



FROM THE **HEART**
OF THE MEDITERRANEAN SEA TO
THE WORLD'S **FINEST** CUISINES



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Member of **EBCON**
GROUP



MFF Ltd is a family business forming part of Ebcon Group and having over 20 years experience in the fish farming business.

Bluefin tuna meat is a highly nutritious food. It is a good source of protein, minerals (such as phosphorus, magnesium, selenium) and vitamins (such as vitamin A and the B vitamins).

It also provides polyunsaturated fatty acids such as eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), which have been found to reduce the risks of cardiovascular related diseases and generally improving health.



A premium tuna is achieved by a controlled feeding system of high quality bait fish that is fed to the fish in a controlled manner to ensure that the right amount of fed is actually consumed.

When the tuna is at a stage of the required quality it can be processed in one of two manners. Fish can be processed on board purpose-built processing vessels by professional cutters with rapid blast freezing to ensure top quality frozen product. Alternatively, fish can be harvested from the cage, put into an ice-water slurry for rapid chilling and prepared for packing for air shipment to the client; in this manner, top quality fish can reach the client in a matter of a few days.

MFF Ltd enjoys a high reputation of providing high quality products in its markets in Europe, North Africa, USA, South Korea and Japan. The company strives to develop an excellent relationship with its clients to ensure that the company is at the forefront in the market.

Throughout the years the company has substantially invested in research and development of the species. In fact Mff Ltd has also collaborated with other scientists in EU-funded research projects aiming to reproduce and produce fingerlings of Atlantic bluefin tuna. The company was a party in the research being carried out by the Standing Committee on Research and Statistics of ICCAT on bluefin tuna biology and growth in cages.

MFF Ltd is constantly seeking new clients and markets and ways to expand its product portfolio.

MFF Ltd is a forward looking company formulating its strategies on long-term objectives and investments.

The success of the company is based on the focus of teamwork and commitment of the employees altogether that is aimed at the success and fulfilment of the company's objectives.

“Delivering fresh tuna around the World”



A QUESTION OF QUALITY

MFF Ltd was established in 1993 with the aim of producing 500 metric tonnes annually of gilthead sea bream (*Sparus aurata*) and European sea bass (*Dicentrarchus labrax*) for the local market and for export.

In 2002, MFF Ltd set up an Atlantic bluefin tuna (*Thunnus thynnus*) farm in Malta to cater for the sushi and sashimi market in Japan, South Korea, Europe and the USA.

Melita Blu Sea Ltd was established in 2007 to assist in the Atlantic bluefin tuna (*Thunnus thynnus*) operations carried out by MFF Ltd.

As part of its modernisation and upscaling strategy, MFF Ltd invested heavily in its equipment:

- Cages, nets and mooring systems
- Servicing vessels
- Landbase and packing facilities

Melita Blu Sea Ltd invested heavily in numerous fishing vessels to assist in the capture and towing of the blue fin tuna. The fishing activity is carried out by experienced fishermen who have been working with the company for more than a decade. The entire fishing process is executed in accordance with the regulatory framework of ICCAT (International Commission for the Conservation of Atlantic Tunas), Malta and the European Union. Amongst the many requirements set by ICCAT are the use of the Bluefin Catch Document, Regional Observers and video recordings of transfers amongst others.

Once the fish is captured it is transferred to the towing cages and thereafter transported to Malta where they are moved to the cages within the fish farm. The duration of the farming of the blue fin tuna lasts between 4 to 6 months, whereby the fish is fattened to obtain the required quality. The product has to be optimum for sashimi and sushi market (predominantly consumed in Japan).