

**Proposal #:** 20WCR020-028

**Project Title:** A Modern Approach to a Classic Catch: Full Utilization of Tuna Landings in San Diego, CA

**Applicant:** Catalina Offshore Products

**Priority Addressed** Priority #1 – Promotion, Development and Marketing

**Principal Investigator:** Dave Rudie, Rudie.Dave@gmail.com

**Abstract:** San Diego was once known as the “Tuna Capital of the World,” and, at its peak, the tuna industry was San Diego’s biggest revenue generator behind the Navy and aircraft industry. That changed in the 1980s as local canneries shifted operations overseas. There was a resurgence in tuna landings about 5-years ago when Catalina Offshore Products’ (COP) began marketing tuna from longline vessels that relocated from Hawaii to San Diego. A proportion of these tuna are of the top grades, the highest quality, and big sellers for the sushi, sashimi, seared tuna and poke markets. Unfortunately, lower-grade cuts are difficult to market due to their offcolor, and are often discarded. In addition, about 30 percent by weight of the tuna remaining after the fish are loined (e.g., head, fins, bones, trims, skin, and bloodline) are discarded. The goal of this project is to achieve full utilization of processed tuna and to identify significant economic opportunities for tuna and tuna-like species in the San Diego seafood supply chain by developing culinary processes for using lower grades of tuna, as well as finding non-culinary uses for body parts such as the oil, skin, and bones that are currently wasted.

**Summary of potential commercial benefits to the fishing community of the research results:**

Full utilization of the entire fish addresses food waste and will add value to the entire seafood supply chain, including fishers. Utilization and value-added processing of lower grade cuts adds more fish protein to the market at a greater diversity of price points. In addition to culinary uses, fish parts typically discarded can provide valuable non-culinary raw ingredients for human consumption (e.g., nutritional products) and non-human consumption (e.g., aquaculture feed). This effort to move towards improved food and waste management in the San Diego tuna seafood supply chain will provide a roadmap scalable to other fisheries and communities. The project supports a number of initiatives including the federal interagency Winning on Reducing Food Waste Initiative

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