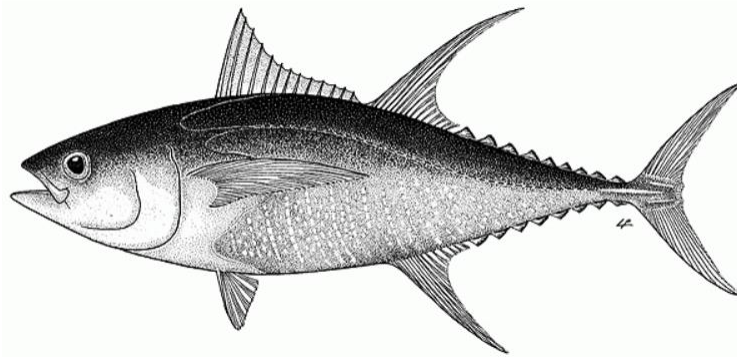




YELLOWFIN TUNA (*THUNNUS ALBACARES*)



©FAO

BIOLOGY AND HABITAT

- **Species description** ([Read more](#))

The yellowfin tuna is among the larger tuna species. It belongs to the family of *Scombridae*.

- **Geographical distribution and habitat** ([Read more](#))

Yellowfin tuna can be found in pelagic waters of tropical and subtropical oceans worldwide.

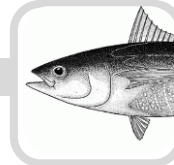
RESOURCE, EXPLOITATION AND MANAGEMENT

- **Stock and resource status/conservation measures** ([Read more](#))

TACs are adopted by the International Commission for the Conservation of Atlantic Tunas (ICCAT) for tuna caught in the Atlantic Ocean and the Mediterranean Sea and by the Indian Ocean Tuna Commission (IOTC) for tuna caught in the Indian ocean.

- **Production methods and fishing gears** ([Read more](#))

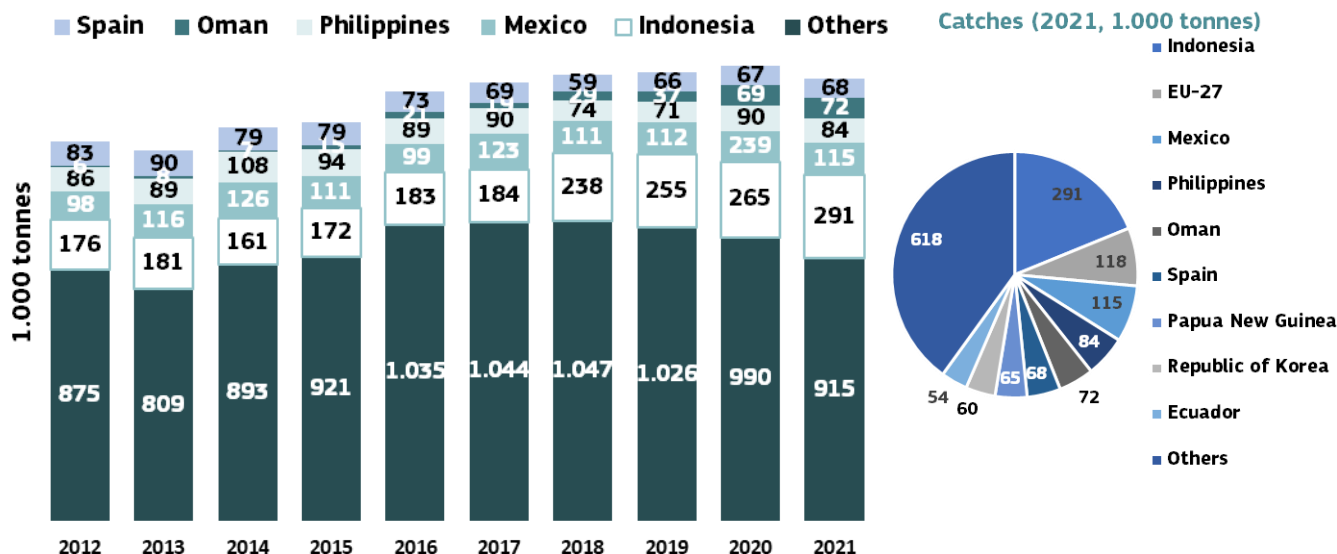
The main fishing gears used are drifnets, gillnets and similar nets, hooks and lines, longlines, pots and traps, purse seines, seines, surrounding nets and lift nets, and troll lines.



