



2006

British Columbia Seafood Industry

YEAR IN REVIEW

BRITISH COLUMBIA
Canada's Pacific Gateway

Record highs were reported in 2006 for both the landed and wholesale values of British Columbia seafood products as cultured salmon production and values continued to increase.

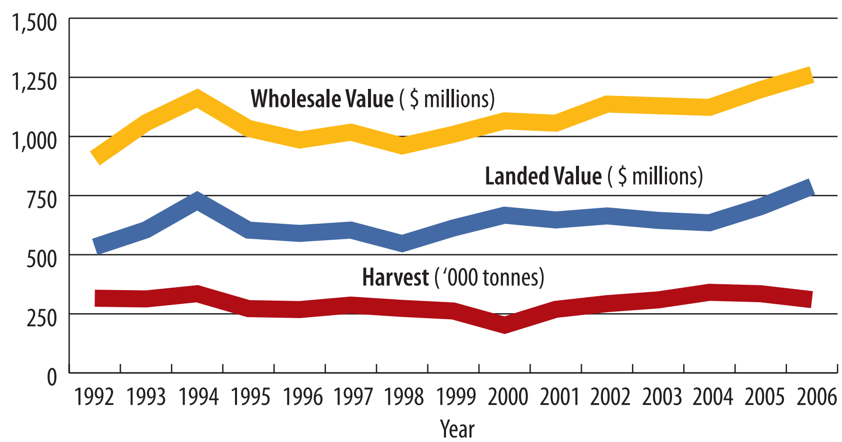
There are several factors that may influence the production and value of British Columbia seafood, such as, natural fluctuations in wild fish populations, competition in the marketplace, the degree to which raw material is value-added and economic changes in our traditional markets.

BRITISH COLUMBIA SEAFOOD

British Columbia, Canada's westernmost province, has a 25,000 kilometre-long, island-dotted coastline, and freshwater lakes, rivers and streams covering 1.8 million hectares. Boasting one of the world's most diverse seafood sectors, British Columbia offers over 90 different species of wild and cultured fish, shellfish and plants harvested from fresh and marine waters throughout the province.

In 2006, commercial capture fisheries and culture operations in British Columbia harvested 310,200 tonnes of seafood — down eight per cent from the 335,400 tonnes recorded in 2005. The landed value for the harvest rose 12 per cent to $788.8 million, and the wholesale value of finished seafood products increased five per cent to $1.262 billion. British Columbia seafood products were shipped to 70 countries in 2006, generating a total export value of $987 million.

British Columbia Seafood Production 1992–2006

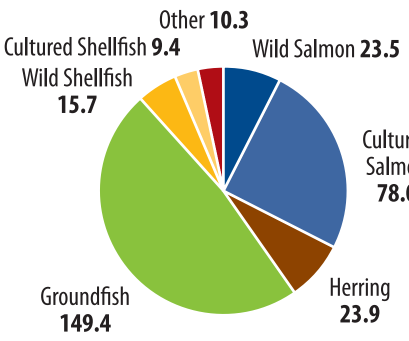


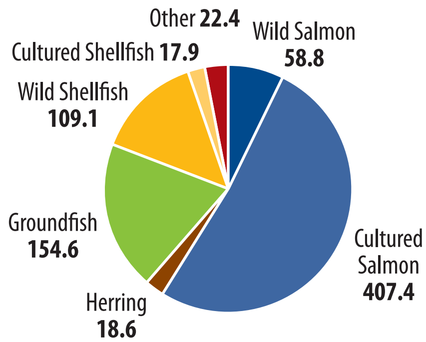
Harvest – The round (whole) weight of the fish harvested from British Columbia capture fisheries and aquaculture operations. One tonne equals 2,204.6 pounds.

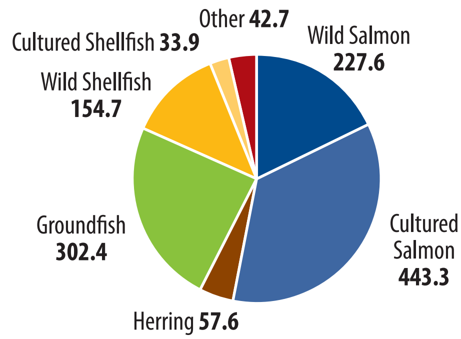
Landed Value – The price paid to the commercial fishers and/or aquaculturists for the whole fish. In aquaculture this can also be referred to as farmgate value.

Wholesale Value – The value of the fish after processing. All of the British Columbia harvest is included in the wholesale value as well as any fish imported from outside British Columbia that has undergone processing within the province.

