

AQUACULTURE

The aquaculture industry has been encouraged in recent years as Singapore faces pressure to find alternative domestic production methods for seafood products. Singapore's aquaculture industry is primarily estuarial and coastal where floating cages are used in private fish farms. There are approximately 70 such farms in Singapore. Potential exists to produce groupers, golden snappers, red snappers, yellowfin jack, sea bass, perch, milk fish and shellfish such as mussels, mangrove crabs, banana prawns and lobsters.

Singapore's aquaculture industry produces about 1 percent of the domestic supply or about 1,500 tonnes per year. With high water temperatures and constant feeding, fish fingerlings can be ready for market in six months. Some of the higher value species produced in Singapore are available for export. Singapore's aquaculture industry faces certain development and related problems in the short-term, but the long-term prospects for aquaculture production appear to be stable.

PROCESSING SECTOR

Singapore uses its processing sector to maintain its position as a major centre for entrepot trade in the region. Fish is imported, frozen, canned, cured and re-packed to international standards for trans-shipment. For example 10,000-15,000 tonnes of frozen fish (primarily shrimp, tuna and squid) enter Singapore for grading, re-packing and re-export to Japan, the U.S. and Europe.

Problems regarding health and sanitary deficiencies have plagued Singapore exports in the past, however, these types of problems seem to be diminishing. The Primary Production Department has introduced a program to assist local fish processors to upgrade processing technology and to improve handling of the fish. Most re-packing of seafood products is carried out on the docks, and re-exports account for 35 percent of total exports.