CATCHES

Evolution of world catches

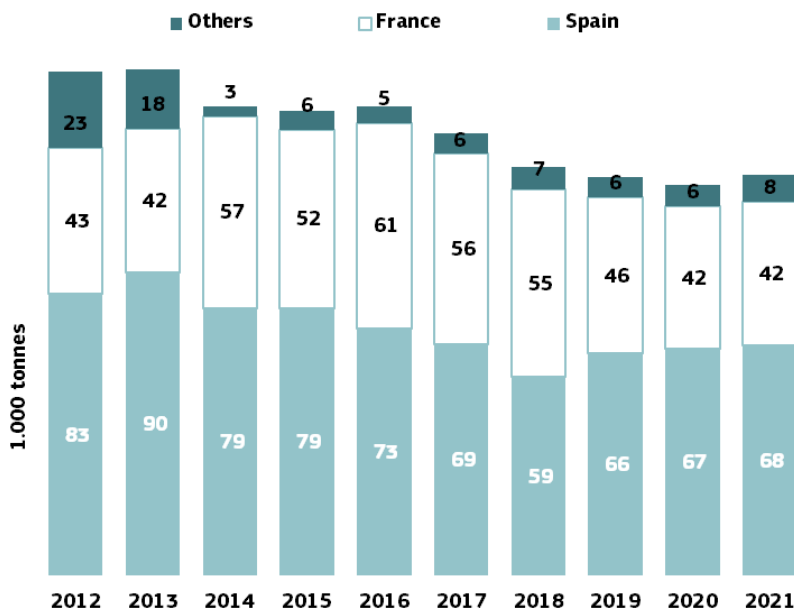
- The global catches have reached over 1,5 million tonnes in 2021. Over the last decade (2011-2020), the global production has significantly increased by 17%.
- The top-3 producers, Indonesia, Mexico and Philippines accounted for 32% of the world catches in 2021.



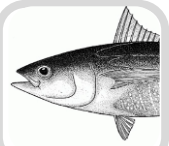
Source: FAO

Evolution of EU catches

- In 2021, the EU provided **8%** of the global yellowfin tuna catches (vs. 11% in 2012). Unlike the global production, the EU production has significantly decreased by 21% over the last decade (2012-2021), in relation to the EU contribution to catch reduction scheme of yellowfin tuna in the Indian Ocean. This occurs under the umbrella of the Indian Ocean Tuna Commission in order to reduce overfishing of yellowfin tuna stock.
- Spain and France represented almost all (94%) EU production in 2021.



Source: FAO



AQUACULTURE PRODUCTION

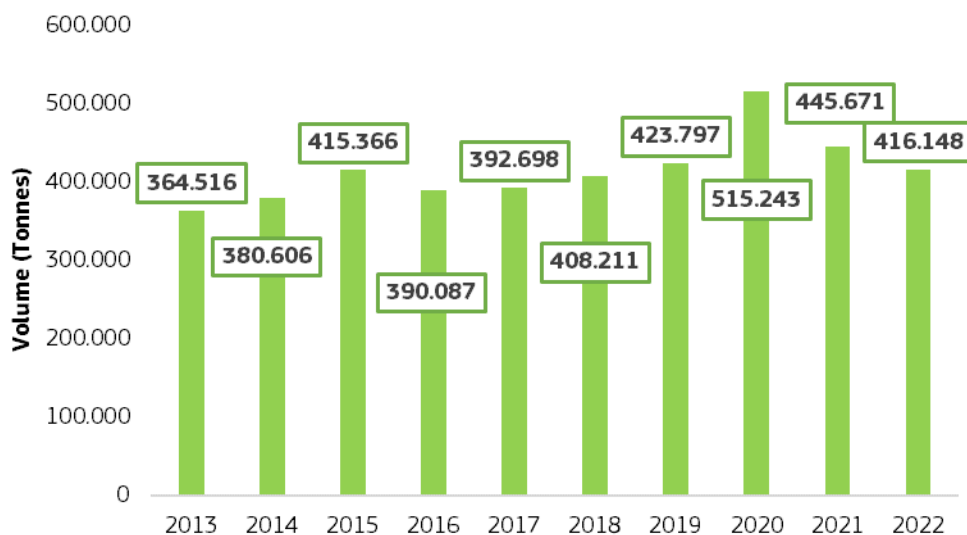
Yellowfin tuna farming is at experimental level (Oman, Mexico...).

PROCESSING

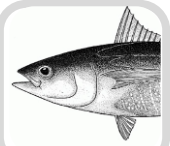
- Yellowfin tuna is mostly used by the canning industry. It is not possible to distinguish yellowfin tuna in canned tuna statistics. The following [PRODCOM](#) code refers mainly to skipjack and yellowfin tunas:
 - 10202540: Prepared or preserved tuna, skipjack and Atlantic bonito, whole or in pieces (excluding minced products and prepared meals and dishes).

