



A BRAND OF SINGAPORE

TUNNY PACKAGING  
FINAL ARTWORK





ASSIST PR

# Lorem ipsum

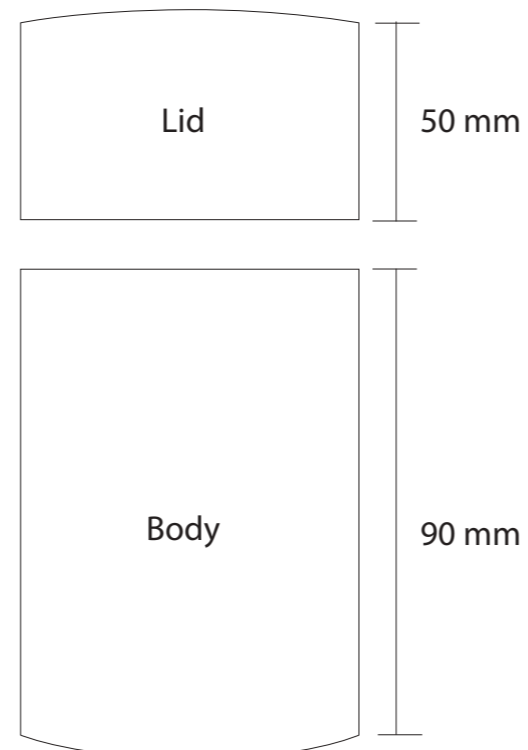
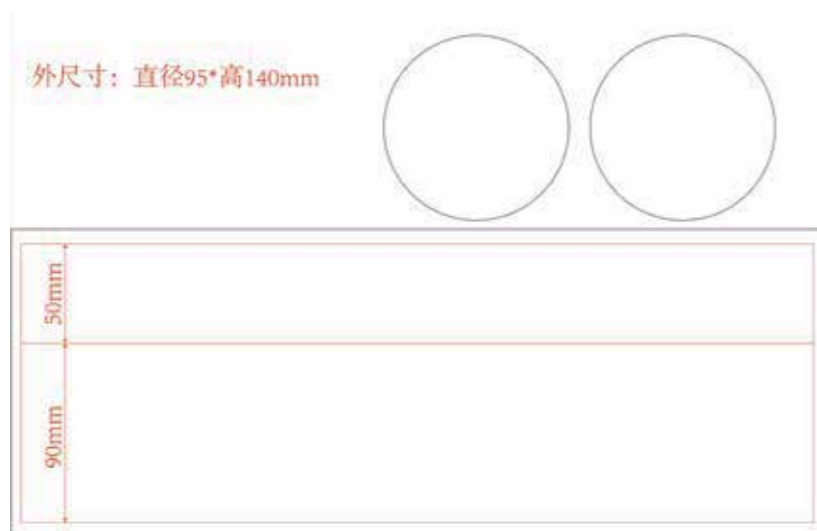
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## Printing Instructions Provided by the Client



Mock-up used  
to represent the  
artwork







**Nutrition Information**  
Typical Value per 100g (Drained)

Energy	207 kCal / 866 kJ
Protein	27g
Fat	11g

**Nutrition Information**  
Tuna: Soyabean Oil (Refined, Bleached & Deodorized), Salt  
Best before printed on can

**Storage**  
Once opened, keep contents refrigerated in a covered container.

**Support Heart Health**  
**Support Healthy Brain Development**

**RICH IN OMEGA 3**      **RICH IN PROTEIN**

A Product of Sustainable & Responsible Fishery




EU Approved No: MDV001

**VALUE PACK 3 CANS** (Net Wt. 2 x 150g)

**A FISHERMANS STORY FROM THE MALDIVES**

Tuna fishing in the Maldives is carried out in traditional fishing boats called Dhonis. Around 4 am every morning, fishermen set sail for their days work. Bait fish is caught and put into specially built wells as tuna prefers live bait. The fishermen rely on seabirds to locate schools as they congregate on schools of tuna. Once reaching a school of tuna the live bait is thrown into the ocean which drives the tuna into a feeding frenzy. At this point the fishermen casts their poles and starts reeling tuna into the dhoni. This type of fishing is known as pole and line fishing. As the fishermen reels the tuna simultaneously it feels like tuna raining on the deck of the vessel. On a good day about 2-4 tonnes of tuna are caught by a typical dhoni. Traditionally tuna is processed at home by women for consumption or locally sold, with the high demand for quality tuna it is sold to collecting vessels around the country for canning and freezing.

