Thai Union's Food Innovation



Issue: June 2021

Tuna's 5 Wonders



Thai Union's GIC has delivered significant innovations derived from various parts of tuna, to ensure every part of the fish is utilized to accelerate sustainability through high-value byproducts.



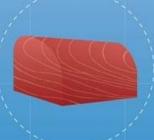
from tuna head

Oil extracted from tuna head through cold-pressed process minimizes the impact on the oil quality versus using heat.



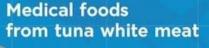
Calcium from tuna bone

Calcium from tuna bone frame is the same form of calcium found in human bone and offers more benefits to humans than other forms of calcium.



Peptides from tuna dark meat

Bio-Active Peptides increases body absorption through the natural digestive process.



A ready-to-eat high protein Surimi based tuna product* that offers 60% less sodium and low in phosphorus and potassium, which is ideal for patients with chronic kidney disease.

*patent-pending



Extraction and application of collagen to isolate specialized functionality from collagen sources in the form of bio-active collagen peptides.



MOVING TOWARDS ZERO FOOD WASTE TUNA PRODUCTION

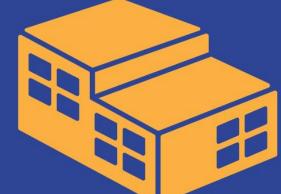


CANNED TUNA



TUNA LOINS





50%



PET FOOD

45% TUNA CO-PRODUCTS



HIGH-IN-DHA TUNA OIL Heads



FISH MEAL
Gills Skin
Bones Viscera

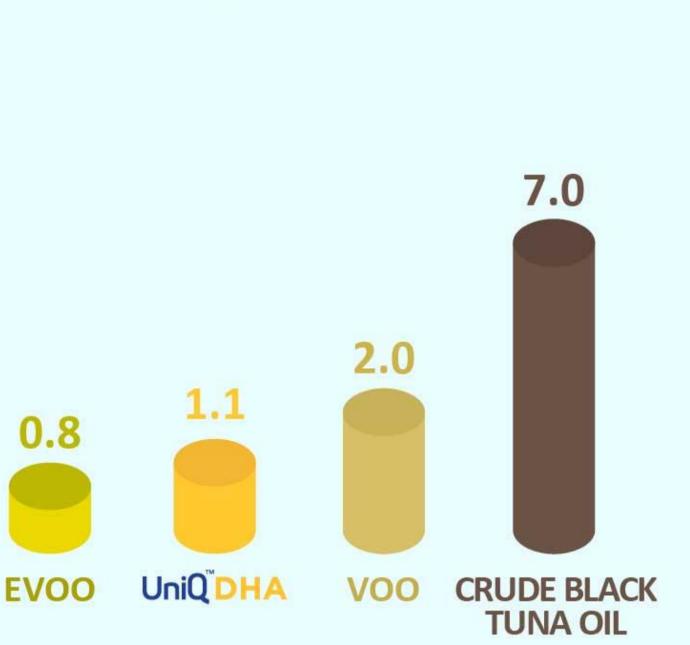
≋5%

DEVELOPING SOLUTIONS TO SCRUB WASTEWATER

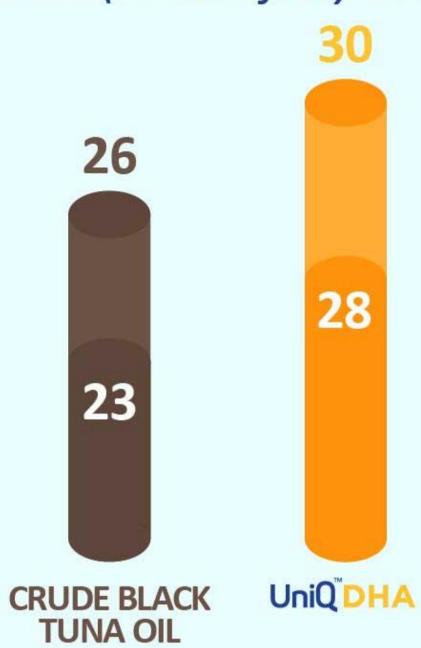


Only a light touch of processing to preserve the original state of quality, just like the process of extra virgin olive oil.

