



Did You Know??

- Whilst there are over 50 varieties of tuna, the 3 most popular types consumed are:
 - ⇒ Yellowfin Tuna (Thunnus Albacares/Albacore) - **Tonno Yellowfin**
 - ⇒ Alalunga Tuna (Thunnus Alalunga) - **Tonno Bianco**
 - ⇒ Bluefin Tuna (Thunnus Thynnus) - **Tonno Rosso**
- Yellowfin tuna or **tonno yellowfin** is sourced mainly from the Indian Ocean, but also from the Atlantic and Pacific. So any yellowfin tuna that is labelled “Product of Italy”, simply means that the tuna is imported frozen into Italy and then processed. This tuna is perhaps the most widely consumed around the world, and identified by it’s light pink colour.
- White tuna or **tonno bianco** is sourced from tropical and temperate waters, such as the Mediterranean Sea. The tuna is distinguished by it’s white colour, and is a favourite in Italy as it fished along the Italian coast.
- Bluefin tuna or **tonno rosso** is also sourced from warmer waters such as the Mediterranean Sea. It is identifiable by it’s distinct red and pink colour. It is considered more delicate in texture and flavour than the above two tunas, and as it is also fished along the Italian coast, it is favoured amongst seafood lovers in Italy.

Tonno Yellowfin	Tonno Bianco	Tonno Rosso
<u>CANNOT</u> be fished in Italian waters, only imported frozen	<u>CAN</u> be fished in Italian waters	<u>CAN</u> be fished in Italian waters

