

market. Total domestic Japanese consumption of salmon and trout in 1989 was estimated at 320,000 tonnes. In 1988, imports of fresh, chilled and frozen salmon and trout totalled 133,163 tonnes, representing a 20.3 percent increase over 1987. In 1989, imports increased by a further 11.9 per cent to 148,983 tonnes. Frozen fish products account for approximately 90 percent of imports, with fresh, salted and canned fish making up the balance. There have been significant advances over the last two or three years by northern European suppliers of captive-bred Atlantic salmon and sea trout. The main consumers of salmon in Japan are smoked fish producers, with fresh salmon suppliers around the world air freighting product to Japan.

The United States is the largest supplier of salmon and trout to Japan, with Canada second. In recent years, the U.S. share has fallen from 85.4 percent in 1987, to 67.8 percent in 1989, while Canada has been the main beneficiary. Also on the increase are imports of fresh and chilled salmon from Norway. Imports from the Soviet Union account for only 1-3 percent of Japanese imports. Underlying the large increase in imports from Canada is the 1989 US-Canada Free Trade Agreement, which lifted the export restrictions which applied to salmon and trout not classified as "top-grade". Strikes by wharf workers and incidents of supplying second and third-grade salmon, however have eroded confidence in Canada's ability to guarantee continuity of supply and quality control.

HEALTH REGULATIONS

The importation of fresh and frozen salmon is covered by the Quarantine Act and the Food Sanitation Act. Any wholesaler wishing to import salmon or trout must submit an "Import Notification of Food etc", (**Shokuhin nado yunyu todoke sho**) for each shipment to the Ministry of Health and Welfare through the Quarantine Office in the port of entry. The submission must include the following information: the name of the imported product; the port of origin; the amount and weight of the product; the name and address of the processor in Japan; a list of preservatives; and any other relevant information. The importer must provide a statement concerning action to be taken if there is an accident, or problems during transportation of the goods within Japan. Frozen salmon products must state the appropriate action to be taken if the refrigeration unit breaks down during transportation and the goods are spoiled. Goods satisfying quarantine regulations are forwarded to Customs for processing. Where an inspection is deemed necessary, on-site tests will be carried out by Quarantine Officers stationed at all major ports of entry. Goods which fail the on-site inspection are either returned to the country of origin, or destroyed. The process of disposing of goods is the responsibility of the importing agent. Canadian salmon exporters should be aware that local provincial and municipal governments have additional regulations relating to bacteria content and freshness, and to ensure the transportation of salmon within Japan is conducted in a hygienic way.