

blocks, for soup manufacturers. Buyers here are importers and processors. The live lobster market is best from November to March when locally caught supplies are very scarce. Use is almost exclusively in the restaurant trade. Buyers are importers who hold and distribute.

### Salmon

The market is for frozen chum (silver-bright, semi-bright) and dark, pink, and some coho.

Silver-bright chums, pinks and cohos are mainly for smoking, while semi-bright and dark go mainly into steaking and distribution. Buyers are principally importers and smokers in England and Wales. Demand for pinks is mainly 3-5 lb, and chum mainly 6-9 lb but also 4-6 lb.

### Shrimp

The main market is for IQF cooked and peeled shrimp. Sizes range from under 150 up to 300/500 per lb. The most popular count is 250/350. Packing is usually one pound bag and legislation on glaze is under preparation, so net weight packing is desirable.

The use is in the catering trade and for retail sale. There is also a market for whole shell-on cooked IQF shrimp, 90-120 per lb, packed in 5 kg boxes. This is largely for the pub catering trade and wet fishmongers' stalls. Buyers are generally importers who sell on.