Relative Importance of Major Species Groups in B.C. Seafood 2006





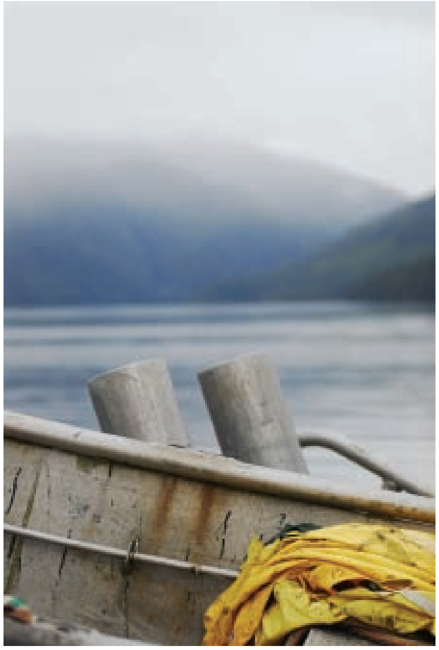


British Columbia Seafood Production 2004–2006

	Harvest '000 tonnes			**Landed Value** $ millions			**Wholesale Value** $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Salmon									
Wild	25.9	27.2	23.5	53.2	34.0	58.8	220.1	218.9	227.6
Cultured	61.8	70.4	78.0	225.2	318.3	407.4	287.2	370.7	443.3
Subtotal	**87.7**	**97.6**	**101.5**	**278.4**	**352.3**	**466.2**	**507.3**	**589.6**	**670.9**
Herring	25.5	30.4	23.9	34.0	31.2	18.6	97.6	87.0	57.6
Groundfish	181.5	168.7	149.4	147.5	157.2	154.6	257.9	283.4	302.4
Shellfish									
Wild	21.7	18.1	15.7	129.4	123.1	109.1	190.2	169.1	154.7
Cultured	9.9	10.1	9.4	15.9	18.0	17.9	26.3	31.1	33.9
Subtotal	**31.6**	**28.2**	**25.1**	**145.3**	**141.1**	**127.0**	**216.5**	**200.2**	**188.6**
Other									
Tuna	7.3	4.7	6.0	26.4	16.9	17.3	36.6	30.9	32.4
Other Wild and Cultured	7.1	5.8	4.3	3.8	4.3	5.1	7.1	6.9	10.3
Subtotal	**14.4**	**10.5**	**10.3**	**30.2**	**21.2**	**22.4**	**43.7**	**37.8**	**42.7**
Grand Total	**340.7**	**335.4**	**310.2**	**635.4**	**703.0**	**788.8**	**1,123.0**	**1,198.0**	**1,262.2**

E Estimates – Volume and value estimates are derived from information available to June 2007 that has been adjusted to account for missing data.

P Preliminary – Volume and values are revised from the previously published estimates but are not yet final.



COMMERCIAL CAPTURE FISHERIES

In 2006, British Columbia's commercial capture fisheries produced 222,100 tonnes — a 13 per cent drop from the 254,500 tonnes harvested in 2005. Despite many of the fisheries experiencing reduced harvest levels, 72 per cent of British Columbia's seafood was landed by commercial capture fisheries. The industry's landed value fell slightly from $364 million in 2005, to $359.9 million in 2006, and contributed a 46 per cent share of the total landed value of all British Columbia seafood.

WILD SALMON

In the capture fisheries, five species of Pacific salmon are commercially harvested in British Columbia — sockeye, pink, chum, chinook and coho.

Salmon contributed 11 per cent of the total capture fisheries harvest in 2006, (16 per cent of the corresponding landed value). The total wild salmon harvest was down 14 per cent to 23,500 tonnes as it was the "off-year" for the cyclical pink salmon returns. The corresponding total landed value of British Columbia's wild salmon fishery was up 73 per cent to $58.8 million primarily due to the significant increase in sockeye landings.

British Columbia Commercial Capture (Wild) and Cultured Seafood Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Commercial Capture	268.8	254.5	222.1	392.7	364.0	359.9	807.1	792.9	780.0
Cultured	71.9	80.9	88.1	242.7	339.0	428.9	315.9	405.1	482.2
Grand Total	**340.7**	**335.4**	**310.2**	**635.4**	**703.0**	**778.8**	**1,123.0**	**1,198.0**	**1,262.2**

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British Columbia Wild Salmon Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Chinook	2.4	2.0	1.8	14.8	12.4	13.7	26.9	24.6	27.7
Chum	14.3	10.5	9.8	11.2	10.1	10.1	46.8	54.8	55.5
Coho	1.2	1.2	0.5	3.9	3.5	2.1	19.3	23.9	21.2
Pink	3.6	12.6	1.4	1.1	4.2	0.5	22.9	46.7	8.5
Sockeye	4.4	0.9	10.0	22.2	3.8	32.4	100.8	67.8	113.4
Total[1]	**25.9**	**27.2**	**23.5**	**53.2**	**34.0**	**58.8**	**220.1**	**218.9**	**227.6**

1 The total wholesale value of wild salmon includes the value of salmon products such as offal, meal and oil which cannot be identified by species.
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The sockeye harvest, at 10,000 tonnes, was more than 11 times higher than in 2005, when conservation concerns for weak sockeye stocks curtailed harvest opportunities to only 900 tonnes. Sockeye contributed 43 per cent of the wild salmon harvest and garnered the highest prices in the marketplace. In 2006 the landed value of the sockeye harvest rose to $32.4 million (a $28.6 million increase over the previous year) and contributed 55 per cent of the total value of all wild salmon.

At 9,800 tonnes, chum salmon had the second highest harvest volume for wild salmon in 2006. This lower-valued species generated $10.1 million in landed value and contributed a 17 per cent share of the total value of wild salmon.

Chinook, coho and pink salmon were all harvested in small quantities in 2006, with a combined volume of 3,700 tonnes worth $16.3 million. The chinook harvest of 1,800 tonnes generated $13.7 million in landed value (23 per cent), with coho landings of 500 tonnes bringing in $2.1 million, and pinks contributing 1,400 tonnes worth $0.5 million.

HERRING

British Columbia has three distinct herring fisheries: roe herring, food and bait, and spawn-on-kelp. Overall, the 2006 herring fishery contributed 11 per cent of the total volume of the provincial capture fisheries harvest and five per cent of the landed value.

In 2006, the combined herring harvest was down 21 per cent to 23,900 tonnes. The roe herring harvest declined 22 per cent to 22,300 tonnes, the food and bait harvest fell seven per cent to 1,300 tonnes, but the spawn-on-kelp harvest remained steady at 300 tonnes.

The total landed value for herring fisheries in British Columbia for 2006 was $18.6 million (down 40 per cent from $31.2 million in 2005). The value of the roe herring harvest fell 52 per cent to $13.5 million, while the food and bait fishery value was unchanged at $0.6 million. Only the spawn-on-kelp showed an increase in landed value, rising from $2.7 million in 2005 to $4.5 million in 2006 (a 67 per cent increase).

