

**Mission:** 432 Stockholm  
**Market:** 507 Sweden  
**Key Sub-Sector:** All Sub-sectors

**Specific Product Opportunities**

Salt Cured Knobbed Herring  
Salmon (Pacific)  
Eels  
Halibut  
Scallops  
Shrimp  
Lumpfish roe  
Cod roe  
Lake Herrin/Sisco roe  
Crabmeat  
Herring (Atlantic)  
Crayfish  
Lobster  
Mackerel

**General Comments:**

Sweden is a net importer of fish and fish products with imports totalling \$507m Cdn in 1988, whereas exports only amounted to \$197m. Per capita consumption of seafood is very high in Sweden, in 1988 it represented 30.2 kg, of which 20.3 kg is fresh/frozen and 9.1 kg is processed and/or preserved. Canada ranked third amongst foreign suppliers with \$31.8m; behind Norway \$170.2m and Denmark \$119.3m.

**Salt Cured Herring:**

Some potential exists for imports of salt cured knobbed herring as well as filleted herring in barrels of 100 kg. Annual requirements would be about 2000 barrels of which 200 knobbed and 1800 skinless fillets. Sizes required are knobbed not exceeding 7-8/ kg, skinless fillets a maximum of 11/ kg and for spice cured skinless fillets a maximum of 16/ kg. Fat content of the fish must not be less than 18 percent. Also, barrelled, headless, non-gutted, cured and/or spice cured for the food processing industry.

**Salmon: (Pacific)**

Frozen (headless, gutted) predominantly Chum and Pink for further processing locally, smoking, raw-picking (Gravlax), and some volumes for the retail/catering sector. There is also demand for frozen sides to be used for further processing locally.

**Eels:**

Gutted and frozen for local smokeries.

**Halibut:**

Frozen and fillets for institutional/catering.