

of the State's earning from fishing.

The principal species caught in these two ports is tuna which accounted for 63 percent of all fish caught and brought to the State's fisheries. Most tuna caught in California is canned. The four largest canneries on the West Coast are located in San Pedro and San Diego. Tuna canners in the State have experienced severe problems caused by a glut on the world tuna supply which coincided with several cases of defective canning. These resulted in major recalls in some cases, and one of the State's leading canneries has closed indefinitely. Leading tuna canners are starting to use a seamless two-part can which reduces the risks inherent in the traditional seamed canning method. Van De Kamp Fisheries (Sea Kist Tuna) are investigating retortable pouch packing but are concerned by the excessive costs that conversion will incur.

The National Marine Fisheries Service confirms that the remaining California catch is sold fileted or fresh and that much of the fish that is sold breaded or specially prepared and frozen in portions is imported. We were advised that there are one or two general fish companies operating in the north of the State and we include interviews with these companies in the Manufacturer-end-user section.

Leading retailers consulted confirmed that there is a major market trend towards fresh fish. They attribute this to the Nation's increasing health consciousness. California retailers prefer to buy high quality