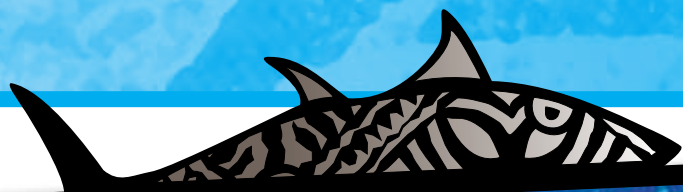


ALBACORE TUNA

- *Thunnus alalunga*



Masa Ushioda - SEAPICS

REEL LIFE: Most albacore tuna are caught on longlines set below the surface of the ocean.

Also known as: Aha Palaha, Albies, Angaraap, Apakoa, Binnaga, German Bonito, Germon, Hangaraap, Longfin, Longfin tuna, Longfin Tunny, Pacific Albacore, Pigfish, Tombo Ahi, Thon Blanc.

Hatchlings: An albacore tuna hatchling, will feed on plankton and then small fish to grow to 45-50 centimetres in its first year. Then its growth is more steady, 10cm or so every year until it is an adult of 90cm weighing around 15 kilos. But albacore tuna can stack on the kilos and have

been caught weighing as much as 40 kilos. An albacore tuna has a maximum life span of 10-12 years.

School days: Albacore tuna is divided into the stocks in the northern Pacific and the stocks in the southern Pacific, most preferring waters of 15°C-19°C (59°F-66.2°F).

Pacific Island countries that albacore tuna call its home are those with waters mostly south of 15° South (New Caledonia, Vanuatu, Fiji, Tonga, Niue, Samoa, Cook, French Polynesia).

Albacore tuna can swim speeds of 80 km an hour as they migrate south in the summer and north in the winter, feeding on fishes, crustaceans and squid.

Albacore tuna spawn in subtropical waters from Hawaii in the northeast to New Caledonia in the southwest in the Pacific.

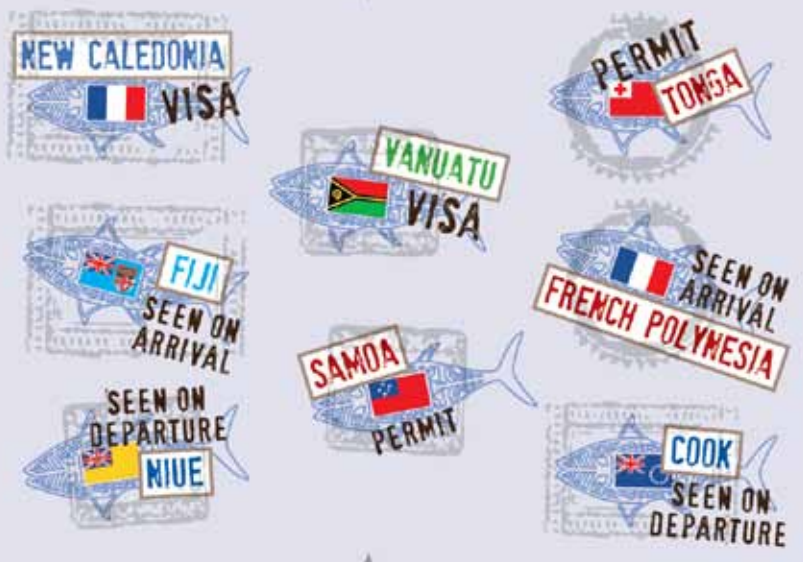
Sharks, larger tuna and billfish prey on albacore tuna.

PASSPORT

ALBACORE TUNA



PACIFIC ISLAND COUNTRIES WHERE ALBACORE SCHOOLS ARE:



OUT OF WATER: Albacore tuna is known internationally as 'white meat' tuna, or sometimes 'chicken of the sea'

Reel life: Most albacore tuna are caught by longline fishing vessels – baited fishing lines which are designed to sink deep in the water or float close to the surface.

Around 60,000-70,000 tonnes of albacore tuna are caught in the South Pacific Islands region each year. Stocks of albacore tuna are considered healthy. Pacific Island countries that predominantly catch albacore are Fiji,

Papua New Guinea, Vanuatu, Tonga, Samoa, Cook Islands, and French Polynesia.

Out of water: Longline-caught albacore tuna are usually 15-20 kilos and are sold frozen whole to canneries, fresh to export markets or as frozen quarter loins. While most albacore tuna ends up in a can, and is marketed as "white meat tuna", fresh fish and albacore sashimi is becoming more

popular. Small albacore tuna has flesh that is whitish-pink and less fatty than the pink fatty flesh of large albacore tuna – which can be softer and more difficult to slice for sashimi than other types of tuna.

Albacore is exported as fresh, frozen and canned (white tuna) predominantly to the US, Canada, Japan, and Spain.



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