In 2022, the EU production of preserved tuna, skipjack and Atlantic bonito reached over 416.000 tonnes. Spain is by far the main producer at EU level, with a production over 315.000 tonnes, i.e. 75% of EU production, followed by Italy with 20% of EU production (over 82.800 tonnes).

EU production of prepared or preserved tuna, skipjack and Atlantic bonito



Source (EUROSTAT/PRODCOM)



TRADE

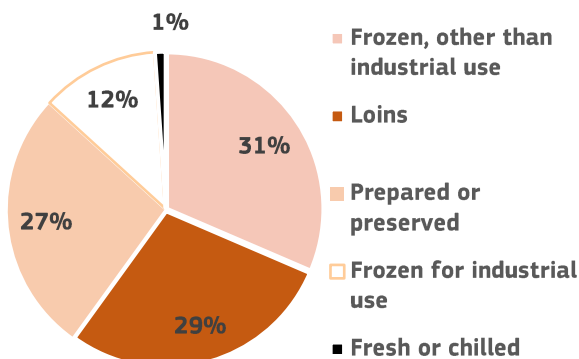
- Combined nomenclature ([Read more](#))

EU-27 trade of yellowfin tuna products (tonnes - 2022)

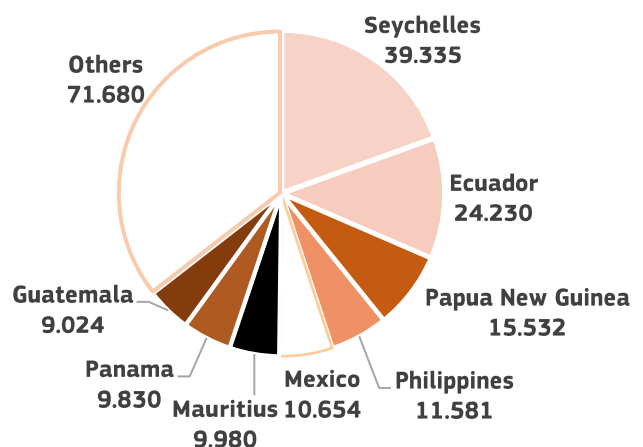
CN code	Product	EU imports	EU exports
03 02 32 10	Fresh or chilled yellowfin tunas " <i>Thunnus albacares</i> ", for industrial processing	2	22
03 02 32 90	Fresh or chilled yellowfin tunas " <i>Thunnus albacares</i> ", other	2.224	33
03 03 42 20	Frozen yellowfin tunas " <i>Thunnus albacares</i> ", for industrial processing	24.489	6.027
03 03 42 90	Frozen yellowfin tunas " <i>Thunnus albacares</i> ", other	63.496	26.023
16 04 14 31	Prepared or preserved yellowfin tuna " <i>Thunnus albacares</i> ", whole or in pieces, in vegetable oil	17.557	2.384
16 04 14 36	Fillets known as "loins" of yellowfin tuna " <i>Thunnus albacares</i> "	57.557	386
16 04 14 38	Prepared or preserved yellowfin tuna " <i>Thunnus albacares</i> ", whole or in pieces, other	36.522	873
Total		201.846	35.747

- Extra-EU imports** reached over 201.800 tonnes in 2022. 31% of EU imports concerned frozen tuna (other than for industrial use), while respectively 27% and 29% of EU imports concerned prepared/preserved tuna and loins of tuna. The main importers in the EU were Spain, Italy and France which were responsible of 96% of the EU imports in 2022 (52%, 29% and 16% respectively). EU suppliers were various, the most important in 2022 were Seychelles, Ecuador and Papua New Guinea.

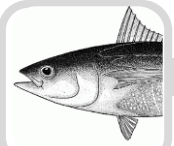
Imports by products type (2022, % in volume)



Main EU suppliers (2022, tonnes)



