand is No. 1 with 32.63% share of the market, the Philippines is No. 4 with a 6.88% share, and Indonesia is No. 6 with 4.62% market share.⁶

Getting the tuna from the ocean to the can is a process that lacks transparency and is often fraught with irresponsible, and sometimes illegal, fishing and labor practices. The sad truth is that many of these popular brands don’t have a handle on their own supply chains and cannot accurately trace the source of their tuna from the fishing vessel to the cannery to the consumer. Without such information, how can consumers who want to make informed choices contribute to the sustainable sourcing of tuna products?

Consumers are increasingly insisting on only purchasing tuna from vessels that fish responsibly and do not needlessly kill other non-targeted sea life. In response, fishing vessels are changing their standards to serve the end client’s needs, that is, the supermarket and tuna brand buyers who are listening to their consumers and are starting to put stronger sourcing policies in place.

As a way to try to eliminate illegally caught fish from their supply chains, some companies are dropping the highly suspect process of at-sea transshipments. This

practice allows for fish laundering, a practice where illegally caught tuna can be hidden and commingled with legally caught tuna.

While these first steps towards reform are commendable, when there is no clear chain of custody, there is no way to assure that the responsible fishing vessels are getting their tuna into the appropriate cans – and worse, consumers are left with no true way of knowing that they are, in fact, rewarding the correct company with their purchase.

This critical link between the fishing vessels and the final canned product is the processing sector, or cannery.

Traceability in the tuna chain of custody is often compromised at the cannery. Unless careful and transparent records are kept and rigorous protocols are followed, canneries can combine various loads and species of tuna, making it difficult for consumers to make sustainable choices. This can have the terrible impact of negating the benefit of improved practices in other areas of the tuna supply chain.

Greenpeace Southeast Asia believes that consumers have a right to know where and how their tuna was caught. Modern consumers who are aware of their impact on the planet want to play a key role in preserving tuna resources for the enjoyment of future generations.

The need for canneries to step up and play a positive role in the traceability, sustainability, and social responsibility of canned tuna supplies has driven Greenpeace Southeast Asia to create a Cannery Ranking Report for Indonesia and the Philippines. This cannery ranking informs consumers about the practices of each tuna cannery whose end product is sold in grocery stores, and evaluates these canneries based on key criteria such as traceability, sustainability, and equity.

For traceability, companies should be able to track their tuna through all parts of the supply chain. Information on exactly where and how the tuna was caught is key to ensuring sourcing requirements are being met.⁷

For sustainability, companies should commit to having a sustainable tuna sourcing policy in place with clear requirements to exclude tuna from unhealthy stocks, destructive fisheries, and socially irresponsible companies.⁸

For equity, companies should know who is catching their tuna and how their catch is treated. It should also be committed to ensuring the well-being of workers throughout their supply chains and actively work against slavery at sea.⁹

02 Scoring Criteria

To gather this information, Greenpeace Southeast Asia sent detailed surveys to each of the canneries profiled in this report. A total of 9 tuna canneries in the Philippines and 14 tuna canneries in Indonesia were identified as respondents. Greenpeace Southeast Asia also conducted online research into these companies and determined their policies and practices.



The survey responses were evaluated and scored against the criteria listed below:



01

Traceability

Is the tuna traceable from sea to can to store shelf? Are internal and independent third-party audits conducted to ensure that the information is accurate?



02

Sustainability

What is the status of the tuna species and how was it caught?

Health of tuna stocks.

Does the tuna come from stocks that are healthy and not overfished, or are stocks being fished beyond their ability to rejuvenate?

Fishing methods used.

Is the tuna caught using methods that avoid including baby tuna and other marine life like sharks and turtles? Is it caught using indiscriminate fishing methods such as conventional longlines and purse seines employing fish aggregating devices (FADs)?



03

Legality

Does the tuna come from illegal, unreported, and unregulated (IUU) fishing? Can the company ensure that IUU fish does not enter its supply chain? Also, does the cannery receive tuna that was transhipped at sea, or does it conduct business with companies that have a record of prior prosecutions related to the capture and trade of fish?



04

Equity

Does the tuna come from socially responsible sources? Does the company ensure the protection of local workers and communities while providing a fair return on profits in the Southeast Asian region? Does the company know who is catching its tuna and how catches are treated? Is it committed to ensuring the well-being of workers throughout its supply chain, including those working at the cannery itself? Is it actively working against slavery at sea?



