

DISPATCHING & PROCESSING AN SBT

Small moves make a difference



Quickly and humanely dispatching your Southern Bluefin Tuna by brain spiking it, then immediately bleeding, pithing, gutting and chilling it will give you better quality meat with a longer shelf life.



BRAIN SPIKE

- Look for the soft spot between the eyes
- Push spike in until the tip is about level with the middle of the eye
- When you feel the fish give a shake and relax, you've successfully dispatched your fish.

Now it's time to bleed, pith and gill-gut your SBT before completely immersing it in an ice slurry.



BLEED

The artery is just under the skin, so you don't need to cut too deeply to bleed your tuna. Deep cutting can cause blood to pool in the cut and absorb into the meat – which can affect the taste.

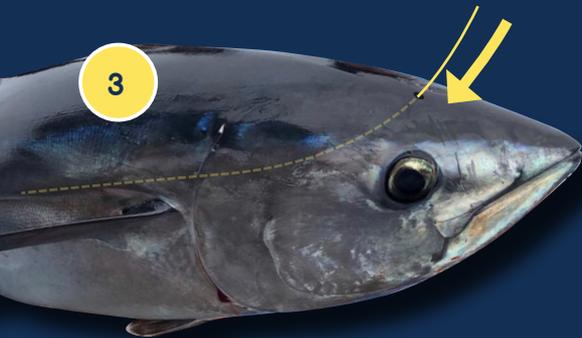
With a short knife, make a shallow **cut just behind the pectoral fins on both sides**, giving the knife a quick flick up and out to start the blood flowing.



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PITH, GUT & CHILL

Time is critical.
Start this process asap
after landing your SBT.



PITH

Pithing stops muscle reactions that heat up the meat.

- Using a knife to cut a wedge out, or with a coring tool, open up the brain-spike area to access the spinal cord
- Run a wire or thick fishing line down the spinal cord to deactivate the nerves that cause muscle twitching.



GILL & GUT

Gill-gutting removes the warm tissue, reduces bacterial load in the fish, and allows the flesh to cool faster in the ice slush.

The **ideal** way to gill-gut your SBT to make the most of the meat, including the delicate belly meat, is to:

- Make an incision around the dorsal vent (circled, left) and disconnect the intestine
- Cut gills away from the head and body
- You should now be able to pull the gills and gut out together.

OR

Simply open the body cavity (as shown) to remove the gills and gut.



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CHILL

SBT have evolved for maximum efficiency. They can elevate and maintain their body heat above the water temperature.

To chill your SBT, fully immerse it in an ice slurry as soon as possible after processing. Make sure the slurry also gets into the body cavity. **You will need:**

- Catch bag or (very) large esky
- Plenty of ice – ideally 1kg of ice to 1kg of fish

Catch bag by Mad Fish Extreme Gear



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