

British Columbia Seafood



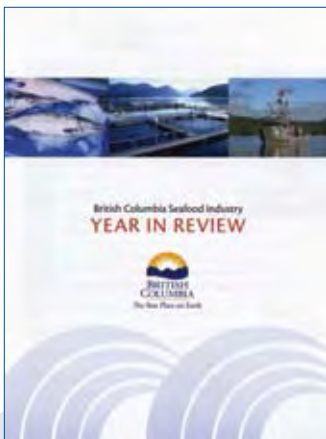
A Taste of the Pristine from Canada's Pacific Coast

Located on Canada's Pacific Coast, British Columbia is home to prime fishing grounds, world famous salmon-rearing rivers and cool, pristine ocean farming areas. British Columbia seafood products are shipped worldwide to 70 countries and generate a total export value of close to CAD\$1 billion.

A COMMITMENT TO QUALITY

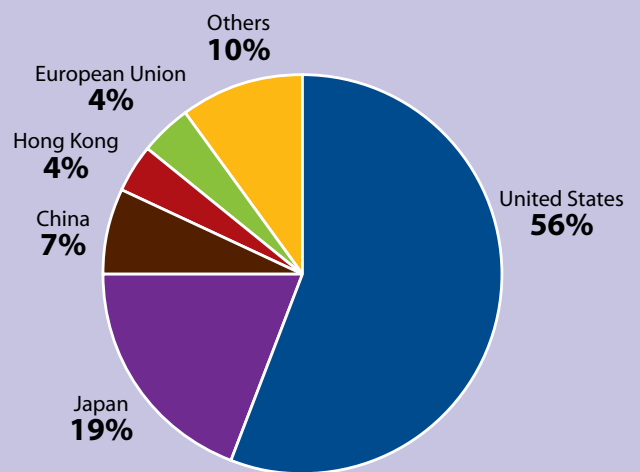
British Columbia is proud of its integrated, well-managed, closely monitored and efficient fishing, aquaculture and seafood processing sectors.

We apply leading technology and processes on the fishing grounds, on the farms and in the Government of Canada-inspected and approved processing plants.



The "British Columbia Seafood Industry Year in Review" publication gives an overview of the commercial fishing, aquaculture and seafood processing sectors in the province. The document is available on line at: www.env.gov.bc.ca/omfd

OUR GLOBAL MARKETS



BRITISH COLUMBIA SEAFOOD PRODUCTION (FOUR YEAR AVERAGE)

	Harvest Levels ('000 Round Tonnes)		
		Wholesale Value (\$ Millions CAD)	
Finfish			Product Forms
Chinook	2.1	20.2	dressed, steaks, fillets, portions, smoked
Chum	12.5	46.6	dressed, steaks, fillets, portions, smoked, roe
Coho	0.9	16.4	dressed, steaks, fillets, portions, smoked
Pink	10.1	32.6	dressed, steaks, fillets, smoked, canned, roe
Wild Sockeye	5.5	85.7	dressed, steaks, fillets, portions, smoked, canned
Herring	28.4	104.0	roe, pickled, spawn-on-kelp, bait, herring meal
Tuna	6.2	27.6	dressed, loins, canned, smoked
Other Finfish	3.7	4.4	frozen sardines, mackerel, eulachons
Total Wild	69.4	337.5	
Cultured Atlantic, Chinook, Coho	72.4	324.9	dressed, steaks, fillets, smoked, roe
Trout	0.1	1.3	dressed, steaks, fillets, smoked
Other Finfish	0.1	0.8	dressed, steaks - sablefish, sturgeon, tilapia
Total Cultured	72.6	327.0	
Subtotal	142.0	664.5	
Groundfish			
Arrowtooth Flounder	7.9	2.5	dressed, fillets
Dogfish	5.4	9.9	dressed, flaps, backs, fins, tails
Hake	88.2	45.1	dressed, fillets, mince
Halibut	7.3	90.8	dressed, fillets, fletches, steaks, cheeks
Lingcod	2.8	9.2	live, dressed, fillets
Wild Pacific Cod	1.1	4.3	dressed, fillets
Pollock	3.5	2.8	fillets, surimi, roe
Rockfish	20.6	45.6	live, dressed, fillets
Sablefish	3.2	25.2	live, J-cut, W-cut, fillets, smoked
Soles	6.2	13.1	live, fillets
Other Groundfish	2.1	16.9	fish meal and oil, flounder fillets and dressed, skate wings
Subtotal	148.3	265.4	
Shellfish			
Clams	1.6	7.7	in shell, canned, meat
Crabs	6.6	58.2	live, in shell, meat, portions
Geoducks	1.7	47.1	live, body meat, neck meat
Wild Scallops	0.1	0.7	in shell, meat
Sea Cucumber	1.4	6.5	meat, skins
Sea Urchins	4.5	16.6	roe, whole
Shrimps/Prawns	3.4	47.7	live, whole, tails, cooked, meat
Other Shellfish	0.4	2.0	squid, octopus, mussels, fresh or dried marine plants
Total Wild	19.7	186.5	
Cultured Clams	1.7	11.8	in shell, canned, meat
Oysters	7.9	15.8	in shell, shucked, smoked, canned
Other Shellfish	0.4	2.1	in shell, meat - mussels, scallops, fresh or dried marine plants
Total Cultured	10.0	29.7	
Subtotal	29.7	216.2	
Grand Total	320.0	1,146.1	



A FOCUS ON SUSTAINABILITY

Food safety, traceability and sustainability practices are the cornerstones of all three seafood sectors and have earned British Columbia an international reputation for safe, reliable, top-quality seafood products.

A cooperative approach between industry and government has put the British Columbia seafood industry at the forefront of new conservation initiatives, helping to ensure a sustainable industry for the future.

AVERAGE TRANSPORT TIMES FROM VANCOUVER



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