05

Sourcing Policy

Does the company have a written sustainability and equitability policy with clearly defined canned tuna sourcing requirements? Does the company have a clear commitment and implementation strategy on sustainability? Does it source from suppliers that catch endangered or vulnerable species or from areas which are known to be overfished? Is the company working towards a time-bound goal of avoiding unselective or destructive fishing methods?



06

Transparency and Customer Information

Is the company increasing transparency and promoting informed customer choices? How easy is it for end customers to know what is in the can? Can consumers find additional product information easily?



07

Driving Change

Does the company support or invest in the development of more sustainable and equitable fishing or processing? Does the company avoid sourcing tuna caught in proposed and existing marine reserves? Is the company proactive in improving the industry, lessening its impact and addressing the challenges our oceans face?

03 Overview

Overview of the Philippine Tuna Canning Industry

The catch from Philippine domestic vessels is largely processed by Philippines-based canneries (around 130,000 MT), with the remaining catch exported to Thailand and Vietnam. The Philippines' domestic fleet was significantly hampered by the loss of access to Indonesian waters in 2007, as well as the closure of several Western & Central Pacific Ocean (WCPO) high seas pockets. Annual production decreased from 250,000 MT in 2007 to 220,000 MT in 2009 with a daily processing capacity 850 MT/day).¹⁰

The majority of the Philippines' cannery production is exported to the EU and US markets. In 2009, the country exported 10.4 million cases, or 83,604 MT of canned tuna consumed by foreign markets. Production in domestic Philippine canneries seems unlikely to expand because of raw material supply problems from declining domestic catches and reduced access to Indonesian waters.¹¹

Overview of the Indonesian Tuna Canning Industry

In 2010, there were at least 13 canneries operating in Indonesia with an estimated annual throughput of around 100,000 MT. Raw materials for Indonesian canners are almost fully sourced from local vessels. The country's canned tuna production is predominantly for export, with minimal local demand. Indonesia's canned tuna products are exported to a wide range of markets including the EU, US, Japan, and the Middle East. The industry is also currently revitalizing canneries in Bitung.¹²

An increasing volume of catch amounting to 90,000 MT/year is processed locally by tuna canneries. Some tuna catches are also exported to Thailand and Vietnam-based processors. Indonesia remains an important middle-level supplier of raw material to Western Central Pacific Ocean WCPO canneries as well as its own growing domestic canning industry.¹³



04 Survey results

Canneries were ranked according to the answers they provided on the survey, as well as according to any information that they provided to the general public. Canneries were ranked as Good, Fair, or Poor according to the list of criteria cited in the previous section of this report. Of the 7 canneries which responded, only one was ranked Fair, while the other 6 were ranked Poor.

The ones that did not respond (from Rank 8 - 14), were ranked Poor as they did not provide enough public information about their policies and practices to merit a Fair or Good rating. None of the brands surveyed received a Good rating, indicating that a substantial amount of work on tuna industry practices and standards still needs to be done.

Rank	Cannery	Country	Overall Rating
1	Century Canning Corp.		Fair
2	PT Delta Pasific Indotuna		
3	PT Samudra Mandiri Sentosa		(Rising star)
4	Philbest Canning Corp.		
5	Ocean Canning Corp.		
6	PT Sinar Pure Foods International		
7	Celebes Canning Corp.		
8	CV Pasific Harvest		(Bluefin badge of shame)
9	PT Bali Maya Permai Food Canning Industry		
10	Alliance Select Foods International		
11	PT Avila Prima Intra Makmur		
12	CDO Foodsphere		
12	Permex Producers And Exporters Corp.		
12	Seatrade Canning Corp		
12	PT RD Pacific International		
12	PT Aneka Tuna Indonesia		
12	PT Banyuwangi Cannery Indonesia		
12	PT Juifa International Foods		
12	PT Carvinna Trijaya Makmur		
13	PT Deho Canning Co.		
13	PT Maya Muncar		
14	Bigfish Foods Corporation		



