

introduced and fisheries inspectors monitor processes on a regular basis.

The product is also sampled on a shipment by shipment basis by United States FDA inspectors. Since the implementation of good manufacturing practices no traces of lysteria have been found in cooked Canadian lobster.

PROCESSED LOBSTER MEAT

This product is commonly referred to as "hot pack". The product is sterilized in time/temperature retorts and as a canned product does not require refrigeration. Hot pack lobster is packaged under the producers or buyers private label. It is packed in 2.5 oz., 5 oz. and 10 oz. cans. In recent years the production of this product in Canada has continued to diminish and now accounts for less than 5% of lobster production.

MARKETS

Over 90 per cent of Canada's lobster is exported. The most important markets are the United States, Western Europe and Japan. While the US is the largest market demand is increasing in both the Europe and Japan.

The industry is essentially supply driven with production and exports constrained for the most part by seasonality or by variations in resource availability, rather than by market conditions. Heavier than usual catches in 1989 and reduced demand in Japan and New England are making suppliers more sensitive to market conditions and opportunities.

UNITED STATES

The US is the world's largest importer of lobster. In addition to its own domestic production of 20,000 tonnes the US imports about 40,000 tonnes of lobster each year. The United States is by far the largest market for Canadian lobster accounting for more than 70 per cent of all exports. Some 75 per cent of exports are in live form. The US is also the major market for frozen lobster meat with 90 per cent of exports.