



RESPONSIBLE FISHING

A CERTIFICATION AROUND 4 AXES



RESOURCE MANAGEMENT

Participate to the sustainable management of high migratory fish stocks while implementing a selective fishing respectful of the ecosystem and its diversity. Fully compliant with the Western Central Pacific Fisheries Commission rules and management measures.



HYGIENE, QUALITY AND TRACEABILITY

Impeccable hygiene, processing, storage and preservation practices to ensure optimal product quality to consumers. An exemplary traceability to differentiate and valorize products.



ENVIRONMENT FRIENDLY

An efficient waste management involving storage, processing and elimination. Fuel consumption control for economic and ecologic efficiency.



WORKING CONDITIONS AND SECURITY

The specificities associated with working on an offshore fishing vessel are taken into account to improve the safety of crew members as well as their working and living conditions.



CAP LA PÉROUSE

— NOUVELLE-CALÉDONIE —

Tél. +687 761 761
contact@caplaperouse.nc
www.caplaperouse.nc



© photos : Fédération des pêcheurs hauturiers de NC / ERPA / Programme Observateurs - DAM-NC SPE / Agence Yellow Box

CAP LA PÉROUSE

— NOUVELLE-CALÉDONIE —

*Taste
the incomparable*



A PROOF OF EXCELLENCE



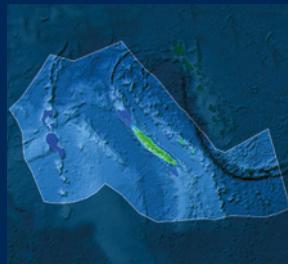
There is an Eden in the South Pacific, one of the biggest marine protected areas in the world, the natural Park of the Coral sea. New Caledonia's Exclusive Economic Zone, an exceptional fishing location where you can catch the best South Pacific albacore tuna, covers 1,200,000 sq. km.

Our professional fishermen practice long line fishing, a responsible, selective and traditional method. 2,500 metric tons of tuna are carefully caught every year, with a ratio of only 1 hook per 110 sq. km, on board of 16 long-liner fishing vessels.

This wild tuna is of an exceptional quality, it is fished and stunned by hand, before being bled and prepared according to the traditional Japanese "Ike Jime" method, which enhances French gastronomy.

Discover a certified and labelled fishing, respectful of crews, safety regulations, people, ecosystems and the environment, to ensure sustainability of the resource.

Discover the wild South Pacific albacore tuna of sashimi quality, with an incomparable taste, caught in pristine waters, using the best fishing practices.



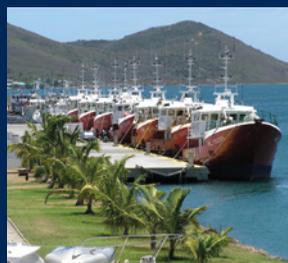
A selective fishing

Fished by longline, the tuna is stunned and prepared according to the "Ike Jime" Japanese method, allowing the preservation of the fish's taste.



16 longliners

Fishermen of Cap La Pérouse do not catch more than 2,500 metric tons of fish a year.



Federation of professional Long-Line fishermen

The six fishing companies formed the "Fédération des Pêcheurs Hauturiers de Nouvelle-Calédonie" to promote their know-how: a selective long-line fishing method, respectful of the environment, for a sustainable exploitation and a responsible management of the resource.



AN EXCEPTIONAL QUALITY

Cap La Pérouse offers sea food of an incomparable quality, fished accurately in monitored areas, according to the highest human and environmental standards.



Fish are gutted as soon as they are captured and preserved on board between -2 and +2°C. They are filleted on land in processing plants. Then, fillets/loins are frozen at -30°C for 4 hours. Afterward, they are conditioned and stored in cold rooms at -20°C waiting to be delivered.

- Wild fish
- Skinless
- Boneless
- Without blood line
- 100% natural