



Company Profile

PT Aneka Tuna Indonesia

CONTRIBUTE TO GOOD FOOD AND LIFE



ATI Milestone

1991

Established by Hagoromo Foods Corporation and ITOCHU Corporation

1992

ATI 1st factory started to operation



1994

ATI 1st started 2-shift operation

1995

ATI became a bonded licenced factory

1997

ATI was HACCP certified

2000

Started pet food production



2003

Sunbell Brand Launching

2007

Set a mission "To become a leading canned tuna manufacturer in the world"

2014

2nd factory started operation

2019

Achieving 3,000 Fcl/ year

2022

30 Years Celebration





About Us

Fishing is an ancient practice that has played a crucial role in providing food for human for thousands of years, involves catching fish from the ocean, rivers, and lakes, either for commercial purposes or personal consumption. In modern times, commercial fishing grows into fishing industry and become

sophisticated with the use of technology, growing into fish manufacturing business. Fish manufacturing involves processing, packaging and distribution of fishery products; and have to be done in such meticulous manner to attend the quality. Fish manufacturing nowadays plays important part and contributes well to the global food supply, employment opportunities, as well as economic

benefits to communities around the world.

Looking at the important roles of the business, **Itochu Corporation** - Japanese leading trader of raw material tuna fish and canned tuna products, and **Hagoromo Foods Corporation** - a leading and experienced fish manufacturer in Japan, decided to establish a joint venture named PT Aneka Tuna Indonesia (ATI)

in 1991. The company is specialized in canned tuna product, and committed to provide an excellent quality product for consumption.

Full attention is given to each processing stage; start from a thorough selection of raw materials, the complicity of the latest technology, and elaborate surveillance of hygiene; enables ATI to deliver products that apart from its competitors.



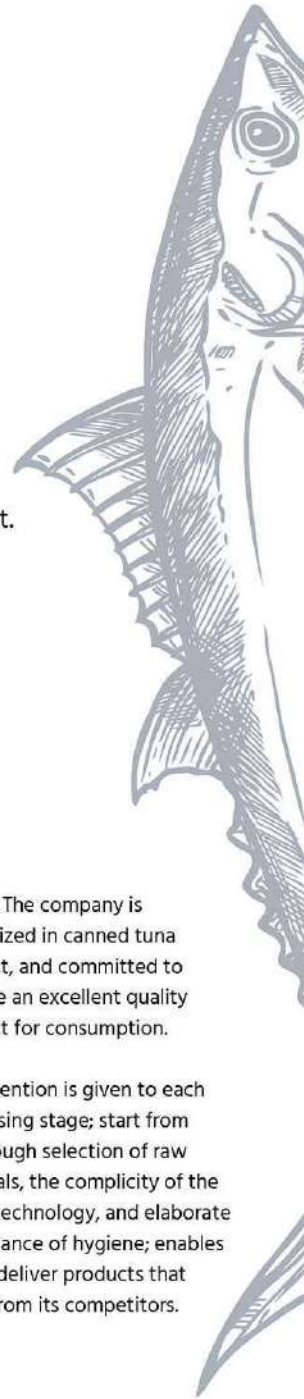
Vision:

- Contribute to good food and life



Mission:

- To make all stakeholders become important parts of company interest.
- To produce high quality, healthy and safe products.
- Environmental friendly.





ATI Around The World

The excellence of the products is self-evident; therefore, no further commendation is needed. Our products are nowadays being served in many tables of households in Japan, Europe, America, Canada, Middle East, Asia, Australia, and of course Indonesia as the main producing country.

- Market Distribution
- Manufacture Location
- Corporate Head Office

ATI'S Certification

PT Aneka Tuna Indonesia (ATI) provides assurance that its promise for excellent product is not an empty promises. Several certifications have been awarded to the company with the main areas of concerns as below:

Food Safety Standards

Several certifications are also given to ATI for its restlessly effort of preserving meticulous supervision along the production stages. Therefore, ATI has been adopting the BRCGS Global Food Safety Standard; a GFSI benchmarked standard that has been recognized and respected globally to manage product safety, quality, legality, authenticity, and integrity, including Hazard Analysis and Critical Control Points (HACCP), food safety and quality culture, food fraud, and product testing. Each production stage is well audited to the highest standards to ensure safe, authentic, integrity, legal and high quality product for consumption is available for customers.



Halal and Kosher for Consumption

ATI understand, that an extra care for some communities is important to ensure that the product is trustable for consumption. Therefore, Halal and Kosher Certification is always a top priority. Certification from Halal Product Assurance Body of Indonesian Ministry of Religious Affairs and Orthodox Union serves the purpose.