British Columbia Herring Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Herring									
Spawn on Kelp	0.4	0.3	0.3	5.6	2.7	4.5	7.6	4.0	6.0
Roe Herring	23.8	28.7	22.3	27.9	27.9	13.5	87.0	80.0	48.2
Food and Bait	1.3	1.4	1.3	0.5	0.6	0.6	3.0	3.0	3.4
Total	**25.5**	**30.4**	**23.9**	**34.0**	**31.2**	**18.6**	**97.6**	**87.0**	**57.6**

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GROUNDFISH

With a combined harvest of 149,400 tonnes (down 11 per cent from 168,700 tonnes in 2005), the British Columbia groundfishery continued to play a major role in the commercial capture fishery, contributing 67 per cent to the total harvest in 2006. Similarly, although the landed value for the fishery fell slightly from $157.2 million in 2005 to $154.6 million in 2006, groundfish generated a full 43 per cent of the capture fishery landed value.

Primary contributors to the groundfish total harvest were hake, with landings of 96,200 tonnes (64 per cent of the groundfish), rockfish at 17,700 tonnes (12 per cent) and halibut at 7,100 tonnes (five per cent). The most important groundfish species in terms of landed value was halibut at $53.9 million (35 per cent of the groundfish total), followed by sablefish at $30.5 million (20 per cent), hake ($26.9 million or 17 per cent) and rockfish ($23.4 million or 15 per cent).

British Columbia Groundfish Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Arrowtooth Flounder	5.4	16.5	5.9	1.8	4.7	2.0	2.0	6.1	2.2
Dogfish	5.5	5.4	4.0	3.6	4.0	3.0	9.9	9.4	6.6
Hake	124.9	102.0	96.2	26.6	29.7	26.9	44.5	58.4	61.4
Halibut	7.3	7.4	7.1	51.4	52.0	53.9	88.3	97.0	120.2
Lingcod	2.9	2.8	2.3	5.5	5.5	4.5	9.7	9.7	9.8
Pacific Cod	1.3	1.5	1.0	1.8	2.1	1.3	5.1	4.9	3.1
Pollock	2.9	1.9	3.1	1.4	0.9	1.4	3.3	2.2	2.8
Rockfish	20.1	18.6	17.7	26.5	24.5	23.4	43.4	39.0	34.9
Sablefish	3.0	4.7	4.7	20.4	25.5	30.5	24.5	30.0	35.0
Soles	6.1	5.9	5.4	7.0	6.8	6.2	12.5	12.2	11.0
Other	2.1	2.0	2.0	1.5	1.5	1.5	14.7	14.5	15.4
Total	**181.5**	**168.7**	**149.4**	**147.5**	**157.2**	**154.6**	**257.9**	**283.4**	**302.4**

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WILD SHELLFISH

The 2006 wild shellfish harvest fell 13 per cent from 18,100 tonnes in 2005 to 15,700 tonnes and contributed a seven per cent share of British Columbia's capture fisheries harvest. Harvests for many of the wild shellfish species were down in 2006; the most notable declines involved clams (down 29 per cent) and crabs (down 26 per cent).

The landed value of wild shellfisheries fell 11 per cent to $109.1 million and represented a 30 per cent share of the total capture fisheries landed value. Three species generated 86 per cent of the landed value for wild shellfisheries: at $38.7 million, prawns contributed 35 per cent, followed by geoduck clams at $33 million (30 per cent) and crabs $23.1 million (21 per cent).

SEA CUCUMBER, RED SEA URCHIN AND GEODUCK CLAM

British Columbia Shellfish Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Cultured									
Clams	1.6	1.9	1.6	7.4	8.6	8.3	11.0	12.7	12.2
Oysters	8.1	8.0	7.5	7.7	8.4	8.1	13.2	15.3	17.9
Scallops and Other	0.2	0.2	0.3	0.8	1.0	1.5	2.1	3.1	3.8
Subtotal	**9.9**	**10.1**	**9.4**	**15.9**	**18.0**	**17.9**	**26.3**	**31.1**	**33.9**
Wild									
Clams	1.4	1.4	1.0	4.3	3.9	3.5	6.0	5.5	5.0
Crabs	9.4	5.7	4.2	46.8	29.5	23.1	67.4	54.5	42.2
Geoducks	1.8	1.6	1.6	34.4	32.7	33.0	51.7	36.9	38.9
Scallops	0.04	0.02	0.02	0.2	0.1	0.1	0.5	0.5	0.6
Sea Cucumbers	1.4	1.6	1.5	2.8	3.2	2.6	5.9	4.8	3.5
Sea Urchins: Red	4.4	4.1	4.1	7.4	6.5	5.0	15.7	11.4	9.9
Sea Urchins: Green	0.13	0.03	0.03	0.5	0.1	0.1	1.0	0.3	0.3
Shrimp	0.9	1.0	0.8	2.6	3.3	2.7	6.7	6.0	7.5
Prawns	2.0	2.2	2.3	30.0	43.2	38.7	33.3	47.2	44.8
Other	0.2	0.4	0.1	0.4	0.6	0.3	2.0	2.0	2.0
Subtotal	**21.7**	**18.1**	**15.7**	**129.4**	**123.1**	**109.1**	**190.2**	**169.1**	**154.7**
Total	**31.6**	**28.2**	**25.1**	**145.3**	**141.1**	**127.0**	**216.5**	**200.2**	**188.6**

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CULTURED SEAFOOD

CULTURED CHINOOK AND CULTURED ATLANTIC SALMON

CLAMS, MUSSELS, OYSTERS AND SCALLOPS

British Columbia's 741 aquaculture operations produce cultured finfish, shellfish and marine plants year-round. The majority of the sites (637) produce marine species using Crown Land tenures; 104 freshwater operations are located on private land. In 2006, a total of 32 species were actively cultured in the province: 13 finfish species, 15 shellfish species and four marine plant species.

