

Oregon Albacore Tuna

Trolling – hook and line fishing

Individually caught and landed

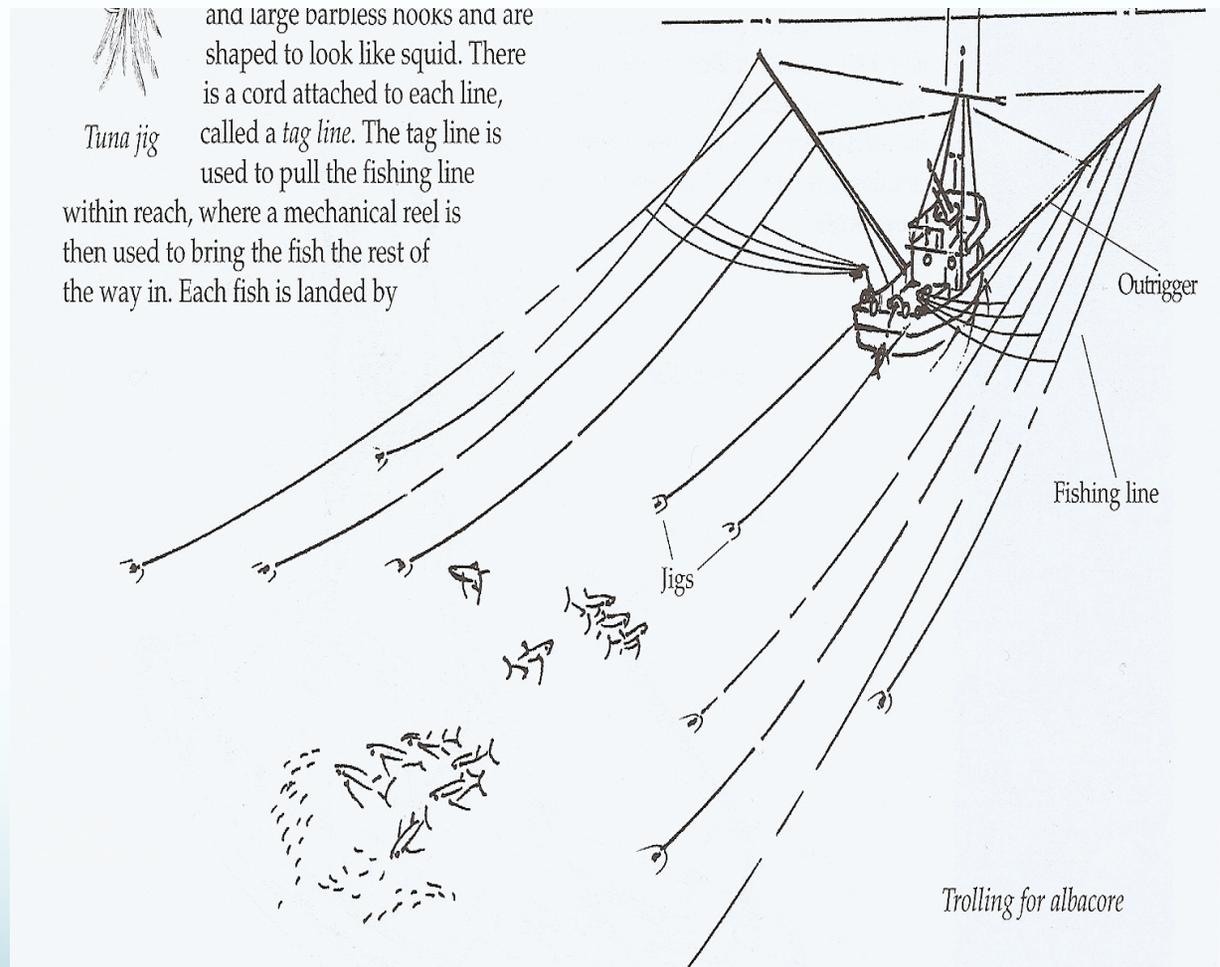
Iced or frozen at sea

Fleet

- short trip boats
- long range boats

Marine Stewardship Council (MSC) -

Certified sustainable



Tuna Species



albacore



bigeye



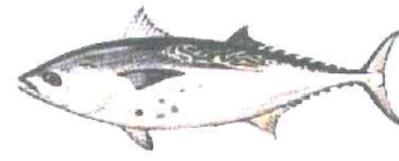
blackfin



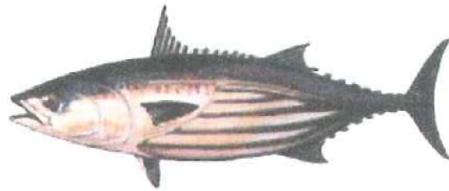
bluefin



bonito



little tunny



skipjack



yellowfin

Albacore Tuna – “Long Fin”



Landings & Revenue

Landings:

- Ten year average: 8.8 million lbs.
- 2017: 4.7 million lbs.
- Through mid Sept. 2018: 5.1 million lbs.

Revenue: Ex-vessel (\$ to the fishermen/women)

- Ten year average: \$12.4 million
- 2017: \$10.7 million
- 2018 (so far): \$8.6 million

Market Forms

- Whole – fresh or frozen off vessels
- Loins – long wedge-shaped portions
- Steaks or medallions
- Custom Canned



Product Development

Albacore Jerky



Albacore Ham
Albalogne



Custom Cans and Pouches



U.S Protein Consumption

Annual per capita consumption as reported by the USDA

- Seafood – 15 lbs
- Pork – 50 lbs
- Beef – 54 lbs
- Poultry – 105 lbs

What About Mercury?

- Pacific Coast Albacore – typically 12-17 lbs
- OSU Seafood Laboratory Study
 - These are smaller tuna – less than 0.1 ppm
 - Federal guidelines – 1.0 ppm
- Selenium Studies

Selenium in Ocean Fish Protects Against Mercury

- Selenium, an essential element in our diet, is vital to the body's antioxidant system and proper immune system function.
- It has anti-cancer effects and is known to detoxify metals including mercury.
- Regardless of the amount of mercury in fish, if the selenium level is higher, the fish is safe to eat.

