Canned sardines

caviars, etc)

## \$13.9 million

Fish preparations (paste,

\$13.2 million

The attached tables provide statistical detail of Australia's fish and fish food imports.

To be more specific, Canadian suppliers should look to Australia as an attractive market for filleted fish of the species listed earlier in this article that have been traditionally imported to satisfy the requirements of the Australian market.

Thus, potential should exist, provided price is right and presentation is acceptable, for Canadian Halibut, Turbot, Plaice, Redfish, Cod and even Dogfish. Also currently in demand are Scallops and Squid Tubes.

## e. <u>Main end-use</u>

Of imported fillets approximately 85 per cent are used by the catering and institutional market, while the balance finds its way to the supermarket and fish retail trade or is used in valueadded processing, e.g. convenience meals. As stated earlier, the greater part of the Australian catch ends up on the floor of the central fish auction markets for the retail and catering trade.

IV. IMPORT REGULATIONS AND REQUIREMENTS

a. <u>Access and Restrictions</u>

Market access is basically unresticted with the exception of fresh

salmonids, which are import banned. Salmon and trout flesh must

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