In 2006, the total provincial harvest from aquaculture facilities increased nine per cent to 88,100 tonnes (80,900 tonnes in 2005). The farmgate value of the cultured harvest generated $428.9 million - 27 per cent higher than 2005.

Pacific (chinook and coho) and Atlantic salmon production contributed 88 per cent of all cultured products in British Columbia. The 2006 cultured salmon harvest of 78,000 tonnes was up 11 percent from the previous year, while the farmgate value of $407.4 million represented an increase of 28 per cent.

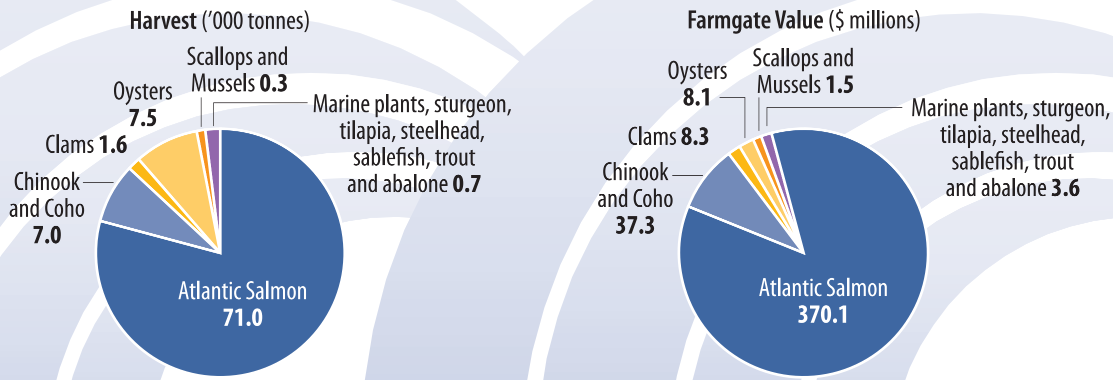
The 2006 shellfish harvest (oysters, clams, scallops and mussels) was down seven per cent from 10,100 tonnes in 2005 to 9,400 tonnes. It represented 11 per cent of cultured production. The corresponding farmgate value for the harvest held steady at $17.9 million.

RECENT ADVANCES IN CULTURED SEAFOOD

Marine plants, abalone, sturgeon, tilapia, steelhead, sablefish, and rainbow trout are cultured in small but increasing quantities. Several years of hard effort at culturing pinto abalone (Haliotis kamtschatkana) paid off in 2006 as the first harvests were well received in the marketplace. In 2006, these emerging species produced a total of 700 tonnes (a 75 per cent increase over 2005 and more than triple the harvest levels recorded in 2004). The farmgate value generated by these species reached $3.6 million in 2006.

The first integrated Multi-trophic Aquaculture (iMTA) licence was issued in 2006. The iMTA system will allow the culture of a combination of shellfish and other invertebrates, finfish and macrophytes (large algal plants) to assess the socio-economic and environmental benefits of such a system at a small, commercial scale.

British Columbia Cultured Harvest and Farmgate Value Shares 2006



SEAFOOD PROCESSING

In its 241 facilities, British Columbia produces some of the world's most popular specialty seafood products. The federally-inspected facilities are licensed based on which species they process and the type of processing activities they conduct. Some of them hold licences for one type of processing only, but the majority carry multiple licence categories to increase their processing opportunities.

SALMON

British Columbia commercially produces six species of salmon in 20 different product forms. Species vary in flesh colour and firmness, fat content, roe quality, harvest size and abundance. These attributes are factors in determining how the fish are processed and into what product forms.

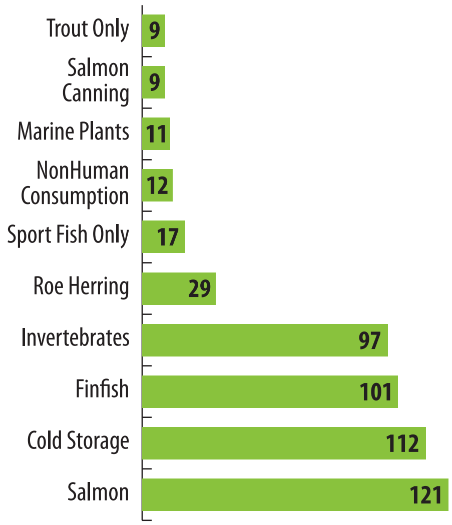
In 2006, salmon production increased four per cent from 97,600 tonnes to 101,500 tonnes. Atlantic salmon made up 70 per cent of the total supply, followed by Pacific chinook, coho, pink, chum and sockeye. The wholesale value of salmon products rose 14 per cent to $670.9 million in 2006 and contributed 53 per cent of the total value of British Columbia seafood.

CANNED SALMON

In 2006, canned salmon sales contributed seven per cent of the total wholesale value of salmon in British Columbia, generating $46.4 million. Virtually all of the canned salmon in British Columbia comes from the commercial capture fisheries. The 2006 British Columbia canned salmon pack consisted of 211,285 standard, 48-pound cases — less than half the size of the 2005 pack. Eighty-one per cent of all salmon canned in British Columbia in 2006 was sockeye (170,806 cases), followed by pinks at 18 per cent (39,181 cases). Coho and chum were canned in small quantities for a combined total of 1,298 cases (less than one per cent of the pack).

About one quarter of the salmon canned in the province (52,002 cases) came from fish imported from Alaska. The imported pack was 62 per cent sockeye (52,002 cases), 36 per cent pink (18,743 cases) and two per cent chum and coho (733 and 80 cases, respectively). The wholesale value generated from the imported fish was estimated at $9.9 million.

