

COMPLETION REPORT

The Distribution of Tuna Product: A Case study from Processing Plant in Bena Port, Indonesia to Auction Process in Tsukiji Market, Japan

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I did field survey to Tuna processing plant in Bena Port, which is Perintis Jaya International, which exports their Tuna to Tokyo, Japan. This processing plant has their own Tuna fishing vessel to caught Tunas, which means to secure the supply line in the processing plant. After the Tunas are caught, they are killed as soon as to keep the meat in high quality with low histamine level to meet the export's standard, then cleaned and stores in the boat's holds. When docking, the fish then pick up by trucks and pick up which will transport them to the processing plant. Upon receiving at the processing plant, the fish greeted by the processing plant staff or "checker" who will assess the meat grade of the Tunas, from whom the grade will be known, these grades are A, B and C. Then it is tagged with certain colored mark then divided according to its grade. The grade A Tunas is the one processed first to be ready for export to Tokyo, Japan, including Tsukiji Market. This Tunas then goes for a further cleaning process which is clean the gills, then they put dry ice one each in the head hole and stomach, then put into a box already coated with specific plastic material to keep the fish in cool condition around -2 until 0 degrees to keep its freshness to be able to sell at high price. The Tunas then bring straight to the airport with the company's truck. Each boxes had certain barcodes and forms depends on where to go and which company accepted them. At this stage however, I couldn't have more information about to which company in Tsukiji market they went to. However, the manager said that the Tunas sold for US\$6 - \$10/Kg.

I also did a field survey to Tsukiji market, unfortunately I couldn't have the access to see the fresh Tunas auction, as they said it is only for buyers. I only can see the frozen Tunas auction process. It is a very interesting auction activity, as I never find similar auction process in Indonesia. The auction process runs very early in the morning around 3-4 am. The auctioning went so quick I barely can catch up of how they doing it, as they made hand signs etc which represent their bargain for the Tunas in front of them. I also ask around the market and the sushi restaurant where they told me that the Tunas normally bought until US\$30/Kg. This means that the Tunas were sold up until 3 times the Indonesia price range. Keeping the quality of the fish did made a huge differences in market value,

I also did field survey to some of the minimarket and supermarket in Tokyo, one of them is Food Hall in front of Shibuya Train Station. There were Tunas in form of sushi and sashimi sold, I did ask and the seller mention that

some of the Tuna did come from Indonesia, he just wasn't sure whether it is from Bena, it could be as Bena are major landing for Tuna in Indonesia. Japanese people really love I noticed, as I am there the sashimi we bought by 3 buyer in around 15 minutes.

Future and further studies should be take to be able to the traceability.

Publication of the Results of Research Project:

Verbal Presentation (Date, Venue, Name of Conference, Title of Presentation, Presenter, etc.)

none

Thesis (Name of Journal and its Date, Title and Author of Thesis, etc.)

Tuna Traceability : A Study Case from Processing Plant in Bena Port to Tsukiji Market, Japan (Journal of Marine and Aquatic Science - *in press*)

Book (Publisher and Date of the Book, Title and Author of the Book, etc.)

Tuna Handling in Indonesia (*in press*)