





COMPANY

Airone has been making the best canned fish and foods since 1994. The production plant is in Abidjan in the Ivory Coast, the largest port in the Eastern Central Atlantic. Airone's special feature is that it has developed a ZERO-mile plant only using Italian technology and recipes for processing tuna, following the highest international quality standards.

The ownership, management and warehouses where we store, pack and distribute our finished products are located in Reggio Emilia.





WE TAKE CARE

A REAL COMMITMENT IN COMPANY SOCIAL RESPONSIBILITY
TO GUARANTEE QUALITY AND SUSTAINABILITY

OUR FIGURES

100 MILLION

cans of tuna, jars and bags produced every year

23.000 TONNES

of processed tuna a year

1.000 PEOPLE

permanently employed in Abidjan

22.000 SQM

production plant in the Ivory Coast

10.000 SQM

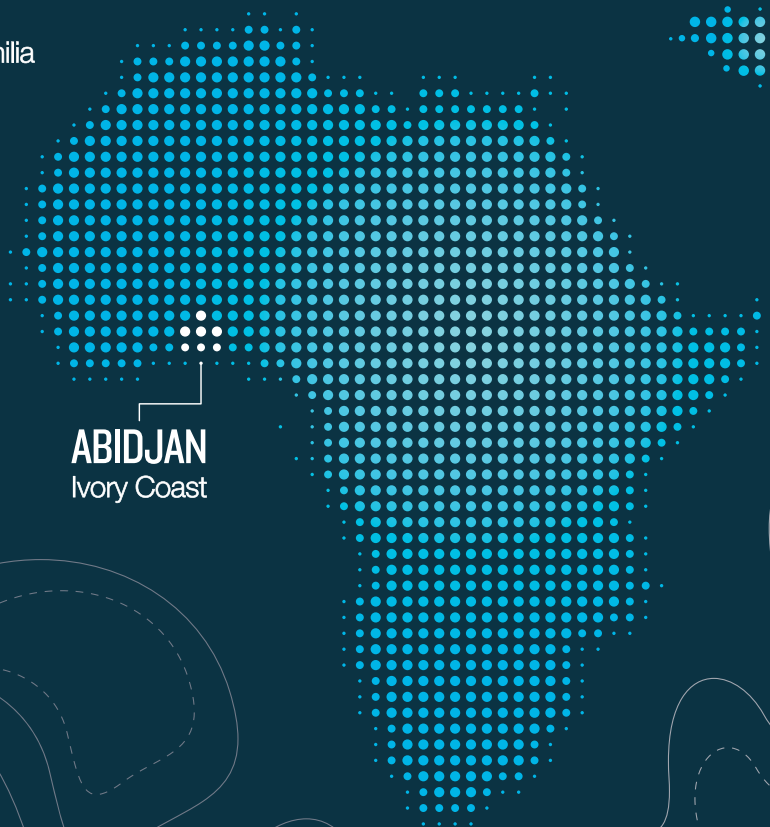
warehouse and cold stores in the Ivory Coast

18.000 SQM

warehouse in Reggio Emilia

REGGIO
EMILIA

ABIDJAN
Ivory Coast



CERTIFIED QUALITY

Every stage of the production process is continuously checked through strict laboratory analysis. The company holds ISO9001:V2008, BRC and IFS international quality certifications, operating according to HACCP standards with regular audits by specialist external certifying bodies, clients and technicians, and has an in-house analysis laboratory (ISO/IEC 17025) accredited by SOAC, making it the only certified laboratory in Abidjan.

This year, alongside its desire to keep providing high-quality products, Airone has made a commitment towards sustainable development. This commitment has been recently rewarded with the Friend of the Sea certification. You will be able to see the quality and sustainability of our products thanks to the We Take Care logo.



FISHING ZONE

Tuna processed in our plant located in Abidjan has been fished in FAO 34 and FAO 47 that correspond at the Atlantic eastern central ocean and Atlantic southeast ocean. These areas are known to be rich of tuna fish. The tuna fishing is made by following FAO guidelines for sustainability fishing.

TUNA SPECIES



BIGEYE

The meat is deep pink and known for a high level of fat. Usually it is used fresh for sushi and sashimi.



SKIPJACK

The meat is light red and known by low level of fat. This is the most commercialized species all over the world.



YELLOWFIN

The meat is light pink and known for low level of fat. The meat is tasty and savoury. This is the second species in terms of tons of tuna fished in a year.

OUR BRANDS

We are on the market with brands Altomar, Maremì, Alba e Airone and we are GDO partner for private label products



The highest quality hand-processed Yellowfin tuna, only with olive oil. Light pink in colour with a delicate flavour.



A new line of Skipjack tuna products combined with the characteristic flavour of organic extra virgin olive oil.



A complete range of high-quality products made from Skipjack and Yellowfin tuna, in olive oil, sunflower oil or brine. This line also includes new products such as Le Gran Insalate tuna salads, Salmon, Mackerel and Sardines.



A wide range of high-quality, affordable products made from Skipjack tuna, offering a complete selection of formats and packs for home and professional use. We guarantee freshness for an affordable price.



A complete line of high-quality products made from Skipjack and Yellowfin tuna offering the utmost cost-effectiveness for all modern market needs. Made from the best freshly caught tuna, all processed as necessary to provide the greatest choice while offering the best value for money.



PRIVATE LABEL PRODUCTS

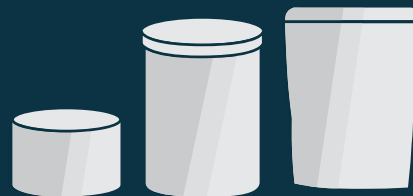


≈ **PRIVATE LABEL** ≈

Airone guarantees delicious, transparent, high-quality products. The private label is a way of strengthening the brand's image in the consumer's eyes, as well as its convenience and quality. Airone supplies private label products for large-scale distributors, supporting brand production for chains operating in Italy such as CARREFOUR, AUCHAN, CONAD, BENNET, ESSELUNGA and EUROSPIN.

TUNA PRODUCTS RANGE

From cans to glass packaging, from developing the work to the finest end products: we offer many various formats to cover all market needs.



≈ **VARIOUS FORMATS** ≈

CAN

80gr in olive oil / sunflower oil / in brine
120gr in olive oil
125gr in olive oil
160gr in olive oil / sunflower oil / in brine
240gr in olive oil
500gr in olive oil
620gr in olive oil / sunflower oil
800gr in olive oil / sunflower oil / in brine
1000gr in olive oil / sunflower oil
1730gr in olive oil / sunflower oil / in brine
1900gr in olive oil

JAR

190gr in olive oil / in extravirgin olive oil
260gr in olive oil
300gr in olive oil

POUCH

300gr in olive oil
1000gr in olive oil / sunflower oil / in brine
1400gr in olive oil / sunflower oil / in brine
1950gr in olive oil
3000gr in olive oil / sunflower oil / in brine
4700gr in brine



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