Free fatty acid (%)







more DHA than in crude black tuna oil







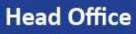


Selected fresh raw materials, rich in DHA and low in contaminants, delivered straight from tuna processing plants

Passing through low temperature extraction to get the highest crude oil quality

High quality crude oil requires only minimal processing to obtain high quality refined oil

Less chemical and energy consumption, and less waste generation



979/98, 30th Floor, S.M. Tower, Phaholyothin Road, Phaya Thai Sub-district, Phaya Thai District, Bangkok 10400, Thailand

Extraction Plant

30/24 Moo 8, Rama 2 Road, Tambon Tha Sai Mueang Samut Sakhon District, Samut Sakhon 74000, Thailand

Refinery

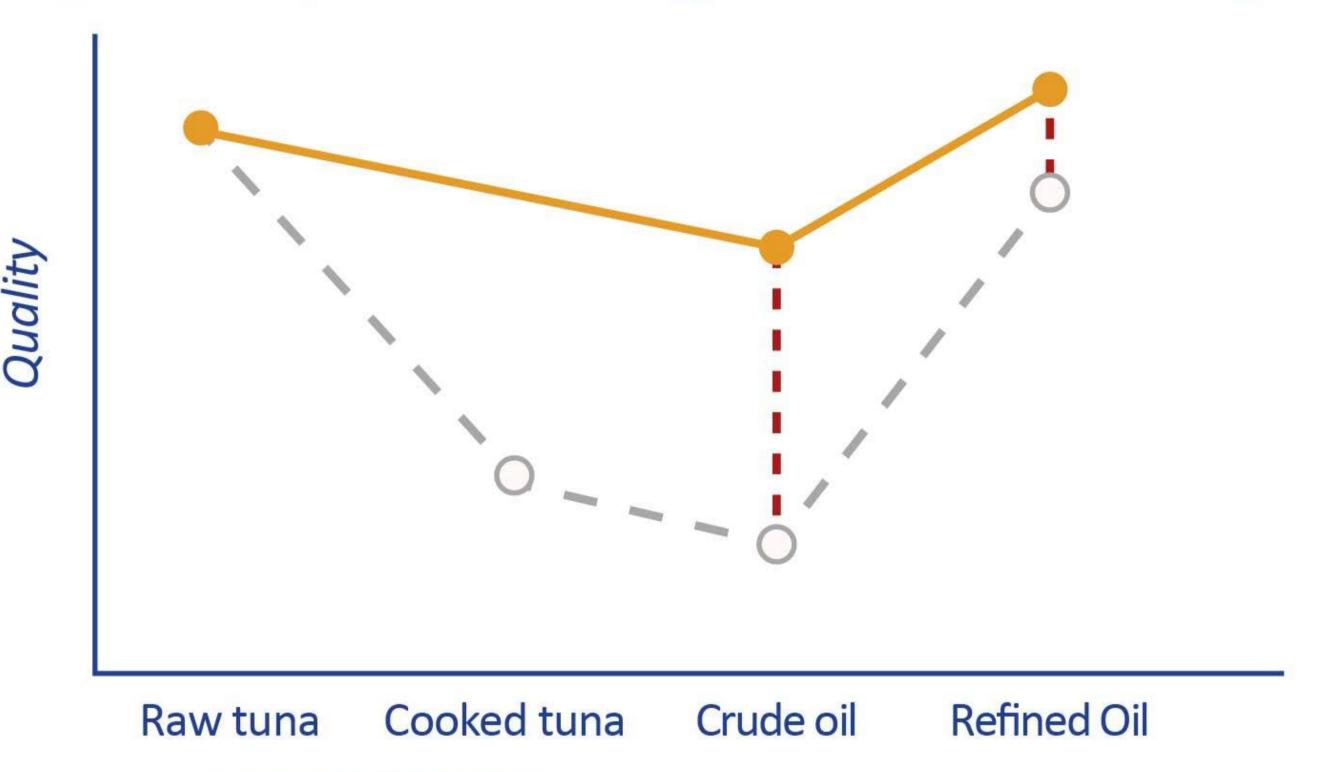
Thai Union Marine Nutrients GmbH Hansestrasse 12a, 18182 Bentwisch Germany