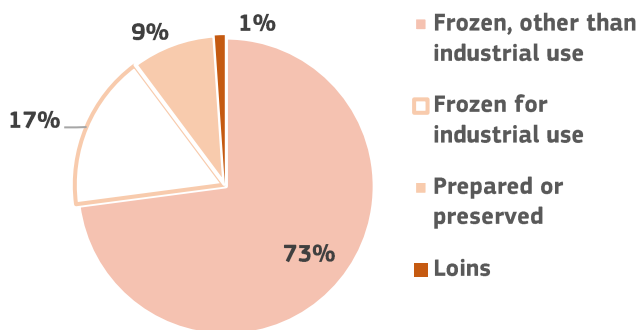
Yellowfin tuna



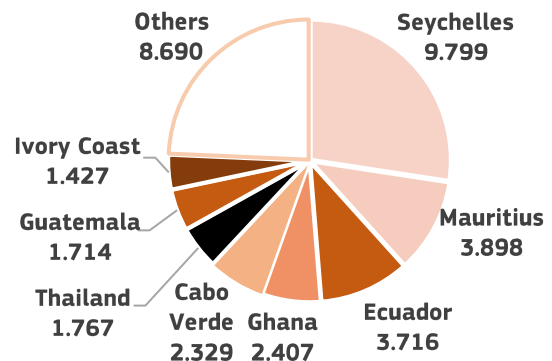
TRADE

- Extra-EU exports** amounted to 35.747 tonnes in 2022. 90% of EU exports concerned frozen tuna (frozen other than industrial use (73%) and frozen for industrial use 17%), while only 9% concern canned tuna. Top three markets were Seychelles, Mauritius and Ecuador, which represented a market for 49% of the EU exports. 97% of EU exports were made by Spain, Italy and France.

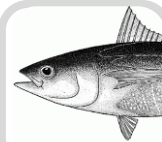
Exports by products type (2022, % in volume)



Main destinations (2022, tonnes)

