

How is our Canned Tuna COVID-19 free? (Translation)

By Thai Tuna Industry Association (TTIA)
31 March 2020

It is already well known that canned tuna from Thailand has world- class quality, and Thailand is the world's largest exporter of canned tuna.

This is because we have adopted the strict quality control measure throughout the production process: starting from fish assorting, storage, cooking and packaging. The production process technology is up to date and operating under conditions of good manufacturing practice. The whole production process is also recorded to enable tracing back on a timely basis.

The Production process is qualified and standardized, hygiene and COVID-19 free.

How can you be confident?

Of course, you can.

Because our fine production process is as the following:



Raw tuna fish is steamed at the temperature of 98-100 °C for 30 minutes or longer depending on the size of the fish. *This operation kills bacteria and viruses including COVID -19 which has lower heat resistance than others.*

After the pre-cooking process, the head and bones are removed and the fish is skinned. You might have thought that the fish can be again contaminated during this process.

But, at the canning process, the fish is filled into cans or pouches and ingredients such as salt and oil are added. Then cans and pouches are closed and vacuum sealed.

All canned fish products are sterilized at temperatures above 115 °C. Sterilization takes place in retorts. The processing times suits manufacturing requirements which complies with WHO/ CODEX standard to ensure that bacteria and viruses are killed.

Canned tuna production process and quality control system at all stages from the storage of caught fish to the selling point are operating under the system of Hazard Analysis Critical Control Point (HACCP)

This is, hence, to guarantee you that our canned tuna is free from all bacteria and virus including COVID-19.