



SUSTAINABLE
BLUEFIN TUNA
THUNNUS THYNNUS
MEDITERRANEAN
HIGH QUALITY

Pioneer in measuring the fat percentage of each fish.

Constant **supply all year** round.

Fast and **stress-free** harvesting process using Ikejime technique.

Fed exclusively with the same oily fish as in its natural environment (100% free from any chemicals or additives).

Adult bluefin tuna harvested at its **optimal fat point**.

Meticulous quality selection at our facilities.

Ground-breaking **traceability system**.

Manel and Pere Vicent Balfegó, cousins and founders of the company, are fifth-generation fishermen from L'Ametlla de Mar (Barcelona). In the 1980s, like true visionaries, they decided to specialise in fishing and selling bluefin tuna and, after years of hard work, they have broken down barriers to become the world's leading company in catching, fishing, study, selling and distributing bluefin tuna.

Wild Balfegó bluefin tuna live in pools off the coast of L'Ametlla de Mar and are exclusively fed on blue fish. Their desire to achieve excellence in their products has led them to become the only company in the world that extracts tuna from the sea at its optimum fat point, by customer demand. The extraction method used guarantees a stress-free product ('yake' in Japanese) that is of exceptional quality and used in the world's best restaurants.

Balfegó has received a certification of compliance with authenticity, traceability, environmental sustainability and good handling practices relating to anisakis by AENOR.

Visit Balfegó's website for more information