B.C. Seafood Processers 2006
Number of Plants
by Licence Category



SALMON CANNING LINE

SEARED PACIFIC LINGCOD

Over the past 15 years, the change in species mix of British Columbia seafood illustrates the evolution from an industry dominated by wild salmon and herring, to an industry with a more diversified offering of products and species.

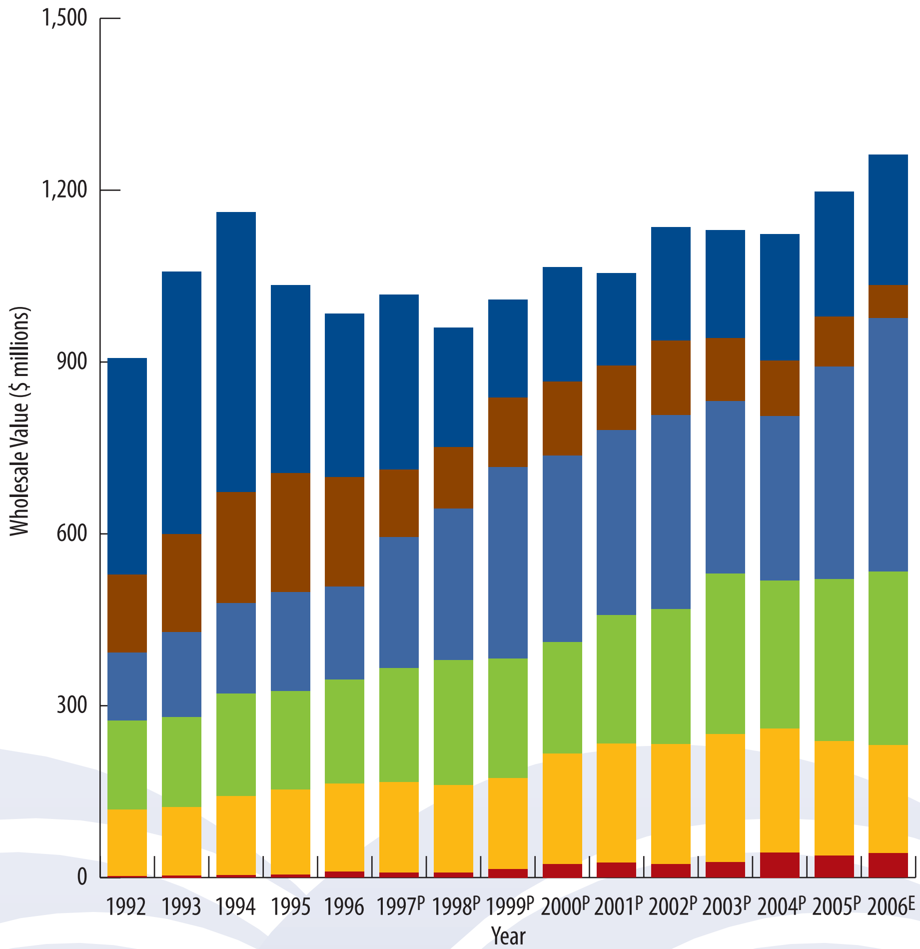
HERRING

All herring products combined comprised five per cent ($57.6 million) of the total value of British Columbia seafood. British Columbia roe herring products (herring roe and spawn-on-kelp) generated $54.2 million in wholesale value in 2006, with food and bait herring products adding $3.4 million to the total.

GROUNDFISH

The total wholesale value of British Columbia groundfish increased seven per cent to $302.4 million in 2006 (a 24 per cent share of the seafood industry total). Halibut products generated $120.2 million in wholesale value (up 24 per cent from 2005), while hake product value rose five per cent from $58.4 million to $61.4 million. Other important groundfish species in 2006 were sablefish and rockfish with with $35 million and $34.9 million in wholesale value, respectively.

British Columbia Seafood Wholesale Value 1992–2006



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SHELLFISH

The total wholesale value of shellfish products was $188.6 million in 2006 (15 per cent of the total value of British Columbia seafood products). Clams (including geoducks) garnered the largest revenue in 2006 with a combined wholesale value of $56.1 million. Other significant shellfish species were prawns at $44.8 million and crab at $42.2 million in wholesale value.

NEW SPECIES AND PRODUCTS

The combined harvest levels for emerging species was 4,300 tonnes in 2006. Seventy-eight per cent of the production (3,600 tonnes) came from capture fisheries. Overall, these emerging species generated a landed value of $5.1 million in 2006 (up 19 per cent from $4.3 million in 2005).

British Columbia canneries have expanded their product lines to include various types of specialty canned salmon. Recent years has seen an increase in skinless-boneless into the 180-gram can size and specialty canned products such as smoked salmon pate'. In 2006, these specialty canned products generated $12.7 million (27 per cent) of the total value of canned salmon.


PACIFIC SARDINES

The change in wholesale value shares for groundfish, shellfish, cultured salmon, and other species including tuna, reflects the significant growth in both production levels and range of product choices that British Columbia has developed.

