

Seafood from Canada

Atlantic

			PROCESSED/VALUE-ADDED PRODUCTS																							
Common/Scientific Name	1992 Landings/ 1993 Quotas/ 1993 Estimates (in mt)	Alternatives**	FRESH/LIVE		PRINCIPAL TREATMENTS							PRINCIPAL FORMS														
			Winter	Spring	Summer	Fall	Frozen	Salted	Smoked	Dried	Pickled	Canned	Jarred	Fully Prepared	Whole	Dressed/H&G	Split	Fillets	Blocks	Portions/Sticks	Steaks	Surimi	Roe	Meal/Sections/Pieces		
FINFISH																										
Capelin (Mallotus villosus)	30,400 (L)	9																								
Cod (Gadus morhua)	121,000 (Q)	1																								
Cusk (Brosme brosme)	4,800 (L)	1																								
Eel (Anguilla rostrata)	500 (E)	5																								
Flounders/Soles (Hippoglossoides platessoides, Paralichthys dentatus, Pseudopleuronectes americanus, Glyptocephalus cynoglossus, Limanda ferruginea)*	42,800 (Q)	1																								
Greenland Halibut (Reinhardtius hippoglossoides)	67,000 (Q)	7																								
Haddock (Melanogrammus aeglefinus)	16,000 (Q)	1																								
Hake (Merluccius bilinearis, Urophycis tenuis)*	77,475 (Q)	2																								
Halibut (Hippoglossus hippoglossus)	3,500 (Q)	7																								
Herring (Clupea harengus harengus)	203,700 (Q)	6																								
Mackerel (Scomber Scombrus)	105,000 (Q)	6																								
Pollock (Pollachius virens)	35,600 (Q)	1																								
Redfish/Ocean Perch (Sebastes spp.)	113,400 (Q)	5																								
Salmon (Atlantic, farmed) (Salmo salar)	10,000 (E)	9																								
Salmon (Atlantic, wild) (Salmo salar)	200 (L)	9																								
Smelt (American) (Osmerus mordax)	1,200 (E)	5																								
Tuna, Bluefin (Thunnus thynnus)	500 (Q)	9																								
SHELLFISH																										
Clam (Mya arenaria, Mercenaria mercenaria, Mactromeris polynyma)	10,775 (L)	9																								
Crab (Chionoecetes opilio, Cancer irroratus)*	35,000 (L)	1																								
Lobster (American) (Homarus americanus)	42,000 (E)	4																								
Mussels (Mytilus edulis)	5,000 (L)	3																								
Oysters (Crassostrea virginica)	1,500 (L)	3																								
Scallops (Placopecten magellanicus)	88,000 (L)	1																								
Shrimp (Pandalus borealis)	24,200 (L)	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

- No Catch
- Available
- Peak season
- Treatments available
- Forms available