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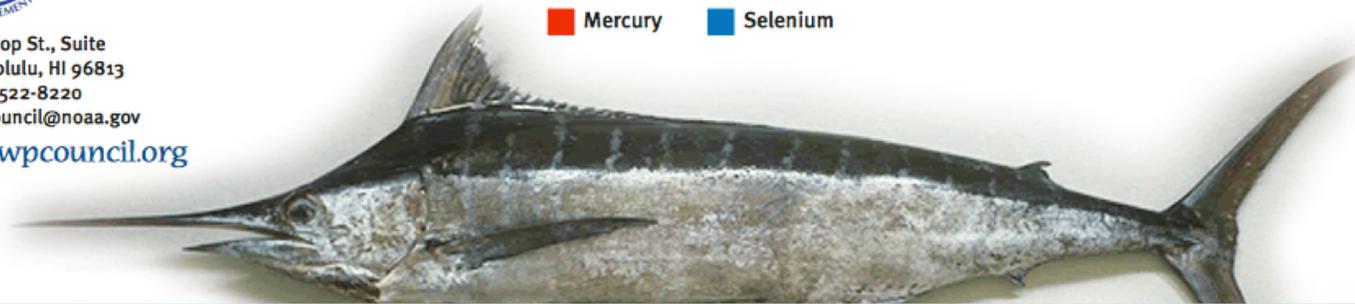
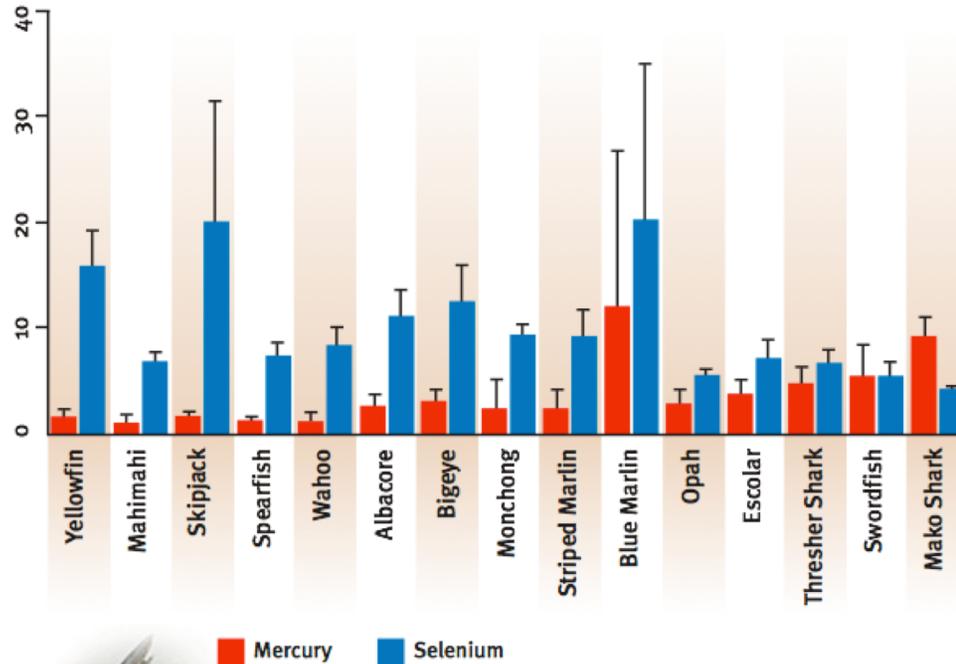
Regardless of the amount of mercury in fish, if the selenium level is higher, the fish is safe to eat. On the graph, molar concentrations of mercury and selenium in 15 Hawaii fish species are expressed as means \pm standard deviations. The graph lists the species from lowest to highest mercury-to-selenium ratios.²

All of our popular ocean fish are an excellent source of health promoting selenium as well as high quality protein and omega-3 fatty acids. (Mako shark is not popular or commonly eaten in Hawaii.) Our favorite fish are more likely to protect against mercury toxicity, than cause it.



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Are Tuna Safe to Eat?



1 mSV is the FDA safe yearly radiation exposure level for a person.



You will get the same dose by eating
244,800 lbs of tuna.

0.4 mSV is the radiation exposure from a mammogram.



You will get the same dose by eating
97,920 lbs of tuna

0.04 mSV is the radiation exposure as a result of flying on a commercial airplane from LA to New York.



You will get the same dose by eating
9,792 lbs of tuna.

0.001 mSV is the radiation exposure from eating a banana.



You will get the same dose by eating
24.48 lbs of tuna.

How do you test for radiation in tuna?

Albacore tuna samples were dried, charred and ashed in order to get the concentration levels high enough to detect. This removed everything but the radioactive minerals now concentrated so that scientists could measure the samples.

Fukushima Radiation

The Fukushima accident released a very specific type of radiation that scientists can track because there are no other sources for this type of radiation. Scientists are finding extremely low levels of Fukushima radiation in tuna. There is about 1/20th the amount of radiation found in Albacore tuna as there is in a banana. Your banana has more radiation than your tuna!



College of Earth, Ocean, and Atmospheric Sciences

OAC Accomplishments

- In 2017 OR legislature declared August as Oregon Albacore Tuna Month
- OAC offers four \$1,000 scholarships – two to fishing families & two to processors
- 3 and 10 minute videos of albacore fishing on our website
- Brochures – talk about our fishermen/families, how we fish, market forms, and basic ways to cook albacore tuna.

Great Albacore Tuna BBQ Cook-off

