



Skipjack Tuna

Cakalang | Proposed sourcing region: North Sulawesi, Indonesia



FROZEN SEAFOOD / PROCESSING INGREDIENT

PT TAS is assessing sourcing routes for cakalang. Share your processing specification so we can evaluate a feasible supply arrangement.

Product reference photograph; TAS samples and availability to be confirmed

FIELD	PROFILE / REQUIREMENT	STATUS
Species	Katsuwonus pelamis - skipjack tuna, locally known as cakalang.	Identified
Presentation	Frozen whole round under evaluation. Other forms require a feasible, qualified processing partner.	Under evaluation
Size grades	1.0-1.8 kg; 1.8-3.4 kg; 3.4 kg+ per fish. Commercial examples only; not a stock offer.	Illustrative
Freezing	Freezing method, storage and loading temperatures to match the agreed buyer specification.	To agree
Pack / net weight	Bulk or carton configuration, declared net weight, glaze where applicable, and labelling to agree.	To agree
Traceability / tests	Catch, source and lot records; histamine limits, sampling and other tests to agree and verify.	Pending
Commercial terms	Trial quantity, order volume, price, payment terms and lead time to be confirmed after supply verification.	Pending

Final availability and specifications subject to sourcing verification and buyer agreement.

Please share your preferred format, size range, trial quantity, destination port and supplier approval requirements.

Reference basis (general guidance; not proof of TAS stock or compliance).

Size examples: Philippine Bureau of Customs shipment record (2023)

Buyer traceability example: Sea Value procurement policy



Smoked Roa

Ikan roa / julung-julung | North Sulawesi, Indonesia



Product reference photograph; TAS samples and availability to be confirmed

SMOKED FISH / INGREDIENT DEVELOPMENT

PT TAS is assessing smoked roa formats for ingredient and food-service buyers. Processing and storage requirements will be developed around the agreed end use.

FIELD	PROFILE / REQUIREMENT	STATUS
Identity	Local name: roa / julung-julung. Scientific species and source-lot identity are not yet verified.	Pending
Possible formats	Whole smoked fish, cleaned meat, flakes or ground fish are under assessment; subject to processing feasibility.	Under evaluation
Processing	Smoking / drying method, evisceration, cleaning, bone removal and intended cooking use to agree and validate.	To validate
Quality targets	Salt, moisture, water activity (aw), sensory quality and particle size where relevant to agree and validate.	To validate
Pack / storage	Pack size, net weight, packaging barrier, storage conditions and shelf life to agree and validate.	To validate
Traceability / tests	Species / source / lot records and a test panel appropriate to the agreed process and destination to confirm.	Pending
Commercial terms	Trial quantity, order volume, price, payment terms and lead time to be confirmed after supply verification.	Pending

Final availability and specifications subject to sourcing verification and buyer agreement.

Please share your preferred format, intended use, pack size, storage conditions, trial quantity and destination.

Reference basis (general guidance; not proof of TAS stock or compliance).

Smoked fish reference: Codex CXS 311-2013 (amended 2024)

Importer specification examples: FDA fishery HACCP questions and answers