**COLOURS USED**

-  C: 0 %, M:35%, Y:85%, k:15%  
#D09B4B
-  C: 10%, M:32%, Y:69%, K:0%  
#DBB071
-  C: 0%, M:0%, Y:0%, K:0%  
#FFFFFF

RESPONSIBLY SOURCED - POLE & LINE CAUGHT TUNA

TUNA CHUNKS IN SOYABEAN OIL

**VALUE PACK 3 CANS** (Net Wt. 2 x 150g)

PACKED & PRODUCED IN MALDIVES

5000171054906





**Nutrition Information**  
 Typical Value per 100g (Drained)

Energy	209 kCal / 872 kJ
Protein	24.5g
Fat	12.3g

**Nutrition Information**  
 Tuna, Olive Oil

Best before printed on can

**Storage**  
 Once opened, keep contents refrigerated in a covered container.

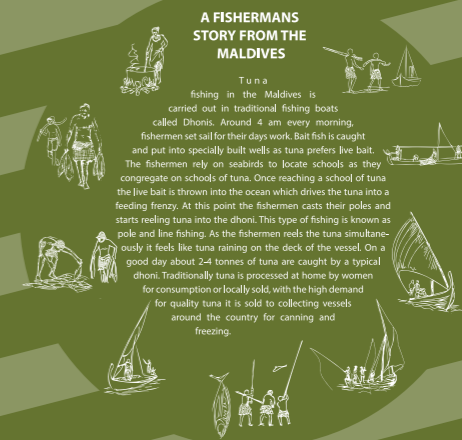
**Support Heart Health**  
**Support Healthy Brain Development**