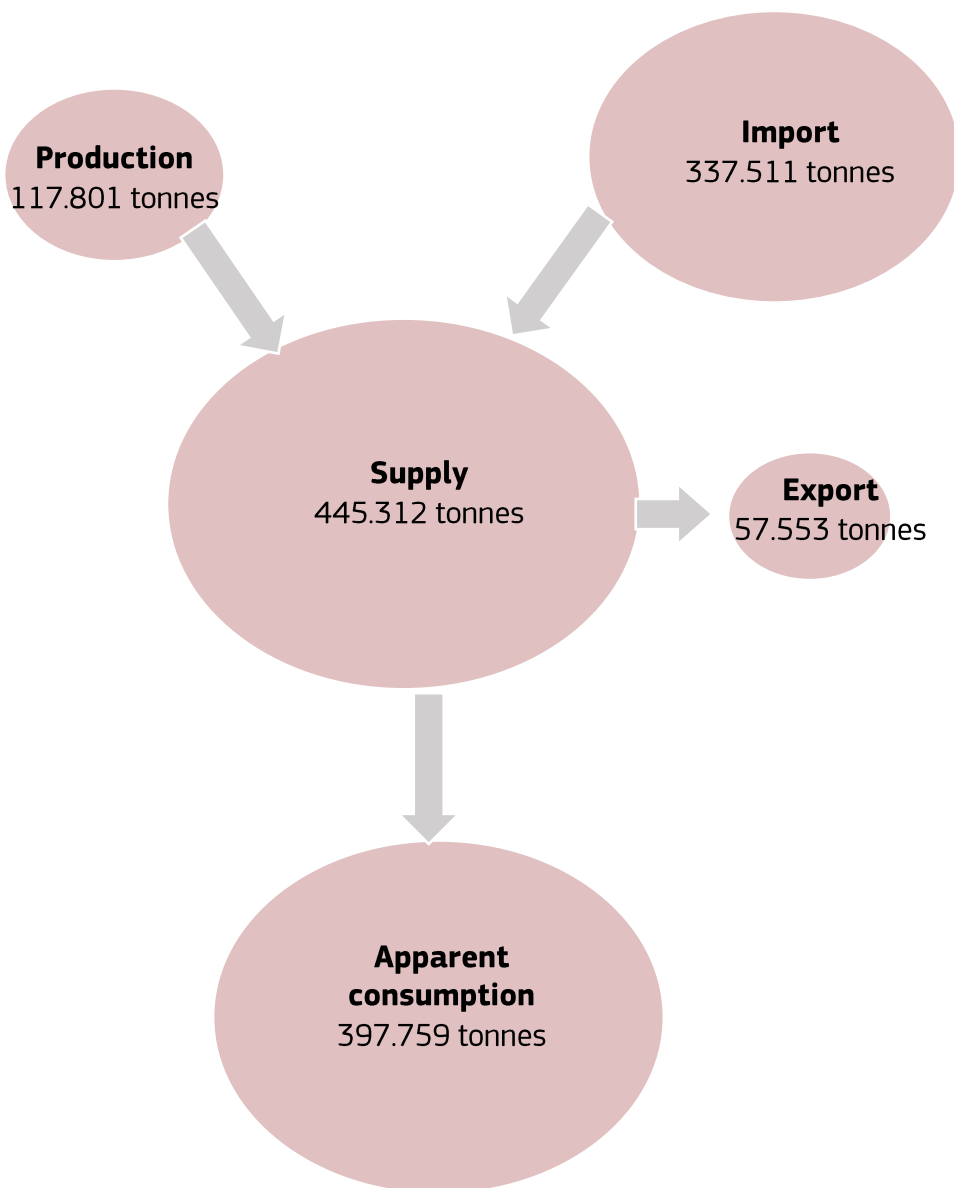


Source: EUROSTAT-COMEXT



Supply balance

EU supply balance (2021¹) – Tonnes of live weight equivalent² – Yellowfin tuna



Source: FAO/ EUROSTAT-COMEXT

¹ Supply balance is provided for the year 2021 (trade data for 2021 were taken into account). Detailed trade data provided in the slides 4 and 5 concern the year 2022.

² The [conversion factors](#) were used to convert net weight of imports and exports of fishery and aquaculture products into live weight equivalents.



PRICES ALONG THE SUPPLY CHAIN (EUR/kg)

First-sale

First-sale prices are provided for Spain, the largest producer in the EU for both fresh and frozen tuna.

	2015	2016	2017	2018	2019	2020	2021	2022	2023*	Source
Spain (fresh whole)	1,81	2,56	2,23	1,40	3,16	2,67	4,05	2,43	2,85	EUMOFA
Spain (frozen)	n.a.	n.a.	n.a.	2,03	2,15	2,08	2,07	3,03	2,79	EUMOFA

*) From January to November 2023

Wholesale (fresh)

Wholesale prices provided below refer to Spain, the leading market in the EU.

Most frequent price	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023*	Source
Spain	10,37	8,50	-	9,52	7,79	9,72	8,43	9,60	7,88	10,38	Mercamadrid

*) From January to November 2023

Retail/consumption (canned tuna)

Retail prices refer to fresh and canned tuna (not specific to yellowfin tuna) in France and Spain.

	2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	Source
France (fresh)	15,60	16,00	15,80	17,30	17,60	19,50	19,60	20,70	21,10	n.a.	FranceAgriMer
France (canned)	7,90	7,90	7,90	7,90	8,10	8,60	9,10	9,40	9,50	n.a.	FranceAgriMer
Spain (canned tuna)	n.a.	7,52	7,19	7,31	7,7	8,03	8,14	8,09	8,19	9,37	MAPA

Import (frozen whole)

Import prices are presented for Spain, Italy and France, the most important importers of yellowfin tuna in the EU from extra-EU countries.

	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023*	Source
Spain	1,98	1,72	1,95	2,27	2,39	2,23	2,11	2,23	3,06	2,81	EUMOFA
Italy	2,80	2,46	2,67	2,79	3,00	3,04	2,70	2,70	2,96	3,43	EUMOFA
France	2,08	2,14	2,48	2,63	3,06	2,73	2,57	2,70	5,82	4,72	EUMOFA

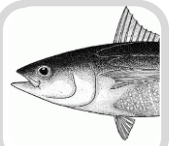
*) From January to August 2023

Export (frozen whole)

Export prices refer to Spain and France, major exporters of frozen yellowfin tuna in the EU.

	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023*	Source
Spain	1,53	1,35	1,47	1,79	1,64	1,62	1,46	1,49	2,00	2,21	EUMOFA
France	1,79	1,68	1,68	2,01	2,12	2,08	1,77	1,85	1,64	2,57	EUMOFA

*) From January to August 2023



MARKETING

- National lists of commercial designations ([Read more](#))
- Information system on commercial designations and scientific names in all EU languages ([Read more](#))
- Applicable marketing standards ([Read more](#))
- In the EU, there are two names protected under **Protected Geographical Indication (PGI)** of prepared yellowfin tuna in Spain. They are:
 - PGI “**Mojama de Barbate**” in Spain
 - PGI “**Mojama de Isla Cristina**” in Spain.

CONSUMPTION

- Tuna, all species combined, is the most consumed fish in EU (source: [The EU Fish Market – 2023 edition](#), EUMOFA)
- Apparent consumption of yellowfin tuna per capita in 2021: **0,85 kg** live weight equivalent, mostly canned (source: [Supply balance – 2021](#), EUMOFA)
- Nutrition values (Yellowfin tuna, nutrition values per serving 100 g) ([Read more](#))

Nutrition values	Yellowfin tuna
Energy (kcal)	109
Total fat (g)	0,49
Saturates (g)	0,172
Carbohydrate (g)	0
Sugar (g)	0
Protein (g)	24,4
Salt (g)	112,5