British Columbia New and Emerging Fisheries Production 2004–2006

	Harvest '000 tonnes			Landed Value $ millions			Wholesale Value $ millions		
	2004P	2005P	2006E	2004P	2005P	2006E	2004P	2005P	2006E
Sardines	4.3	3.2	1.6	1.3	1.0	0.5	3.8	3.0	1.4
Wild Other[1]	2.6	2.2	2.0	0.9	0.6	1.0	0.9	0.6	3.9
Cultured Other[2]	0.2	0.4	0.7	1.6	2.7	3.6	2.4	3.3	5.0
Total	**7.1**	**5.8**	**4.3**	**3.8**	**4.3**	**5.1**	**7.1**	**6.9**	**10.3**

1 "Wild Other" includes marine plants, eel, smelt, eulachon, mackerel and other minor finfish species.
2 "Cultured Other" includes marine plants, plankton, freshwater trout and all non-salmonid fish species cultured in fresh and marine waters.
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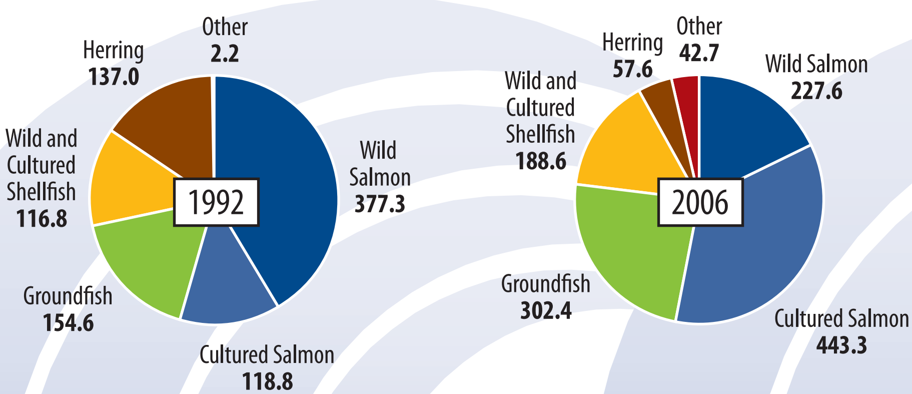
B. C. Seafood Wholesale Value Species Shares 1992 and 2006 ($ millions)



PRODUCTION AND MARKET OVERVIEW

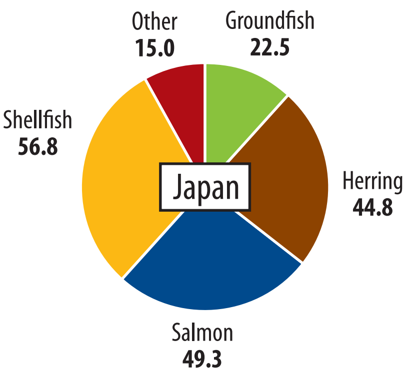
Seafood is one of the most globally traded commodities and British Columbia seafood is an important competitor in major world-wide markets. British Columbia is a leading supplier of a multitude of specialty seafood products and strives to surpass market demands for high quality, value-added seafood. Export markets are a mainstay of the provincial seafood industry, with approximately 90 per cent (more than 187,000 tonnes) of our products distributed worldwide.

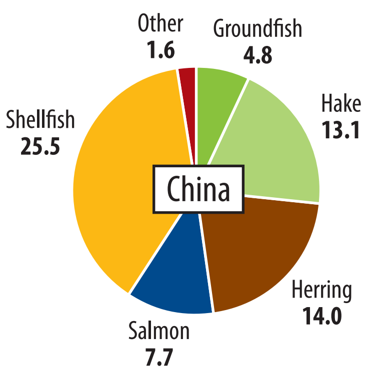
OUR GLOBAL MARKETS

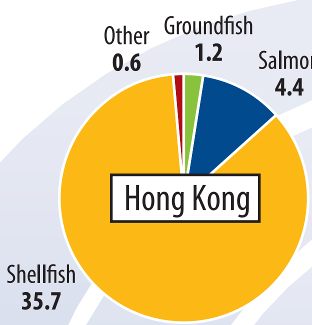
British Columbia's seafood industry takes a three-pronged approach to ensure success in the global marketplace by:

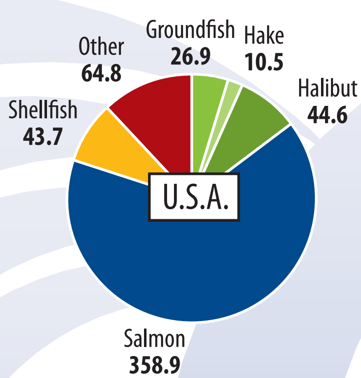
- maintaining traditional export markets in the face of an increasingly competitive and demanding industry
- increasing the shipments of specialty niche-market products
- increasing shipments to key countries

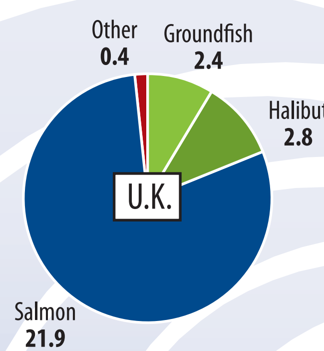
British Columbia Seafood – Top Five Markets – Export Value ($ millions)











MAINTAINING TRADITIONAL EXPORT MARKETS IN THE FACE OF AN INCREASINGLY COMPETITIVE AND DEMANDING INDUSTRY

Over the past five years the export value for British Columbia seafood has held steady at close to $1 billion.