**RICH IN** **RICH IN**




**OMEGA 3** **PROTEIN**

**A Product of Sustainable & Responsible Fishery**

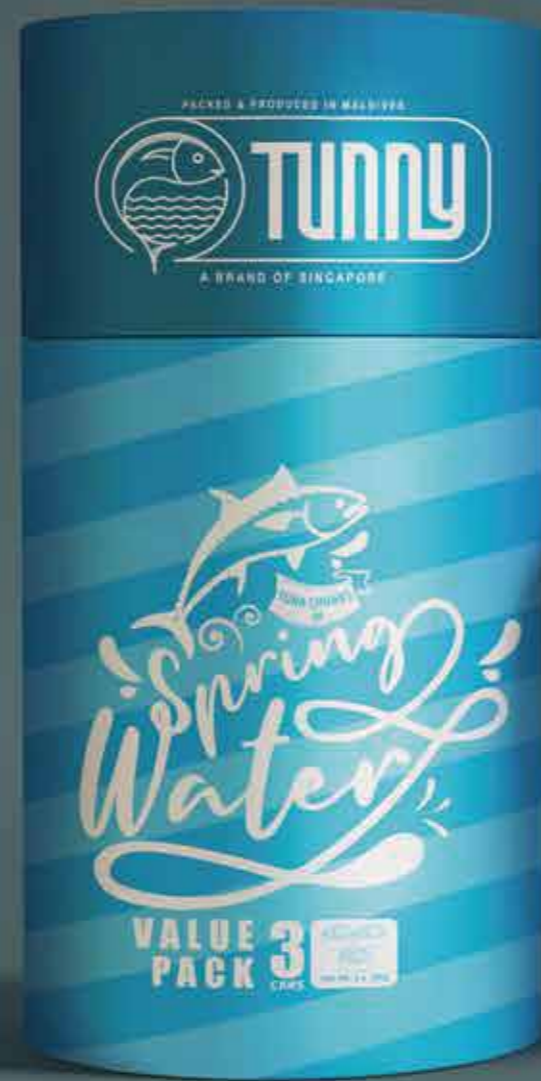
EU Approved No: MDV001



**COLOURS USED**

-  C: 52%, M:27%, Y:100%, k:33%  
#677234
-  C: 51%, M:31%, Y:82%, K:9%  
#858C57
-  C: 0%, M:0%, Y:0%, K:0%  
#FFFFFF









**Nutrition Information**  
Typical Value per 100g (Drained)

Energy	501 kCal / 118 kJ
Protein	27.9g
Fat	1.9g

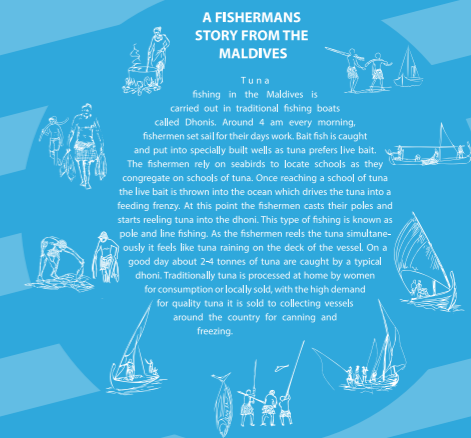
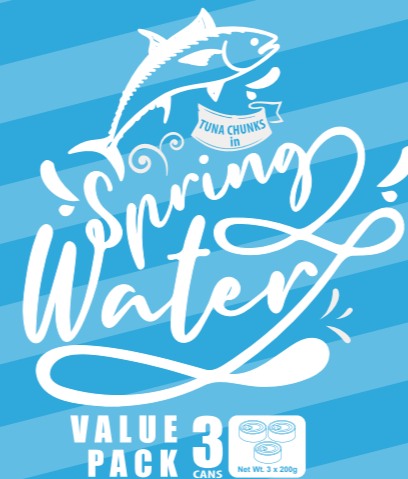
**Nutrition Information**  
Tuna, Springwater  
Best before printed on can

**Storage**  
Once opened, keep contents refrigerated in a covered container.





**Support Heart Health**  
**Support Healthy Brain Development**

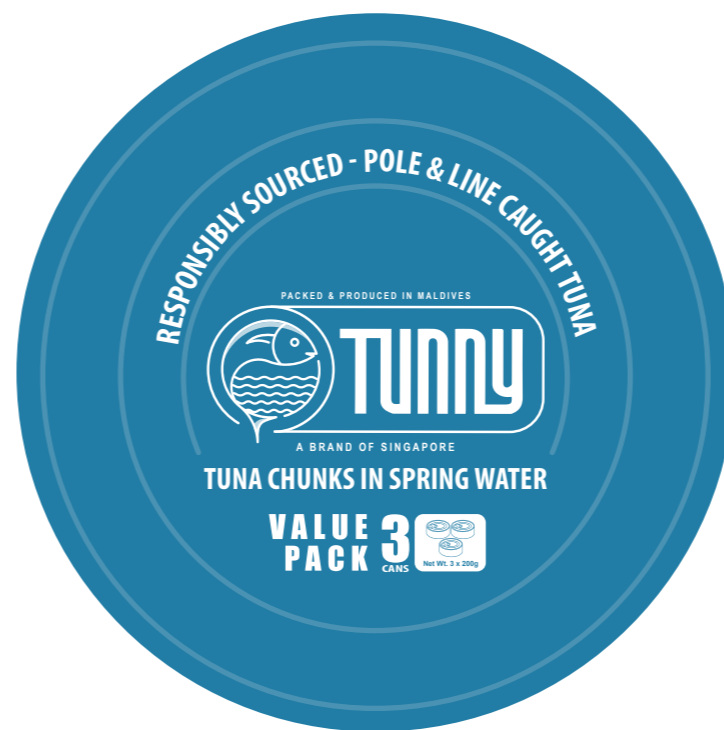
**RICH IN** OMEGA 3 **RICH IN** PROTEIN

**A Product of Sustainable & Responsible Fishery**  
EU Approved No: MDV001



**COLOURS USED**

-  C: 70%, M:15%, Y:0%, k:0%  
#53A8DC
-  C: 53%, M:11%, Y:0%, K:0%  
#7FBAE3
-  C: 70%, M:15%, Y:0%, K:33%  
#3C7CA2
-  C: 0%, M:0%, Y:0%, K:0%  
#FFFFFF







**Nutrition Information**  
 Typical Value per 100g (Drained)

Energy	113 kcal / 478 kJ
Protein	27g
Fat	0.5g

**Nutrition Information**  
 Tuna, water, salt  
 Best before printed on can

**Storage**  
 Once opened, keep contents refrigerated in a covered container

**Support Heart Health**  
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**RICH IN OMEGA 3**      **RICH IN PROTEIN**




