

- The fat content in a fillet compares favourably; 3-4 per cent in Pacific Salmon (a possible factor in its decline as this is too low for smoking), Big Rainbow Trout has 8-10 per cent and Atlantic farmed salmon, 12-14 per cent.

- Trout roe at maturation is sold to Japan as Sujiko or Ikura and it comprises a high proportion of the value of the whole fish.

Market:

- Trout and salmon have different markets. The world salmon market for farmed and Pacific salmon increase and the Japanese market decline (at the time of the Emperor's death), combined to create difficulties in absorbing an overall 20 per cent trout production increase.

- Salmontrout has met labelling problems in Europe but it acts as a substitute for sockeye in Japan. This is only favourable occasionally, as there is no shortage of domestic sockeye in Japan.

- There is volatility on the world markets for big rainbow trout as prices have been converging with salmon in Europe to the point where there is little current difference. In Japan there is still a price difference, but it may yet narrow.