

# British Columbia Seafood



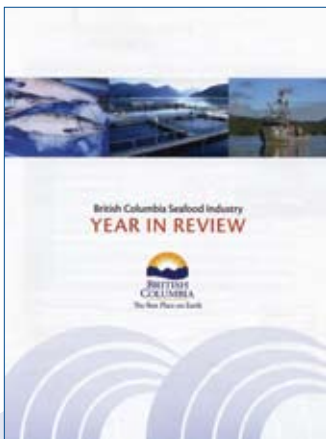
*A Taste of the Pristine from Canada's Pacific Coast*

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

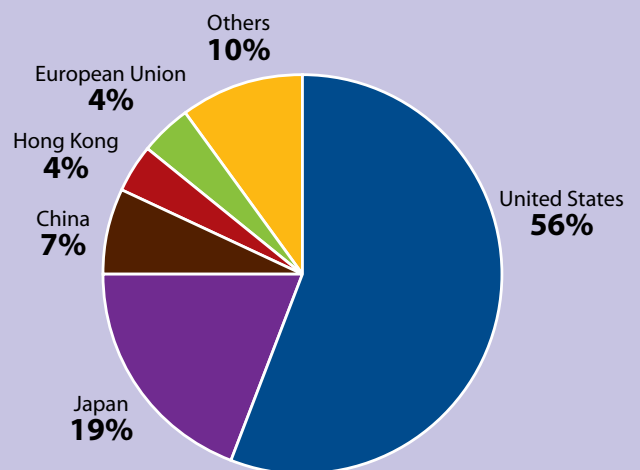
British Columbia is proud of its integrated, well-managed, closely monitored and efficient fishing, aquaculture and seafood processing sectors.

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](http://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
<b>Wild</b> 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
<b>Total Wild</b>	<b>69.4</b>	<b>337.5</b>	
<b>Cultured</b> 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
<b>Total Cultured</b>	<b>72.6</b>	<b>327.0</b>	
<b>Subtotal</b>	<b>142.0</b>	<b>664.5</b>	
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
<b>Wild</b> 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
<b>Subtotal</b>	<b>148.3</b>	<b>265.4</b>	
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
<b>Wild</b> 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
<b>Total Wild</b>	<b>19.7</b>	<b>186.5</b>	
<b>Cultured</b> 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
<b>Total Cultured</b>	<b>10.0</b>	<b>29.7</b>	
<b>Subtotal</b>	<b>29.7</b>	<b>216.2</b>	
<b>Grand Total</b>	<b>320.0</b>	<b>1,146.1</b>	



### 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



Ministry of Environment  
Oceans and Marine Fisheries Division

PO Box 9309 Stn Prov Govt  
Victoria BC V8W 9N1 Canada

<http://www.env.gov.bc.ca/omfd>  
fax: 250 953-3401  
email: [fishinfo@gov.bc.ca](mailto:fishinfo@gov.bc.ca)