**A Product of Sustainable & Responsible Fisheries**  
 EU Approved No: MDV001

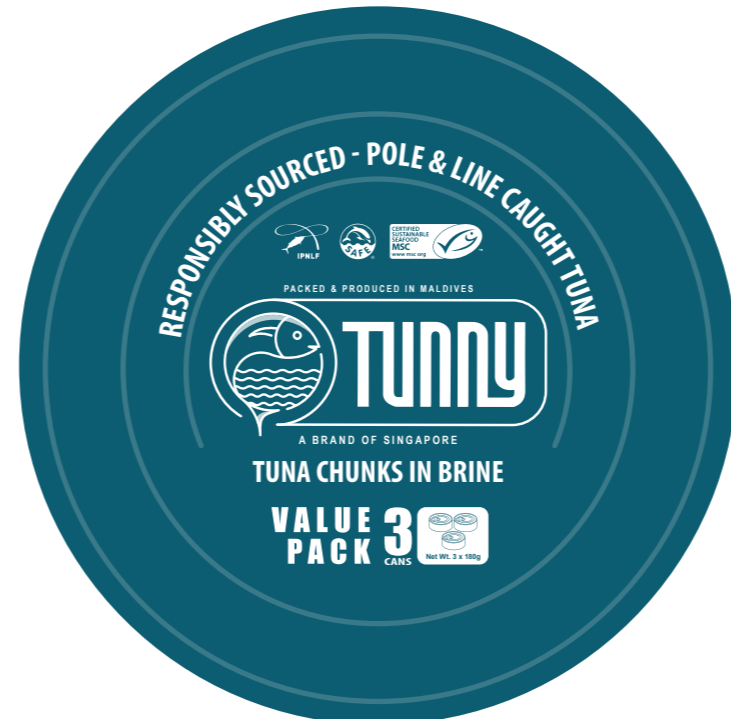


**A FISHERMANS STORY FROM THE MALDIVES**

Tuna fishing in the Maldives is carried out in traditional fishing boats called Dhonis. Around 4 am every morning, fishermen set sail for their days work. Bait fish is caught and put into specially built wells as tuna prefers live bait. The fishermen rely on seabirds to locate schools as they congregate on schools of tuna. Once reaching a school of tuna the live bait is thrown into the ocean which drives the tuna into a feeding frenzy. At this point the fishermen cast their poles and starts reeling tuna into the dhoni. This type of fishing is known as pole and line fishing. As the fishermen reels the tuna simultaneously it feels like tuna raining on the deck of the vessel. On a good day about 2-4 tonnes of tuna are caught by a typical dhoni. Traditionally tuna is processed at home by women for consumption or locally sold, with the high demand for quality tuna it is sold to collecting vessels around the country for canning and freezing.

**COLOURS USED**

-  C: 93%, M:33%, Y:29%, k:39%  
#005B6F
-  C: 80%, M:41%, Y:36%, K:6%  
#49788A
-  C: 0%, M:0%, Y:0%, K:0%  
#FFFFFF







**Nutrition Information**  
 Typical Value per 100g (Drained)

Energy	207 kCal / 866 kJ
Protein	27.0g
Fat	11.0g

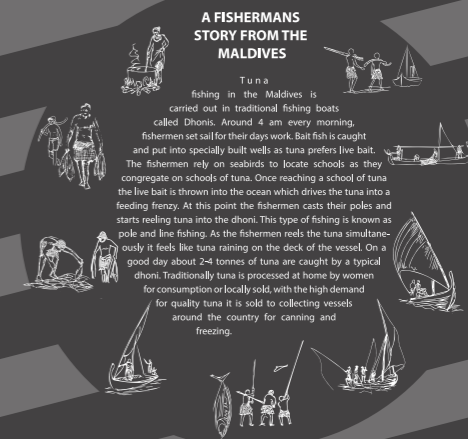
**Nutrition Information**  
 Tuna, Soyabean Oil, Black Pepper, Salt  
 Best before printed on can

**Storage**  
 Once opened, keep contents refrigerated in a covered container


**Support Heart Health**  
**Support Healthy Brain Development**


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**COLOURS USED**

 C: 0%, M:0%, Y:0%, k:90%  
 #414042

 C: 57%, M:48%, Y:45%, K:12%  
 #737476

 C: 0%, M:0%, Y:0%, K:0%  
 #FFFFFF







**Nutrition Information**  
 Typical Value per 100g (Ointment)

Energy	207 kCal / 866 kJ
Protein	27.0g
Fat	11.0g

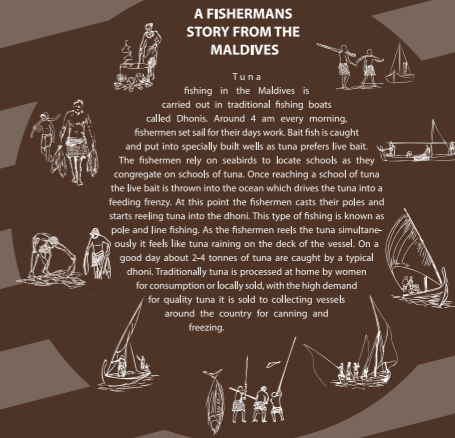
**Nutrition Information**  
 Tuna, Soyabean Oil, Dried Chilli, Onion, Salt  
 Best before printed on can

**Storage**  
 Once opened, Keep contents refrigerated in a covered container.

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**COLOURS USED**

-  C: 47%, M:65%, Y:72%, k:59%  
#49352A
-  C: 49%, M:59%, Y:64%, K:31%  
#69574D
-  C: 0%, M:0%, Y:0%, K:0%  
#FFFFFF



