

DENMARK

SUPPLY AND CONSUMPTION

Danish aquaculture production started experimentally during the 1970's with production of approximately 300 tons. The pilot projects were sea-based and mainly rainbow trout was harvested. Denmark now has commercially developed sea-based aquaculture, and three land-based salt water pumping projects (with heated waste water). Annual production is approximately 5,000 tons, and is expected to increase to 10,000 tons during the next few years. The sea-based farms have been developed on a salt water production period from April to November, which tends to cause a glut on the market.

Despite of the availability of abundant quantities of fresh, high quality fish, Danish consumption is low, and salmon brokers estimate salmon consumption is also low at approximately 400 grams per capita. Greenland, Baltic and Norwegian Atlantic salmon generally command considerably higher prices than Norwegian and Danish farmed, or Pacific salmon generally. Greenland and Baltic salmon are marketed as "wild". The Baltic salmon caught off the island of Bornholm is provided with a metal tag on the tail with the boat number, a marketing initiative which has been successful in France. These salmon are used predominately for gourmet catering, while Norwegian, Danish farmed, and Pacific are principally used in the Danish smoking and pickling industries. The advantages enjoyed by the Danish and Norwegian salmon are: higher fat content than in Pacific salmon; easy accessibility in smaller lots rather than whole containers; consistent quality; and the overall better condition of the fish. Pacific chum are principally used by the Danish smokehouses, mainly because the species often incurs bruises during handling. Denmark also functions as a entrepôt for large quantities of Norwegian farmed salmon which increases availability. Danish smokehouses are estimated to use approximately 10,000 tons annually.

HEALTH REGULATIONS

The following acts, regulations, and guidelines can be examined for more extensive details concerning health regulations for salmon products entering Denmark. Labelling and marking standards can be complicated for certain products, and Canadian salmon exporters should contact the:

**Ministry of Fisheries
Stormgade 2 DK 1470
Copenhagen K. Denmark**

In addition, Bill No.#167 is the Act outlining the quality control of fish and fish products entering Denmark. Danish guidelines for nutritional labelling are contained in *Foodstuffs General Rules* (Specification DVN 1000:2); and for nutritional value (Specification DVN 1001:2).