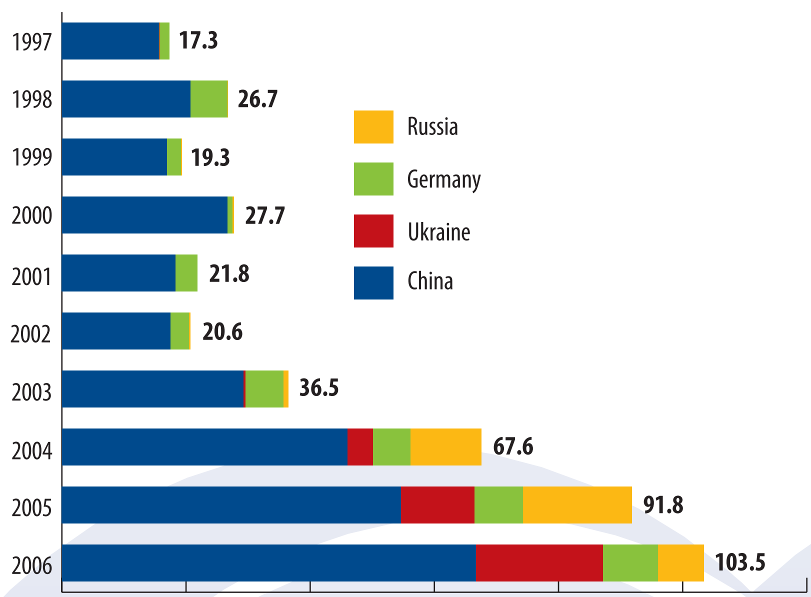
INCREASING THE SHIPMENTS OF SPECIALTY NICHE-MARKET PRODUCTS

Hake is British Columbia's largest fishery with 96,200 tonnes of fish harvested in 2006. Domestic processors have responded quickly to changes in global market demand for hake products. While, initially, most B.C. hake was processed into surimi destined primarily to the sushi markets, recent years have seen a growing interest in hake in both frozen dressed and frozen fillet form. Both the export value and number of destination countries have increased dramatically since 2002.

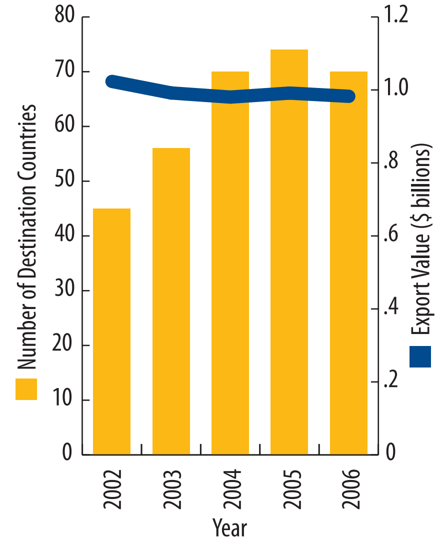
INCREASING SHIPMENTS TO KEY COUNTRIES

China is a very important export market. The value of British Columbia seafood shipments to China has more than tripled since 2002. Other promising new markets are Russia, Germany and the Ukraine. The last four years have seen a dramatic (five-fold) increase in shipments to these countries, as interest in British Columbia hake, pollock, sablefish, geoduck and crab grows.

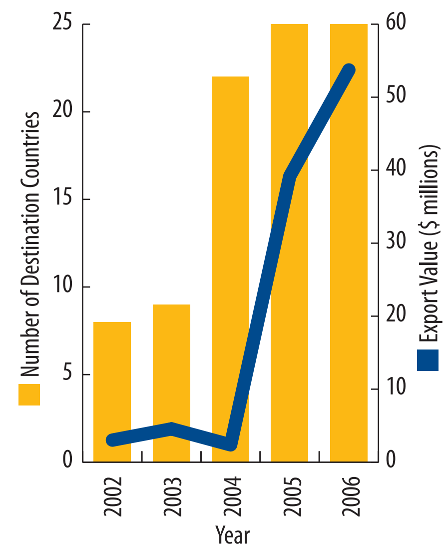
B.C. Seafood Growing Export Markets 1997–2006 ($ millions)



B.C. Seafood Exports



B.C. Hake Exports



SPOTLIGHT ON ...

B.C. FISHERIES' PROGRESS TOWARDS THE MARINE STEWARDSHIP COUNCIL (MSC) CERTIFICATION

SOCKEYE SALMON

WHY MSC CERTIFICATION?

Third party certification is becoming a global requirement for demonstrating sustainable use of ocean resources. While many programs and initiatives are currently in place, MSC certification is the only third party process that meets the Fisheries and Agriculture Organization of the United Nations guidelines and code of conduct for responsible fisheries.

The Marine Stewardship Council (MSC) is an independent, global, non-profit organization whose role is to recognize well-managed fisheries via a scientifically-based certification program, and to harness consumer preference for seafood products bearing the MSC label of approval.

Current drivers behind the move towards MSC certification involves major retailers in the United States, the United Kingdom, Germany, and Switzerland. There is also growing interest from Asia (Japan in particular). As of August 2006, 21 fisheries have been MSC-certified as environmentally sustainable – to date none are from Canada.

Attaining MSC certification will ensure that the B.C. seafood industry remains strong in an increasingly competitive global market. By securing certification of a number of B.C. fisheries, we are also leading Canada in third-party eco-certification, and drawing international attention to our commitment to environmentally responsible, sustainable fisheries.

MSC defines a sustainable fishery as one conducted so it:

- can be continued indefinitely at a reasonable level
- maintains and seeks to maximize, ecological health and abundance
- maintains the diversity, structure and function of the ecosystem on which it depends, as well as the quality of its habitat, minimizing the adverse effects that it causes
- is managed and operated in a responsible manner and in conformity with local, national and international laws and regulations
- maintains present and future economic and social options and benefits
- is conducted in a socially and economically fair and responsible manner

WHERE IS BRITISH COLUMBIA IN THE MSC CERTIFICATION PROCESS?

Of all Canadian provinces, British Columbia is in the forefront in making significant progress towards meeting the international demand for eco-labelling.