No.1

Century Canning Corporation



Background

Century Canning Corporation's tuna processing plant is located in General Santos City in Mindanao. General Tuna Corporation serves as the export arm of Century Pacific Food, Inc., and about 60% of the company's products are sold abroad while 40% are sold locally.¹⁴ The company provides canned tuna under the *Century Tuna*, *555*, *Blue Bay*, *Fresca*, and *Lucky 7* brands. It also produces private-label canned tuna and pouched tuna for export to overseas markets, including North America, Europe, Asia, Australia, and the Middle East¹⁵, and supplies *Chicken of the Sea* and *Bumble Bee* in the U.S.¹⁵ The company's current capacity is about 200 MT/day, with annual production estimated at 85,000 MT.¹⁶

General Comments

Century Tuna was receptive to our inquiries and was the only cannery profiled that made a passing grade, but only barely. Its website contains information that supports certain sections of the survey questionnaire, and it has publicly posted its procurement policy online. It is the only company which submitted the Catch certificate and Captain's Statement which indicated basic information needed to determine traceability. It also demonstrated that it has been audited by a third-party.

In addition to skipjack, Century Tuna indicated that it also processes yellowfin and bigeye in its canning facility, which is problematic. It indicated that frozen yellowfin and bigeye tunas are delivered to the canning facility in batches and that it is difficult to segregate each by species. Century Tuna believes that segregation by species is the responsibility of the fishing vessel. In reality, it is the responsibility of both the fishing vessel and the processing cannery.

Century Tuna also has a handline caught brand which is a more sustainable method for catching yellowfin tuna. If Century Tuna could ensure that the species information and catch method are provided on the label for its handline caught brand, as well as its other products, it could set an example for other brands to follow. Century Tuna should also consider increasing its purchases of more sustainably caught tuna, such as pole and line or FAD-free skipjack.

No.2

PT. Delta Pasific Indotuna



PT. DELTA PASIFIC INDOTUNA

Background

"PT. Delta Pasific Indotuna, known as DELPI, started commercial production in January 2007".¹⁷ "Its cannery processes 50 MT of raw fish per day."¹⁸ "Brands include *Aloha*, *Al-Omdah*, *Bona*, *Darin*"¹⁹ "*Al-Sayad*, *Al-Tayeb*, *Annuras*, *Arabian Sea*, *Family*, *Faylaka*, *Food Island*, *Moon Sona*, *Safari Skipjack*, and *Safari Yellowfin*."²⁰

General Comments

The cannery made several claims about its traceability and seafood policy but it could not provide any supporting documentation for its responses to the survey.

The cannery did not identify any third-party auditors and simply pointed to the generalized oversight of Indonesian government agencies. It also did not provide us a copy of their internal tuna procurement policy.

As with most canned tuna products, there was no mention on the labels of the specific type of tuna in the cans. The company processes skipjack, yellowfin, and bigeye tuna, primarily caught with purse seine nets. It does not process FAD-free product, but it has begun to process a negligible amount of pole and line product.

No.3

PT. Samudra Mandiri Sentosa



Background

"PT Samudra Mandiri Sentosa started in the year 2012 by acquiring one of the largest tuna canneries in the eastern part of Indonesia with a daily capacity of 150 MT. It is supported by massive fishing fleets and mostly focuses on pole and line caught tuna."²¹ "Its domestic brand is *Ikan Tuna*,"²² while "exports brands include *J. King*, *Island Sun*, *Ruby*, *GFS*, *California Girl*, *Celebrity*, *Early Dawn*, *Empress*, *Andrea*, *Island Delight*, *Cameco*, *Sea Best*, and *Jack Pot*."²³

General Comments

Samudra Mandiri Sentosa is a relatively new company. One of its key strengths is its active involvement in the promotion of pole and line as a sustainable way of fishing. It owns a pole and line fleet and is also supplied by local pole and line fishers. While this company is ahead as regards

sustainable methods of fishing, it does not yet have an internal or third-party traceability audit. It has the highest percentage of pole and line caught skipjack and yellowfin at 30%, and is also supplied with yellowfin and albacore by handline fishers.

The company seems determined to procure its supply from locally caught tuna in Indonesia, but its sustainability policy published online is anemic. While the policy is a respectable start, and the company deserves credit for being transparent, the short document outlines few commitments. With improvements to its tuna procurement policy, more public documentation of its efforts, robust third-party audits, and tighter controls to avoid processing IUU product, this company could lead the shift to sustainable fishing practices in Indonesia.

No.4

Philbest Canning Corporation



Background

Philbest Canning Corporation is one of the 50 business units under the RD Corporation. RD Corporation is one of the fastest growing companies in the Philippines which has 38 widely diversified business units and operations that span in the Philippines, Indonesia, Papua New Guinea, and Australia".²⁴

Its products and services include deep sea fishing, agri business, ship build and repair, manufacturing, seafood processing, financial service and realty development."²⁵ Its annual production is estimated at 40,000 MT.²⁶ "PhilBest Canning Corp. engages in the processing and export of canned tuna products to the US, Europe, Middle East, and Japan, as well as domestic markets."²⁷ Its local canned tuna brands are *Philbest Tuna* and *Dolly*.

General Comments

Information posted on its website does not tell consumers the tuna species or the type of fishing gear used. It was unclear whether the third-party

auditor identified on the survey evaluates any criteria beyond food safety, and the company did not provide any supporting documents on this issue or others. Its seafood procurement policy is unavailable to the public.

The company processes skipjack tuna for roughly three-quarters of its overall volume, and the remainder is made up of yellowfin, bigeye, and other small tuna. Philbest does not have any plans to shift to more sustainable species, though it should identify ways to do so. To its credit, roughly half of its catch

No.5

Ocean Canning Corporation

Background

"Ocean Canning is a Filipino owned corporation which sells all of its products abroad. Its current capacity is about 100 MT/day, with annual production estimated at 15,000 MT."²⁸

General Comments

Ocean Canning does not have its own website, thus it is very difficult to check its survey responses against any public claims. It also has not provided documents to substantiate the claims indicated in their survey responses. To date, it has not yet submitted any catch certificates or captain's statements.

Ocean Canning processes skipjack and yellowfin, but there is very little information beyond that, and no information on their catch methods. This report recommends that the cannery should publicly post its tuna procurement policy, enact tough traceability measures to avoid IUU product, and seek independent, third-party auditors.

No.6

Pt. Sinar Pure Foods International



Background

PT Sinar Pure Foods International claims it is a tuna canning company producing quality canned tuna. "Its products are 100% for the export market, with fish meal and fish oil as by-products. The company uses skipjack or yellowfin tuna which is processed into three types of canned tuna products: solids, chunks and flakes."²⁹ "It also exports to markets worldwide."³⁰ Local brands include *Frabelle*, *Isabella*, *Marina*, and *Pantai Manado*, while export brands include *Linda*.

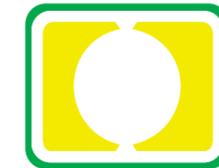
General Comments

Sinar Pure Foods did not respond to clarifications on unanswered sections. The company has no internal or third-party auditors. While it was able to identify the species used in the production line, it has not indicated the type of fishing gear used. There was also minimum information on the label and very few product details on the website.

This report recommends that the company needs to stop selling yellowfin tuna, or at least ensure that it is sourced from a more sustainable fishing method like handline or free school (FAD-free) purse seine, and immediately implement measures to more effectively trace the origins of their products to avoid inadvertently processing IUU seafood.

No.7

Celebes Canning Corporation



Background

"Celebes Canning is a Filipino-owned corporation which supplies markets abroad. Current capacity is about 80 MT/day, with annual production estimated at 10,000 MT."³¹

General Comments

Celebes Canning does not have its own website and it is difficult to correlate its survey responses with publicly available information. It has provided no documents to substantiate the claims they made in the survey and it has not yet submitted any catch certificates or captain's statements.

The company sells purse seine or FAD-caught skipjack and yellowfin, lacks a robust traceability system, and does not have any independent third-party auditors. This report strongly recommends that Celebes Canning change to a more sustainable fishing method, such as pole and line or FAD-free. It should also publicly post its tuna procurement policy online.

Non-Participating Companies

The following tuna canneries did not participate in the survey process and have all failed in the ranking. All information on these companies was gathered via external online research. None of them have an external sustainable seafood policy and whether they have robust traceability systems and take measures to ensure that IUU tuna and labor abuse are not present in the supply chain is unknown. Few, if any, made any effort to provide sustainability-related information to their customers.

