

Japanese Fish Imports - total

	<u>1985</u>	<u>1986</u>	<u>1987</u>	<u>1988</u>
Volume (000MT)	1,577	1,869	2,075	2,414
Value \$C millions	6,747	9,325	11,424	13,437
\$US millions	4,941	6,829	8,448	10,966
Yen billions	1,176	1,138	1,234	1,405

Comments on Above Products/Species

Pacific Herring Roe

Pacific herring roe is used almost exclusively in the traditional (and expensive) salted kazunoko, and thus returns a high price to Canadian processors. The roe is extracted from whole fish, which have been frozen and then thawed. The extracted roe is washed in a series of brine concentrations, then cured in 100 percent brine. This process firms the roe, providing it with the crunchy texture the Japanese consumer desires.

Frozen Salmon

Japan is one of the world's largest producers of Pacific salmon. Nevertheless the country requires substantial imports to satisfy domestic demand. In 1988 Canadian exports were 11,136 tonnes valued at \$119.5 million. The favoured species is sockeye, prized for its red colour. Sockeye accounts for some 70 percent of Canadian frozen salmon exports. With its deep red colour and high oil content, sockeye is most prized by the Japanese. Good markets also exist for pinks, chum and coho.

Farmed Salmon

Farmed salmon is marketed in Japan in various ways, i.e. fresh, frozen, sales to high class restaurants and hotels, family restaurants, fresh and salted slices at retail sale outlets, for smokers, and as sashimi or sushi material. The percentage of farmed salmon used for sashimi or sushi is estimated at 10-20 percent of total imports of fresh farmed salmon. Some importers sell frozen farmed salmon for sashimi from a food safety point of view and others sell fresh salmon for sashimi without freezing. However, in the latter case, some importers are requesting a certificate to the effect that the salmon concerned is free from parasites. Coho salmon from Chile has found a growing market in Japan. Farmed coho rates well with sockeye in terms of colour and quality.