- Full-assessments are underway for: **Sockeye salmon**, **Pink salmon**, **Chum salmon**, **Pacific halibut** and **Pacific hake**
- Pre-assessment is complete for: **Dogfish**
- Several other fisheries are preparing for the MSC pre-assessment process

SIGNIFICANT EVENTS IN BRITISH COLUMBIA'S SEAFOOD INDUSTRY 2006/07

SUSTAINABILITY AND RESOURCE MANAGEMENT

GROUNDFISH

Following significant work through the Commercial Groundfish Industry Advisory Committee and the Commercial Industry Caucus, a three year pilot was introduced in the commercial groundfish fisheries in 2006. The reforms in the **Commercial Groundfish Integration Pilot Plan** focus on 100 per cent at-sea monitoring and 100 per cent dockside monitoring, individual vessel accountability for all catch (both retained and released), individual vessel quotas and reallocation of these quotas between vessels and fisheries to cover bycatch of non-directed species.
www-comm.pac.dfo-mpo.gc.ca/pages/release/bckgrnd/2006/bg001_e.htm

Announced November 16, 2006, Fisheries and Oceans Canada (DFO) and the Province of British Columbia committed to contribute a combined total of **$20 million towards the Fraser Basin Initiative** — a collaborative effort designed to restore and maintain healthy and diverse salmon populations in the Fraser River watershed.
www.dfo-mpo.gc.ca/media/newsrel/2006/pr26_e.htm

The effect of more precautionary ocean salmon fisheries and DFO policy initiatives such as the Pacific Fisheries Reform (2005) has been a catalyst for the emergence of small community-based inland commercial salmon fisheries with First Nations. The **Best Practices Forum** held in February was designed to help First Nations and other government agencies and industry to understand ways to implement emerging inland commercial salmon fisheries in an increasingly complex commercial salmon fishery.

Severe winter storms in 2006 resulted in significant losses at a number of B.C. shellfish farms. Damage to shellfish aquaculture infrastructure and loss of shellfish stock are estimated to be in the hundreds of thousands of dollars. In April 2007, a one day workshop, organized by the Centre for Shellfish Research with the assistance of the B.C. Ministry of Agriculture and Lands, was held to discuss suspension technologies and anchoring for deepwater shellfish culture and to provide the B.C. industry with information on how to best safeguard their structures from extreme environmental conditions.
csr.mala.bc.ca/ne_upc_eve.asp?document=4

SHELLFISH FARM

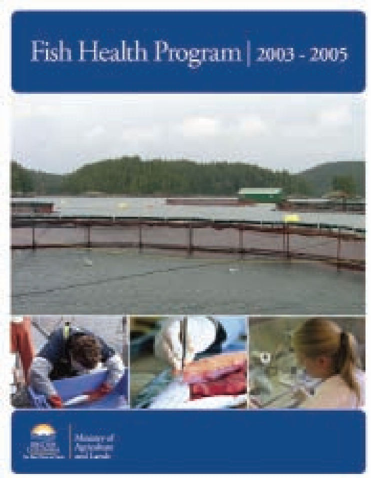
The **Shellfish Equipment Tagging Program** implemented by the Ministry of Agriculture and Lands and the B.C. Shellfish Growers Association in November 2006 assisted with recovery of lost shellfish culture equipment such as trays and clam net panels.
www2.news.gov.bc.ca/news_releases_2005-2009/2006AL0044-001357.htm

SEAFOOD MARKETING

In March 2006, members of the national **Seafood Industry Value Chain Roundtable** met to discuss how to improve the image of Canada's seafood. Business case studies for lobster, farmed salmon, sea urchins, mussels and Fraser River sockeye were

reviewed, identifying ways to implement the recommendations for a change that would result in more efficient fisheries, improved quality, and ultimately an improved competitive position for the Canadian industry.
ats-sea.agr.gc.ca/value_chain_roundtables/seafood_e.htm

NEW STUDIES AND REPORTS



Released in December 2006 the **Fish Health Report** confirms success of British Columbia's elite fish health management program. The most comprehensive farmed fish health report ever done in North America shows British Columbia's results-based regulatory regime is working.
www.mediaroom.gov.bc.ca/DisplayEventDetails.aspx?eventId=339

The Final Report from the **Special Committee on Sustainable Aquaculture** was submitted on May 16, 2007. Appointed to examine, inquire into, and make recommendations with respect to sustainable aquaculture in British Columbia, the committee's report included 57 recommendations.
www.leg.bc.ca/cmt/38thparl/session-3/aquaculture/index.htm

During the past two years the **BC Pacific Salmon Forum** has put in place a research program and engaged in consultations with a wide range of stakeholder groups to provide a solid foundation for its recommendations to secure the future of British Columbia's salmon resources. During this time, the Forum has reviewed several areas of wild and farmed salmon policy and regulation. On June 6, 2007 they released their Interim Report to discuss progress and to submit interim recommendations to the Province for discussion. In January 2007 the Forum launched a two year scientific research program in the Broughton Archipelago. Final research findings will be available in late fall, 2008.
www.pacificsalmonforum.ca/pdfs-all-docs/BCPSFInterimReport.pdf

Launched February 5, 2007 Health Canada's updated **Canada's Food Guide** recommends eating at least two servings (75g) of fish each week.
www.hc-sc.gc.ca/fn-an/food-guide-aliment/index_e.html

A Taste of the Pristine from Canada's Pacific Coast

DATA SOURCES

- All aquaculture industry harvests and farmgate values compiled by the provincial Ministry of Environment.
- All seafood finished products and wholesale values compiled by the provincial Ministry of Environment.
- All capture fisheries landings provided by Fisheries and Oceans Canada, Pacific Region. (Preliminary values for 2004 and 2005 and estimates for 2006 have been adjusted by the provincial Ministry of Environment).
- Aquaculture and processing facility licensing data provided by the provincial Ministry of Agriculture and Lands.
- Export data provided by Statistics Canada

We encourage you to send us your comments on this publication and any suggestions for future issues to **fishstats@gov.bc.ca** or by mail to

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Ministry of Environment
PO Box 9309 Stn Prov Govt
Victoria BC V8W 9N1

September 2007