No.8

CV. Pasific Harvest



"Pasific Harvest was established in 1993 and has a manufacturing capacity of 200 tons of fish per day.³² "Its canned tuna is sourced from the following species: *Thunnus albacares*, *Thunnus obesus*, *Katsuwonus pelamis*, *Thunnus maccoyii*. These are caught in the Bali Strait, Java Sea, or Indian Ocean."³³

Shamefully, the company sells Southern bluefin tuna (*T. maccoyii*), something no company should ever do. According to the IUCN Red List, this species is **critically endangered**; there has been an 85.4% decline in spawning stock biomass from 1973 to 2009.³⁴ "The company's brands include *Imperial*, *Al Sayad*, *Apetitoso*, *Al Madina*, *Vitae d' Oro*, and *Fiesta del Mar*."³⁵

No.9

PT. Bali Maya Permai Food Canning Industry



P.T. BALIMAYA PERMAI
 FOOD CANNING INDUSTRY

"PT. Bali Maya Permai Food Canning Industry began operating in 1978 as a producer of canned seafood, and produces more than 80 tons of fish every day."³⁶

Blue Chunk Light Tuna, *Amrocia Albacore Tuna*, *Ruby White Tuna Albacore*, and *Express Chunk Light Tuna*."³⁷

³⁶ "Brands include *J. King Solid White Tuna*, *Deep*

No.10

Alliance Select Foods International, Inc.



"**Alliance Select Foods International, Inc.** is a publicly listed company formerly known as Alliance Tuna International, Inc."³⁸ All of its tuna products are exported and sold abroad. Its current capacity is about 150 MT/day with annual production estimated at 30,000 MT.³⁹ "Alliance Select Foods International, Inc. (ASFII) is a public corporation registered in the

Philippine Securities and Exchange Commission (SEC). Alliance Select Foods International, Inc. exports its canned tuna to Europe, North America, Asia, Africa, and South America. It is primarily a "private label manufacturer" of canned tuna and processes and cans tuna in the institutional and retail-pack can-sizes using its customers' brands."⁴⁰

No.11

PT. Avila Prima Intra Makmur



"PT Avila Prima Intra Makmur is a cannery that has various certifications in place, but none that pertain to seafood sustainability.⁴¹ Its local brand is *Lotus*⁴² while export brands include *Deep Blue*, *King Tuna*, *Ruby*, *Andrea*, *Polar*, and *Duet* which are exported to USA, Europe, Asia and Africa."⁴³

No.12

CDO Foodsphere



"CDO Foodsphere develops, manufactures, and supplies value-added products for foodservice customers in the Philippines. It provides food products to some of the country's largest fast food chains, restaurants, and commissaries."⁴⁴

"Local brands of its tuna include *San Marino Tuna Flakes*, *San Marino Corned Tuna*, *San Marino Tuna Paella*, *San Marino Tuna Fillet*, *CDO Seaquest Tuna*, and *San Marino Tuna Embotido*."⁴⁵

No.12

Permex Producers and Exporters Corporation



Permex P&E is a Filipino company owned by an international private company. Ninety percent of its products are sold abroad (primarily Europe) and ten percent are sold locally. Current capacity is about

120 MT of tuna per day with annual production estimated at 25,000 MT.⁴⁶ Its canned tuna brands includes *Permex Tuna Flakes*.

No.12

Seatrade Canning Corporation

Seatrade Canning is a Filipino owned corporation. All of its products are sold abroad. Its current capacity is about 80 MT/day with annual production estimated at 15,000 MT.⁴⁷

No.12

PT. RD Pacific International



"PT. RD Pacific International (PT RDPI) started its commercial operations in 2009 and is a fully integrated company. The company was granted licenses to fish the archipelagic waters of Indonesia and has its own fishing fleet, dockyard, and seaport. Its canning activities started in 2014 with an initial processing capacity 50 MT of tuna raw materials per day.⁴⁸

Greenpeace Southeast Asia hopes that the company will view its high level of vertical integration – from fishing vessel to cannery – as an advantage and capitalize on its potential to have a legitimate and verifiable chain of custody, with sustainability criteria.

No.12

PT. Aneka Tuna Indonesia



"PT Aneka Tuna Indonesia was established in October 1991 as a joint venture company between Itochu Corporation and Hagoromo Foods Corporation. It specializes in the production and

sale of canned tuna. It processes the domestic tuna brand *Sunbell*,"⁴⁹ and "its export brands are *Hagoromo*, *Sun*, *Sun Bell*, *Wadi Jaref*, *Al Jabal Al Akhdar*, *Clover Leaf*, *Lucky Star*, and *JFC*."⁵⁰

No.12

PT. Banyuwangi Cannery Indonesia



"PT. Banyuwangi Cannery Indonesia was established in 1995. The cannery has a total capacity of 200 tons of fish per day."⁵¹ "Brands include *Pacific Harvest*, *Segum*, *Al Sayad*, *Almamlaka*, *Imar*, *Al Faras Al*

