

# CFC/FAO/INFOFISH Project on Promotion of Processing and Marketing of Value-added Tuna Products - A practical demonstration

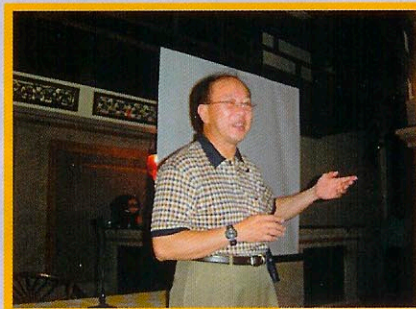
A demonstration on the production of value-added tuna products, including products from edible tuna parts considered as waste, was held at PT Lesa Foods, Banyuwangi, Indonesia on 2nd October 2003. A total of 20 participants, including 13 from beneficiary companies of the CFC/FAO/INFOFISH Project on Promotion and Processing of Value-added Tuna Products (PNG and Maldives) participated in the demonstration. Production, packaging and presentation of a wide range of value-added products using fresh frozen tuna, edible tuna waste, including products in combination with shrimp waste, was demonstrated at the workshop by technical experts from Ledafish, Netherlands ([www.ledafish.com](http://www.ledafish.com)).



The participants being received by PT Lesa Foods, Banyuwangi.



Left: Demonstration sessions in progress. Centre: Some of the value-added tuna products demonstrated. Right: Product tasting.



Technical and marketing presentations and Q&A session in progress.