Crab:

There is demand for frozen uncooked crab, cleaned or uncleaned, 40/60 combination, or crab meat, or legs, or flake meat only, 5 lb blocks, in cartons containing 10 blocks; crab claws, sizes 15/20...up to 40/up, in 30 lb cartons. Frozen uncooked crab is subject to customs duty of 15 percent. Canned crab in packages weighing 2 kg or more are not affected by the 16 percent customs duty on canned crab meat. Crab products are imported by wholesalers or firms that specialize in supplying restaurants. Canned crab is also imported by agents specializing in this particular market niche. Small quantities of fresh or live crabs are also imported from Canada.

Frozen Herring:

A market exists for whole and fillet frozen herring. Whole can be imported duty-free between 15 February and 15 June. A 15 percent duty is charged the rest of the year on whole and year round on fillets.

Lobster:

Live lobsters should feature a single layer of lobsters in styrofoam containers, with most desirable weight about 500 gm. There is a market for larger lobsters, but the price per kg is lower. Two types of frozen lobster products coexist in this market: frozen lobsters in brine, known as "popsicle lobsters", and IQF lobsters. The most common weights are 200 gm, 225 gm and 250 gm in the case of the product sold in supermarkets, and also 300 gm and 400 gm in the case of specialty shops. IQF lobster is readily available in France and an attractive market seems to be opening up in the restaurant sector. Markets also exist for frozen lobster meat, frozen lobster tails, frozen or canned tomalley, and "top shell" carcasses. Tomalley and top shells are used to make fish soups and the celebrated lobster bisque. Most of the importing is done through wholesalers.

Dogfish:

Buyers look for the whole fish (back), cleaned, skinned, with the head and tail removed, the blood line removed, individually packaged, IQF or in 10 kg blocks. The individual weight categories that are most in demand are 800-1200 gm, 500-1000 gm, and 1000-1500 gm, or weights may be expressed in pounds. Smaller sizes, such as 300-500 gm or 500-800 gm find fewer takers. Packing should be in 28 lb or (preferably) 10 kg cartons. Some importers look for 200 gm individual-sized pieces which are called "fillets". The buyers are wholesalers or processors (prepared dishes) or firms that supply corporations and institutions.