Arabi, *Golden Fi*, *Al Madina*, *Apetitoso*, *Kobe*, *Al Yemenia*, *Americana*, *Vitae de Oro*, and *Fiesta del Mar*."⁵²

No.12

PT. Juifa International Foods



"PT Juifa International Foods Co. manufactures, distributes, and exports canned seafood primarily for the US market. The company is as a former

subsidiary of Thai Union Frozen Products Public Co. Ltd."⁵³ However, it supplies US brand *Chicken of the Sea* which is owned by Thai Union.⁵⁴

No.12

PT. Carvinna Trijaya Makmur



PT. Carvinna Trijaya Makmur was established in 2011. The company specializes in manufacturing pre-cooked tuna loins for local and international companies and also has its own range of tuna products.⁵⁵

It also provides fresh raw materials for pre-cooked loins with a current capacity of 50 tons daily. Local brands include *Carvinna Tuna*, *Carvinna Yellowfin*, *Carvinna Skipjack*, and *TKS tuna*.⁵⁶

No.13

PT. Deho Canning Company



There is no company website or any other publicly-available information on this cannery.

No.13

PT Maya Muncar



PT Maya Muncar was established in 1978. Its *Maya Tuna* brand is distributed locally in Indonesia and abroad.⁵⁷

No.14

Bigfish Foods Corporation



Bigfish Foods Corporation started a fishing industry in Tabuelan, Cebu under a Maritime Registration of "CB Fishing" which currently operates a commercial fishing vessel in General Santos City. It also purchases tuna in the Central Visayas.

The company expanded into the manufacturing industry through its processed seafoods. It supplies goods nationwide to hotels, resorts, food caterers, hospitals, ships, canteens, and restaurants as well as exports its products.⁵⁸

05

Greenpeace Recommendations

It is important that tuna canneries strengthen their standards on traceability, sustainability, and equity in order to protect the health of our oceans and well-being of people catching or processing the fish for consumers. Canneries are essential in the tuna procurement chain of custody- from the point of capture to the shelves of retailers. Good traceability from the point of capture to the cannery door can be lost if adequate processes are not in place to ensure that accountability continues as the tuna is processed and leaves the cannery.

Canneries must help drive improvements to the traceability of canned tuna by ensuring the following:

1. No tuna should enter the cannery unless it has strong traceability back to the vessel and point of capture.
2. Good processes should be in place to separate tuna by supplier, species, and fishing method, with a low risk of mixing.
3. All tuna that leaves the factory should be properly labelled with the full common and scientific species name, stock, catch method, date of catch, and cannery name. Other traceability information must be available to third-party auditors.

Canneries must help drive improvements to the sustainability and equity of canned tuna by ensuring the following:

1. Developing clear, publicly available standards for all tuna entering and leaving the cannery. These should contain clear goals and timelines for implementation.
2. Working closely with suppliers and buyers to ensure these standards are met.
3. Measuring the success of implementation with regular internal audits, as well as independent third-party audits.
4. Regularly reporting on their goals and implementation to their suppliers, customers, and the public.

Canneries must provide transparency through labelling and public information so customers know:

1. What species of tuna is in the can, including its common and scientific names, e.g. skipjack/ *Katsuwonus pelamis*.
2. Where it came from, including stock and ocean area, e.g. Indian Ocean or Western Central Pacific Ocean.
3. How it was caught, e.g. purse seine caught in free schools or on FADs
4. When it was caught, or the date of the fishing trip.
5. The name of the fishing vessel that caught it.
6. Who owns the vessel, i.e., the name of the fishing company.
7. What was done to ensure the tuna was caught legally and did not involve human trafficking or slavery.⁵⁹

06 Glossary

Bycatch or Non-targeted sea life- The part of a catch other than the adults of the target species, which is taken incidentally. Some or all of it may be returned to the sea as discards, usually dead or dying.

Fish Aggregating Device - Fish aggregating devices (FADs), called *payao* in the Philippines and *rumpun* in Indonesia, are large floating objects deployed by fishing vessels to attract fish and make easier the task of finding and catching them. FADs work because tuna and a whole range of other fish and marine animals instinctively gather around such floating objects (as they do around floating logs and even megafauna such as whales and whale sharks), for shelter and protection and to feed on smaller animals already congregating there.

