





Vision

To become one of the pioneer in the Tuna Industry worldwide through attaining sustainable fishery environment and contributes towards society and fishing communities.

Mission

To provide high quality sustainable Tuna products by focusing on Pole & Line and Handline fishing and other sustainable fishing methods, and to cultivate a trustworthy long-term business relationship with both suppliers and customers in the global market.

Quality Standard

The factory has been constructed according to the International Standards, working with quality-awareness buyers and suppliers to achieve safe and healthy product priority. It complies with food industry guidelines regarding the SSOP (Standard Sanitary Operation Procedure), the GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis and Critical Control Point) principles in our operation. It is also designed and equipped with the state-of-the-art laboratory.





















Our Company

Within our teen age company, we are proud to be one of the largest Tuna precooked loin processor and exporter in Indonesia. Our company does not have own fishing fleets, but we do have root-deep long term relationship with the fishing boat owners to ensure continuous raw material supply, to support our fully-equipped processing facility with the highest level of food safety standard. Supported by the upstream strong foundation, we are able to keep the trust and commitment with our business partners.

(2007)

Our Beginning

PT. Pahala Bahari Nusantara officially started the operation with production capacity of 1.200 metric tons annually. We exported our products to several Asia destinations. We also develop and innovate some by-products to increase the sales opportunity in the market.

(2012)

Focus with Major Tuna Leading business partners

We started to closely work with major Tuna canneries worldwide by penetrating to Europe market and some other Asia markets, and gradually increase our production capacity to 15,000 metric tons annually.

(2014)

Factory Expansion

We expanded our factory to increase and maximize the production capacity.

(2017)

Quality and Sustainability Concern

- Obtaining Global Standard For Food Safety BRC certificate for main products such as Frozen Precooked Tuna Loin, Pouched Tuna and Frozen Tuna.
- 2. Together with our business partner, we initiated the sustainability project of the Fishery Improvement Program for our sustainability concern direction.

(2018)

Market Expansion

- 1. Expanding and strengthening the export market to Europe, America and some other destinations.
- 2. We increased the production capacity to 40,000 metric ton annually.

(2019)

Product Development

- Our team, working with business partners and customers, develop new products and by-products.
- 2. Our Fishery Improvement Program achieved the acknowledgement as Robust FIP.

(2021)

Expanding Production

- Our factory acquires extended land to maximize and increased the production capacity.
- 2. We achieve the compliance of MSC-COC certification.
- 3. We started the production of Tuna Fish Extract for Supplement and Food.

(2022)

Supply Chain Extension

We extended our supply chain network by establishing a processing plant in East Indonesia.

Frozen Tuna Round

Yellowfin

(Thunnus albacares)

Skipjack

(Katsuwonus pelamis)

Albacore

(Thunnus alalunga)

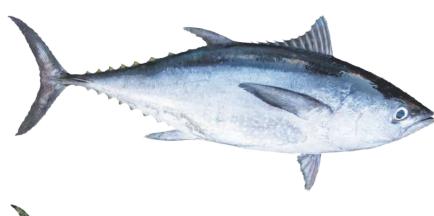
Tonggol

(Thunnus tonggol)

Bonito

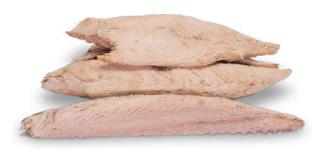
(Euthynnus affinis)







Main Products



Frozen Tuna Precooked Loin



Frozen Tuna Precooked Flakes



Pouch Tuna

Byproducts



Tuna Fishmeal



Crude Tuna Fish Oil



Fish Protein Hydrolysate



Fish Extract



Fish Soluble