Responsible Sourcing

As consumers become increasingly conscious of the environmental and ethical implications of their food choices, it is important for ATI to ensure that the products provided are sourced in a responsible and sustainable manner.

ATI is whole heartedly obliged to follow the guidance from MSC (Marine Stewardship Council), as an organization that dedicated to promote sustainable fishing practices and protect the oceans, and MSC COC certified.

The other acknowledgements come from ISSF (International Seafood Sustainability Foundation), and Earth Island Institute. ATI is also an active member of AP2HI (Asosiasi Perikanan Pole and Line dan Handline Indonesia) which ensures that the method of catching fishes is not harmful for the sustainability of the ocean.

Social Responsibility

Wellness and safety of each worker is also become concern of ATI, and several certifications have been awarded to ensure that fair treatment and safe working environment is present. This is a further warranty that ATI is well committed to always conduct the business in ethical manner. Being Sedex Member and SA 8000 certified are apparent proof of it.



Sedex² Member

ATI Food Safety and Quality Policy Statement

PT. Aneka Tuna Indonesia always does its best to make SAFE, CLEAN, PRIME QUALITY, LEGAL, AUTHENTIC product and to implement FOOD SAFETY & QUALITY CULTURE as continuous improvement and top priority for customer satisfaction.



1.

Receiving

Receive fish in good condition. The records taken as initial information for traceability purpose.

2.

Sizing

Fish is sorted by species and size quickly and carefully then put them into fish boxes.

5.

Butchering

Fish is cut at belly part to remove gut.

3.

Cold Storage

Received fishes are stored in -18°C to ensure the freshness and quality of raw material is not compromised.

4.

Thawing

Fish is thawed by flowing water in thawing bin.

6.

Pre-Cooking

Butchered fishes are then cooked in big cooker depend on fish size.

12.

Seaming or Sealing

Seaming or sealing is the process to close can/pouch hermetically. The process is very important to ensure product integrity for long time.

11.

Medium Filling

The well processed loin or flakes are filled to the cans or pouches, then filled again with medium such as oil and brine.

10.

Meat Filling

Depending on the order, there are 3 kind of style of filling: solid style, chunk style, and flakes style.

9.

Metal Detecting

The loins or flakes meat are run through metal detector.

8.

Loin Cleaning

After fish cooled enough to handle, fish is trimmed manually. This process will remove head, skin, scales, bones, and small bones.

7.

Cooling

To cool the fishes, cooked fishes coming out from cooker are sprayed with process water.

13.

Sterilization

This process kills practically all pathogenic and spoilage bacteria. Product are safe to be kept at ambient temperature for 3 to 5 years prior to consume.

14.

Incubation

The sterilized products are stored in an estimated period before distributed to ensure that through all the processes, nothing is oversight.

15.

Labelling and Packaging

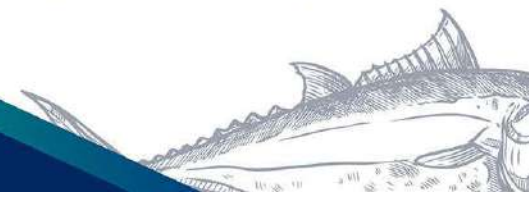
For non-printed can or pouch, we put paper label to each can or pouch according to customer demand. The products are then packaged into carton.

16.

Stuffing

The final product have been meticulously crafted and are now ready to be served at customer's table around the world.

Production Process



SunBell

The Name That Signifies Excellence

The brand 'SunBell', which was proudly manufactured and marketed in Indonesia, has gained recognition for its distinguished quality by the customers. The premium range, Sunbell Katsuo and Maguro Gold, is well known as carefully selected and processed products that ensure the highest quality and freshness, delivering delicious and satisfying seafood experience to the customers.

ATI provides premium quality canned fish made using only fresh and high quality raw material. By utilizing superior technology, ATI has delivered satisfying results in manufacturing the products in an uncompromised standard

All of the brands are widely available in supermarkets and grocery stores around the globe.





Value Added Product

ATI offers a range of high-quality products, including their value-added Tuna Meal. With various types of cuisine available, it's a convenient and delicious way to enjoy a quick meal without sacrificing taste or nutrition.



Pet Food

Pet Food

ATI believes that PETS have become very important member on today society. We are fully committed to use hi-quality ingredients, manufacturing with standard of food safety to meet international standard and regulation.

Our Pet Food products has been quality controlled, carefully selected, and customized to meet your Pet's dietary requirement and their healthy benefit.







Factory 1:

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For more information:

