

Private firms have responded by exploring new markets and expanding their production in the traditional ones. Additionally, Chilean producers are attending international fairs and trade shows. Very strict quality controls have been established as well, in order to keep the market for their products.

## **II. 3. Pelagic Industry**

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By definition, the pelagic species, are living organisms that move freely in the superficial and subsuperficial layers of the ocean, forming large schools that do not depend upon the ocean substrate to accomplish their vital processes. The general pattern of distribution of pelagic animals reflects their nutritional dependency on the primary producers of the sea.

Pelagic species are captured from the I Region to the VIII Region and up to 100 miles offshore. In 1989, the landed pelagic fisheries represented 92% of the total catch of the country. The Chilean pelagic production is largely exported as fish meal for animal consumption and fish oil for industrial use (Table 1). Fish meal and fish oil utilize pelagic species such as sardine, anchovy and jack mackerel. It also uses discarded fish parts, from the freezing and canning industry. Manufacturing traditional edible products, based upon pelagic species, have limited possibilities of growth as a consequence of the small size of the world market for this category of canned fish, compared to the availability of the raw material. This excludes the tuna and tuna-like species. It has been mentioned that Chile alone could supply twice as many canned sardines as the world produced in 1987. The bulk of Chile's pelagic landing will continue to be