

## Canada's

### Agriculture, Food and Beverage INDUSTRY

## Canada's Fish and Seafood Industry

### The Definition of Fresh

Built on pure and natural resources, Canada's fish and seafood industry is committed to delivering the highest quality products and services. Canada is surrounded by the Arctic, Atlantic and Pacific Oceans and home to the Great Lakes; these cold, clean waters contain more than 160 species of saltwater and freshwater fish and shellfish.



### Responsible Fishing

Canada is committed to promoting safe, healthy, productive waters and aquatic ecosystems through internationally recognized agreements. In 1995, Canada adopted the Food and Agriculture Organization of the United Nations' (FAO) Code of Responsible Fishing.

Canada's Oceans Act gives the government the ability to establish Marine Protected Areas to conserve and protect endangered or threatened marine species, their habitats, and any other marine resources requiring special protection.

### Sustainable Aquaculture

Canadian aquaculture is a rapidly growing industry and a sustainable food source. Aquaculture products are grown in managed culture settings – earthen ponds, freshwater lakes and bays, or open oceans. Once the fish or shellfish reach an appropriate size, the crop is harvested, processed to meet consumer requirements and shipped to market, generally arriving within hours of leaving the water.

In Canada, commercially available aquaculture species include salmon, trout, mussels, oysters, clams, steelhead, cod, halibut, sea urchins, wolffish, eel, scallops and kelp. Canada is a major producer of farmed Atlantic salmon, blue mussels, manila clams, and Atlantic and Pacific oysters.

### Safety and Quality Measures

Canada's Fish Habitat Management Program plays a pivotal role in the conservation and protection of Canadian fish habitat. The Department of Fisheries and Oceans (DFO) monitors compliance and enforces habitat protection. DFO also oversees watershed and coastal zone planning; habitat enhancement; public education and stewardship.

The National Aquatic Animal Health Program (NAAHP) helps protect aquatic animals from disease. Healthy aquatic animal resources provide a reliable supply of marine food products and ensure Canada's reputation for high-quality fish and seafood products is maintained.

The Canadian Food Inspection Agency (CFIA) sets the policies, requirements and inspection standards for fish products, federally registered fish and seafood processing establishments, importers, fishing vessels, and equipment used for handling, transporting and storing fish. Safety and quality are assured through the Quality Management Program (QMP), a comprehensive fish-inspection system based on Hazard Analysis Critical Control Points (HACCP) principles.

### **Innovation**

Canada enjoys a strong international reputation for research and innovation. Research projects range from the protection of fish and fish habitat to sustainable fisheries and oceanographic studies.

Canadian innovation has improved production capacity and quality through advances such as dual-purpose, frozen-at-sea vessels; new packaging systems for mussels that use a consumer friendly, no-leak format to keep mussels as fresh as they are in their natural environment; frozen, shell-off raw lobster meats; and marine-based dietary supplements and functional-food ingredients made with omega-3 fish-oil concentrates.

### **Canadian Capacity**

Canada is the fifth largest seafood exporter worldwide. Canada exports an estimated 85 per cent (by value) of its fish and seafood production to more than 130 countries including the US, Japan, China and the European Union. In 2005, Canada exported \$4.3 billion in fish and seafood products. Canada also imported \$1.9 billion worth of fish and seafood products in 2005, resulting in a trade surplus of \$2.4 billion.

Through innovation, strong regulation and high-quality products, Canada's fish and seafood industry has maintained a competitive-edge and is poised for continued success in international markets.

### **For More Detailed Information**

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**Further information on products, suppliers and investment opportunities in the Canadian fish and seafood industry is available on the AAFC seafood web site at [www.seafoodcanada.gc.ca](http://www.seafoodcanada.gc.ca)**

Canada's food and agricultural products reflect our dedication to excellence, and our deep commitment to safety, quality, environmental responsibility, innovation and service.

In every facet of our industry, we seek to earn the trust of our customers by answering their needs and exceeding their expectations. Those values along with our belief in building strong relationships, have given Canadian agriculture and food products an international reputation for excellence. Customers around the world know that they can trust the goodness of Canada.