

Seafood from Canada

Pacific and Freshwater

				PROCESSED/VALUE-ADDED PRODUCTS																						
				FRESH/LIVE		PRINCIPAL TREATMENTS										PRINCIPAL FORMS										
Common/Scientific Name	1992 Landings/ 1993 Quotas/ Estimates (in mt)	Alternatives**	Winter	Spring	Summer	Fall	Frozen	Salted	Smoked	Dried	Pickled	Canned	Jarred	Fully Prepared	Whole	Dressed/H&G	Split	Filets	Blocks	Portions/Sacks	Steaks	Servings	Ree	Meal/Sections		
PACIFIC FINFISH																										
Cod (Pacific) (<i>Gadus macrocephalus</i>)	10,000 (L)	1																								
Flounders/Soles (<i>Parophrys vetulus</i> , <i>Lepidopsetta bilineata</i>)*	7,800 (L)	1																								
Hake (<i>Merluccius productus</i>)	25,300 (L)	2																								
Halibut (<i>Hippoglossus stenolepis</i>)	4,300 (L)	7																								
Herring (<i>Clupea harengus pallasii</i>)	35,000 (L)	6																								
Lingcod (<i>Ophiodon elongatus</i>)	4,100 (L)	2																								
Rockfish (<i>Sebastes pinniger</i> , <i>S. alutus</i> , <i>S. brevispinis</i> , <i>S. ruberrimus</i>)*	21,000 (L)	4																								
Sablefish (<i>Anoplopoma fimbria</i>)	5,000 (L)	2																								
Salmon, Atlantic (Farmed) (<i>Salmo salar</i>)	12,450 (E)	9																								
Salmon, Chinook (Wild) (<i>Oncorhynchus tshawytscha</i>)	5,250 (L)	9																								
Salmon, Chinook (Farmed) (<i>Oncorhynchus tshawytscha</i>)	7,500 (E)	9																								
Salmon, Chum (Wild) (<i>Oncorhynchus keta</i>)	17,400 (L)	9																								
Salmon, Coho (Wild) (<i>Oncorhynchus kisutch</i>)	7,250 (L)	9																								
Salmon, Coho (Farmed) (<i>Oncorhynchus kisutch</i>)	1,400 (E)	9																								
Salmon, Pink (Wild) (<i>Oncorhynchus gorbuscha</i>)	14,600 (L)	9																								
Salmon, Sockeye (Wild) (<i>Oncorhynchus nerka</i>)	20,350 (L)	9																								
PACIFIC SHELLFISH																										
Clams (<i>Panope generosa</i> , <i>Tresus nuttali</i> , <i>Protothaca staminea</i> , <i>Saxidomus giganteus</i> , <i>Tapes philippinarum</i>)	1,500 (L)	9																								
Crab, Dungeness (<i>Cancer magister</i>)	4,500 (L)	1																								
Oysters (<i>Crassostrea gigas</i>)	3,600 (L)	3																								
Sea Urchins (<i>Strongylocentrotus franciscanus</i>)	13,000 (L)	9																								
Shrimp (<i>Pandalus jordani</i>)	2,500 (L)	4																								
FRESHWATER FISH (includes Manitoba, Alberta, Saskatchewan, the Northwest Territories, and Lake Erie)																										
Mullet (<i>Catostomus commersonii</i>)	1,800 (L)	5																								
Northern Pike (<i>Esox lucius</i>)	2,950 (L)	4																								
Pickrel (<i>Stizostedion vitreum</i>)	7,200 (E)	4																								
Sauger (<i>Stizostedion canadense</i>)	2,300 (L)	4																								
Smelt (<i>Osmerus mordax</i>)	10,000 (Q)	5																								
Whitefish (<i>Coregonus clupeaformis</i>)	5,800 (E)	2																								
White Bass (<i>Morone chrysops</i>)	2,400 (Q)	2																								
White Perch (<i>Morone americanus</i>)	2,400 (L)	4																								
Yellow Perch (<i>Perca flavescens</i>)	2,500 (E)	4																								

* Major species only
** Alternatives

Finding alternatives to species high in demand and low in supply is one of the challenges to seafood buyers these days. To make your job easier, the "alternatives" column gives you flavour and texture profiles as follows:

1. Delicate texture; Mild Flavour
2. Delicate texture; Moderate Flavour
3. Delicate texture; Full Flavour
4. Moderate texture; Mild Flavour
5. Moderate texture; Moderate Flavour
6. Moderate texture; Full Flavour
7. Firm texture; Mild Flavour
8. Firm texture; Moderate Flavour
9. Firm texture; Full Flavour

Fresh/Live seasons are broken down as follows:

Winter: December, January, February
Spring: March, April, May
Summer: June, July, August
Fall: September, October, November

Freshwater fish are sold fresh only in North American markets.

□ No Catch

● Available

● Peak season

● Treatments available

● Forms available