Since UniQ[™] DHA uses high quality raw materials, it requires minimal processing with less energy and chemical use to generate high quality oil



O — Crude black tuna oil— UniQ™DHA

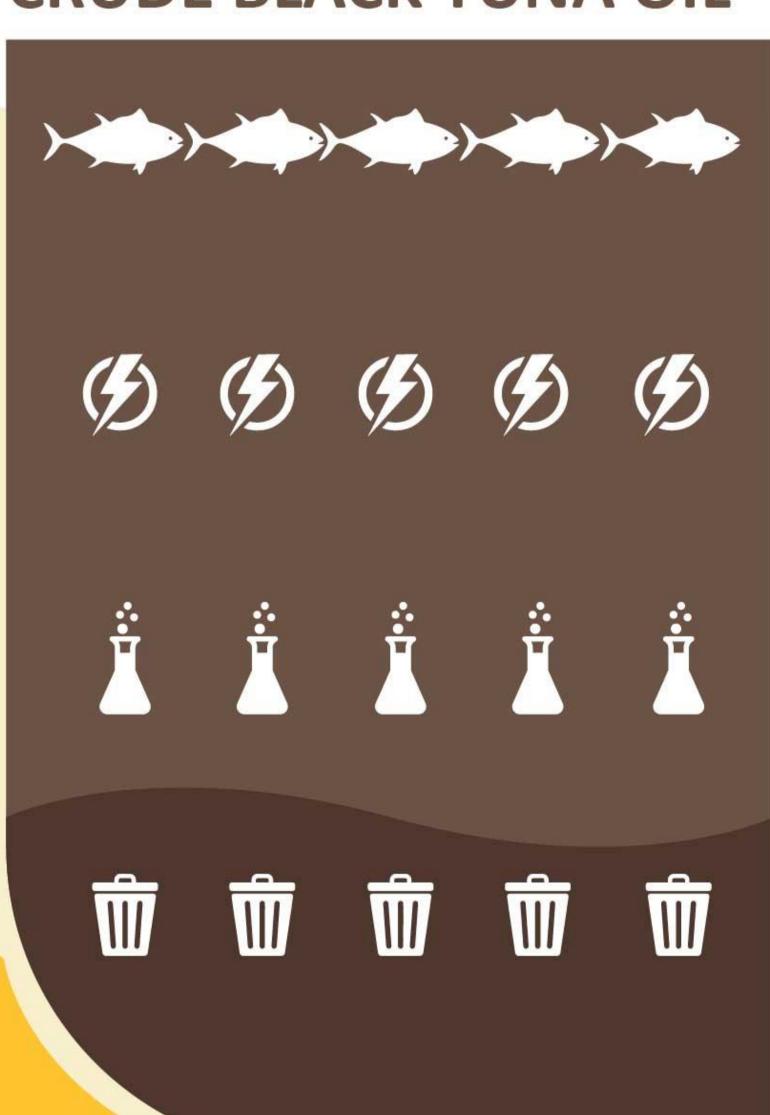
Oil quality

UniQ DHA

CRUDE BLACK TUNA OIL









UniQ DHA From Dock to Door













- Sustainable and transparent raw material sourcing guided by SEACHANGE programs
- Good practice on raw material handling from catching through to manufacturing
- Fresh co-products from Thai Union's factories in Thailand,
 Seychelles and Ghana are collected and supplied straight
 to Thai Union Ingredients's oil extraction plants
- Passing through a low temperature extraction process preserving natural functionality by minimizing oxidation level and obtaining the highest DHA content in the market at 28% to 30%
- The high quality crude oil is delivered to Rostock,
 Germany for refining
- State-of-the-art technology meeting highest standard for infant formula and pharmaceutical products.
- Full traceability with sustainable and transparent supply chain
- Preserve natural functionality using high quality raw materials and gentle processing
- Various applications in infant formula, functional foods and dietary supplements



979/98, 30th Floor, S.M. Tower, Phaholyothin Road, Phaya Thai Sub-district, Phaya Thai District, Bangkok 10400, Thailand Refinery

https://thaiunioningredients.com