Fish laundering - the outcome of transshipment wherein fish is transferred from one fishing vessel to another which makes traceability very difficult.

Free school purse seine - use of purse seine without FADs

Handline fishing - A type of fishing that uses lines and hooks from a stationary or moving boat. Because hauling is slow, mechanised systems have been developed to allow more lines to be worked by a smaller crew. This method is more selective than other types of fishing in terms of species and size and provides high quality fish. The method can be used on spawning fish as they normally only bite after completion of spawning.

IUU fishing - Illegal, unreported and unregulated fishing. Also known as pirate fishing.

IUCN Red List - The world's most comprehensive inventory of the global conservation status of plant and animal species. It is widely considered to be the most objective and authoritative system for classifying species in terms of the risk of extinction. Classification groups are: Data Deficient, Least

Concern, Near Threatened, Vulnerable, Endangered, Critically Endangered, Extinct in the Wild, or Extinct.

Longliners - A type of fishing gear consisting of short lines carrying hooks, attached at regular intervals to a longer main line which is laid on the bottom or suspended horizontally with the help of surface floats. Main lines are up to 150 km long and can carry several thousand hooks. Commonly used for tuna.

Maritime Registration - Carries the official registered name given by the Maritime Industry Authority (MARINA) which is the Philippine government agency mandated to register domestic ships which includes fishing vessels.

Pole and line - A fishing method in which surface schooling fish are attracted to a vessel and driven into active feeding behaviour by throwing live or dead bait into the water and spraying water onto the sea surface to simulate the escape of small prey. Poles and lines with barbless hooks are used to hook the fish which are pulled on board by manual or powered devices. Also known as bait-boat fishing, this method is used worldwide to capture surface-schooling tuna such as skipjack and albacore.

Purse seiner - A method of fishing in which fish are encircled with a large 'wall' of net, which is then brought together to retain the fish by using a line at the bottom that enables the net to be closed like a purse. Commonly used to catch schooling fish such as tuna, mackerel and herring.

Spawning biomass - (SB). The total weight of all fish in the population which contribute to reproduction. Also known as Spawning Stock Biomass (SSB) or adult biomass. (SB). The total weight of all fish in the population which contribute to reproduction.

Transshipment - Fishing vessels at sea transferring fish from one to another, often without any sort of observer coverage. This practice compounds the

problem of the seafood chain of custody and makes tracing a product to its source extremely difficult. Progressive companies are abandoning transshipment in favor of more defensible and transparent protocols that allow them to stand behind their product.

WCPO - Western Central Pacific Ocean. The fishery in the Western and Central Pacific Ocean is diverse, ranging from small-scale artisanal operations in the coastal waters of Pacific states, to large-scale, industrial purse-seine, pole and

line and longline operations in both the exclusive economic zones of Pacific states and on the high seas. The main species targeted by these fisheries are skipjack tuna (*Katsuwonus pelamis*), yellowfin tuna (*Thunnus albacares*), bigeye tuna (*T. obesus*) and albacore tuna (*T. alalunga*). Artisanal and larger-scale commercial fisheries exploiting the same stocks of these species also occur in the Pacific Ocean waters of adjacent southeast Asian countries, particularly Indonesia, Philippines and Vietnam.

07 Status of Tuna Stocks



Albacore *Thunnus alalunga* - Found in various forms; canned, smoked and fresh. Near-Threatened status with all populations in decline and some already overfished.



Bigeye *Thunnus obesus* - Tuna steaks, sushi or sashimi. Less valuable small bigeye can also be canned. Official status: Vulnerable – just below Endangered, with all populations in decline and some already overfished.



Skipjack *Katsuwonus pelamis* - Mostly found in cans but also in cat food. Often labelled "light tuna". Not yet overfished, but if current catch rates continue it could be. Sometimes small bigeye and yellowfin are accidentally mixed with skipjack and end up in the same can.



Southern Bluefin Tuna *Thunnus maccoyii* - The most iconic and commercially valuable of all tuna. There are actually three different types: Atlantic, Pacific and Southern. Found in high-end restaurants as sashimi or in sushi. It is critically endangered. If current trends continue, the species will soon be commercially extinct in the Pacific.



Yellowfin *Thunnus albacares* - Mostly tuna steaks, sashimi or sushi but also in cans. Official status: Near Threatened, with all populations in decline and some already overfished.

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