

Sourcing Principles:

Kumbatia Seafood ONLY accepts tuna that has:

- Been caught using one-by-one fishing methods from licensed artisanal fishers in Kenya
- Been handled according to Japanese methods of fish preservation as trained by Kumbatia field extension officers
- 3. Properly submitted catch data to the Kenyan Government and Kumbatia Seafood's internal traceability system