

CEPHALOPODS

Squid, cuttle fish and octopus are popular seafood items in Hong Kong, and the country acts as the major market-cum-trading centre for cephalopod products in the Orient. Products are imported in fresh, frozen and dried forms, and Hong Kong is a major re-processing centre for Chinese squid. Domestic landings are largely sold to wet markets, restaurants, supermarkets and small shops. The restaurant and catering trade is responsible for approximately two-thirds of sales. Most frozen product is thawed and then sold as fresh or chilled.

Cephalopod products are imported in all sizes and are generally shipped in whole bulk form. Squid and cuttle fish are most often imported in large sizes and are re-exported, or re-packed for the Japanese market. Medium sizes are generally imported for use in the domestic market, while smaller sizes are re-exported to the European market. Preference is for whole, uncleaned squid, while tubes are imported in IQF and further processed into rings. Wings and tentacles are also imported into the market and are preferred cleaned. Cuttle fish are imported in either block, IQF or IWP form, and demand is for cleaned, head-on, while fillets are preferred cleaned, and white.

CAPELIN

Annual imports of capelin are approximately 10 container loads and primarily destined for the Japanese restaurants and leading Japanese department stores in Hong Kong.

SCALLOPS

Scallops are a favourite seafood species in Hong Kong with the main users being restaurants, hotels, the catering trade, and domestic households. Estimated annual imports are 3000 tonnes with the major supplies imported from New Zealand, Japan and China. Popular packing is in 5 pound IQF with 20-30, and 30-40 count per pound.