

BLUEFIN BALEAR S.L

FISH KM 0 100%
MALLORQUIN

- MARJALS 17, NAVE 2
- MURO, ISLAS BALEARES
- CONTACT US FOR PRICE LIST
ON 671331923 (TONI FIOL) R
BY EMAIL
toni@bluefinbalear.com



Our mission is the sustainability of our product, for which each fish is caught 1 by 1 by our own boats. Our main fishing gear used is rod and reel and longline.





OUR BOATS BASED IN PUERTO DE POLLENSA

OUR NEW BOAT
BASED IN THE PORT
OF COLONIA DE
SAN JORDI AND
WITH LICENSE TO
BE ABLE TO FISH IN
THE CABRERA
NATIONAL



OUR COMPANY HAS OBTAINED
THE IPNLF
CERTIFICATION (INTERNATIONAL
POLE AND LINE FOUNDATION)
WHO CERTIFY ALL OF OUR
BLUEFIN IS CAUGHT 1 BY 1



IPNLF
FOR ONE-BY-ONE FISHERS

BLUEFIN TUNA CATCH PROCESS

- Once the tuna is caught, it is sacrificed using the "ikejime" technique, with which we achieve an instantaneous death of the tuna, thus avoiding the appearance of lactic acid in the meat.
- It is bled and eviscerated immediately to prevent the heat from the viscera from transferring to the meat.





CONTROLLED COOLING

- Once the tuna has been gutted, it is cooled using ice. It will remain in these conditions until arrival at our facilities.



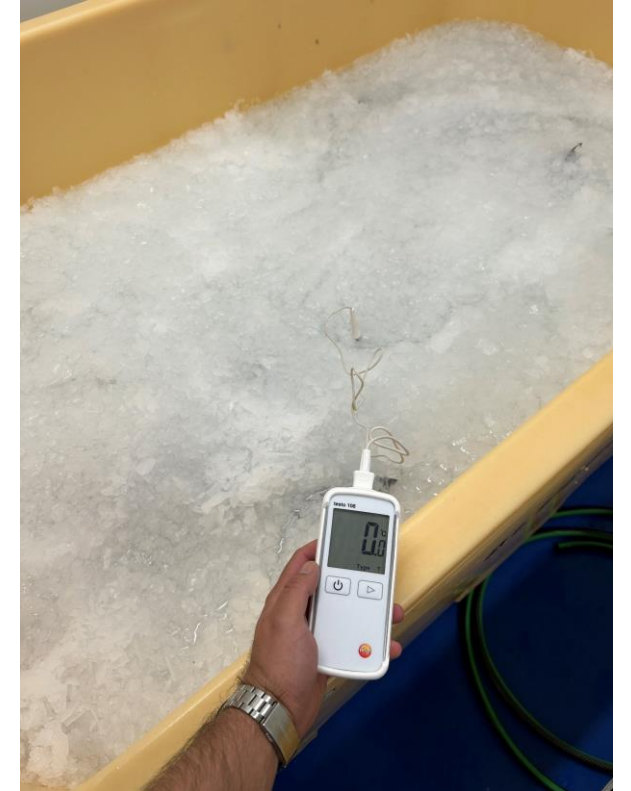
TRACEABILITY

- OUR TUNA ARE SUBJECT TO THE TRACEABILITY SYSTEMS OF THE EUROPEAN COMMUNITY AND ICCAT, FOR WHICH ALL THE TUNA ARE PROPERLY LABELED FOR THEIR SUBSEQUENT MARKETING AND STOCK CONTROL



COOLING IN OUR FACILITIES

- ONCE THE TUNA ARRIVES AT OUR FACILITIES, AND PASSED THE CORRESPONDING TRACEABILITY PROCESS, THEY ARE COOLED, IN WHICH THEY ARE SUBMERGED IN WATER AND ICE FOR 24 HOURS, UNTIL THE TEMPERATURE IN THE CENTER OF THE SPINE IS BETWEEN 2 -4 DEGREES.





FACILITIES

ONCE THE TUNA IS AT THE DESIRED TEMPERATURE WE PROCEED TO HIS CUTTING.

FACILITIES

- IN OUR FACILITIES WE HAVE ULTRA FREEZERS, WHICH ALLOW US TO PRESERVE THE COLOUR, TEXTURE AND QUALITY OF THE TUNA FOR MORE THAN 2 YEARS.
- FIRST, THEY PASS THROUGH A BLAST BLAST FREEZER AT -40°C FOR THEIR SUBSEQUENT STORAGE IN THE ULTRA FREEZER AT -60°C .



FREEZING USING SOLAR ENERGY

- IN OUR COMMITMENT TO SUSTAINABILITY, OUR PRODUCT IS FROZEN USING THE ENERGY PRODUCED BY OUR SOLAR PANELS.



DEFROSTING PROCESS

- THIS PROCESS IS ONE OF THE MOST COMPLICATED FOR CHEFS, SO WE HAVE INVESTED IN JAPANESE MACHINERY TO BE ABLE TO MINIMIZE THE POSSIBLE ADVERSE EFFECTS OF THIS PROCESS ON OUR PRODUCT, WITH THIS TECHNOLOGY WE DEFROST THE PRODUCT WITH DRY WATER STEAM, WHICH WE OBTAIN A MINIMIZATION OF THE AMOUNT OF WATER LOST BY THE FISH DURING THE DEFROSTING PROCESS, PRESERVING ALL ITS FLAVOR, TEXTURE AND COLOR IN THE CASE OF BLUE TUNA.



PRODUCTS





WHOLE BLUEFIN TUNA



BLUEFIN TUNA CHEEK



BACK LOIN AND BELLY LOIN





BLUEFIN TUNA SPINE MEAT



BLUEFIN TUNA HEAD MEAT



BLUEFIN TUNA COLLARS



BLUEFIN TUNA BELLY



BLUEFIN TUNA BELLY



BLUEFIN TUNA BELLY LOIN+BELLY



BELLY
-60°C



BACK LOIN AND
BELLY LOIN AT
-60°C





AMBERJACK

SNAPPER



SCORPION FISH



DENTEX



LINE CAUGHT SQUID



GROUPER

