

INTERNATIONAL DOLPHIN CONSERVATION PROGRAM
PROGRAMA INTERNACIONAL PARA LA CONSERVACION DE LOS DELFINES

PERMANENT WORKING GROUP ON TUNA TRACKING
17TH MEETING

LA JOLLA, CALIFORNIA (USA)
18 OCTOBER 2004

DOCUMENT TT-17-08

PROPOSAL BY COSTA RICA

**ALLOCATION OF WHOLE TUNA USED IN THE PRODUCTION OF TUNA
LOINS AND CANNED TUNA EXPORTED AND CERTIFIED AS AIDCP
DOLPHIN SAFE TUNA**

1. BACKGROUND

The process of certifying dolphin safe tuna, as the last stage of the AIDCP process, demands great confidence, not only in the information recorded on each certificate, but also in the congruence there must be in the allocation of whole dolphin safe tuna with the processed tuna exported.

The Tuna Tracking Working Group agreed, for the control of certification under the AIDCP of exports of whole unprocessed tuna, an allocation of tuna from a TTF-A that its weight in kilograms must be within a margin of plus or minus 10% of the gross volume in kilograms exported, this being considered a reasonable percentage resulting from the handling of the fish.

In Document TT-13-05 of 17 June 2003, the new format for the AIDCP Dolphin Safe Tuna Certificate is approved; in its Part B it includes a space for primary processing (loins and canning) and the net drained weight incorporated into the gross weight of the finished product that is exported.

In this procedure no clear relationship is established between the weight of the exported processed product and the weight of the whole tuna utilized, originating in the TTFs recorded in Part A of the form, a weakness of the system that the following proposal attempts to resolve.

2. PROPOSAL BY COSTA RICA

The basic information is taken from actual production data of the SARDIMAR company in the last six months. This company was used because it has a wide range of types of tuna for export, and also has the ISO-9002 DNV quality certification.

**2.1. Proposal for the allocation of whole dolphin safe tuna utilized in preparing exports of TUNA
LOINS**

It is important to note that the flake that is normally utilized in the production of canned tuna is also always derived from the processing of tuna for loins.

The percentage range of utilization that we suggest below considers only the proportion of the whole tuna that is converted to loins, since that is the product that we shall consider in the export certification.

Various factors that affect the utilization of the tuna were considered in the investigation, such as size and species. Also, it is important to note that in the utilization of each tuna, in addition to the two loins, a significant proportion of flake is derived that is used to produce canned tuna, but in this section only the production of loins is contemplated.

Considering the aspects noted, a range of allocation for the dolphin safe export of tuna loins of 23% to 28% is proposed.

This means that for every 100 kg of whole tuna recorded on a TTF-A, a final weight export weight between a minimum of 23 kg and a maximum of 28 kg may be recorded in part B of the certificate.

2.2. Proposal for the allocation of whole dolphin safe tuna utilized in preparing exports of CANNED TUNA

As for loins, the information for canned tuna is based on tuna production during the last six months.

In the case of canned tuna, the range for export is much wider, since it is exported in metal cans, in glass jars, in oil, in water, in chunks, with vegetables, *etc.*

Unlike loins, for canned tuna the net drained weight is a very important factor, since the ingredients mentioned form a significant proportion of the gross export, which must be considered for control purposes.

The first result of the investigation indicates that the acceptable range for the net drained weight of canned tuna is between 50% and 65%.

The second result is that, from each 100 kg of whole fish, a utilization in light meat for canning of between 40% and 46% of its weight is obtained.

The foregoing means that, taking the average of the above ranges of drained weight and yield in light meat, 100 kg of whole dolphin safe tuna from a TTF-A produce 43 kg of light meat, which, used in the production of canned tuna, together with all the other ingredients, results in a final product with an average gross weight of 75 kg.

Although in Part B of the AIDCP Dolphin Safe Tuna Certificate the net drained weight of the tuna in the export must be recorded, for purposes of control and auditing it is important to incorporate in the resolution an acceptable range of the relationship of that net drained weight to the total gross weight of the export recorded in the customs documents. This creates trust in the system, in that both the drained weights are congruent with the information recorded by the observers on the TTF-A, and the net drained weights of the processed canned product is also reasonably congruent with the gross total weight of the export.