

Seafood

International

April 2009 VOL. 24 ISSUE 4

www.intrafish.com



Salmon wars flare up

With global markets up for grabs, wild and farmed salmon suppliers are scrambling for a larger share of the lucrative EU market

Maine attraction

Claw Island Foods claims to be the first processor of whole cooked and cryogenically frozen lobsters in the United States.

The Maine-based company offers fresh, pasteurized, MAP and liquid nitrogen frozen products for both foodservice and retail.

Current lines include: cooked, blanched and raw Maine lobster whole, split, meat, tails; cooked Jonah crab claws and meat; cooked and raw Maine shrimp; and MAP packed lobster, crab and shrimp.

Claw Island has been exporting since 2000

CLAW ISLAND
MAINE
LOBSTER
FULLY COOKED - JUST HEAT & SERVE

and now ships to more than 20 countries by both air and sea.

Green momentum

The Marine Stewardship Council (MSC) celebrates 10 years of operations this year.

A decade ago, the first fisheries entered MSC assessment. This year, under the title 'Celebrating 10 years of partnership and progress', MSC is planning activities throughout the year and across the globe to highlight the ethical leadership demonstrated by the seafood industry and the accelerating transformation of the seafood market towards a sustainable basis.

Chief Executive Rupert Howes said: "With the help of our partners, MSC has managed to turn our founders' ambitious and bold idea into a reality.

Ten years on, the MSC is now perhaps the world's most widely recognized and trusted eco-label for wild-caught sustainable seafood.

"Crucially, there is both a growing ecological and business case -- MSC is making a difference. We must now continue to work together and to learn from our first 10 years of operation to further improve the program."

Over the past decade, the number of fisheries certified as sustainable to the MSC standard rose to 41.

As of February 2009, a record number of 101 fisheries from around the world entered full assessment under the MSC program.

Another 30 are currently undergoing pre-assessment, bringing the total to 120 fisheries engaged in the MSC program.

Over the same period, certificate holders of the MSC's Chain of Custody -- which ensures traceability of MSC certified seafood from boat to plate -- have increased to more than 800.

As a result there are now over



tries around the world with estimated annual sales of over \$1 billion (€800 million).

Howes said: "This tremendous rate of growth is a testament to the commitment and hard work of our partners. The achievements of the last 10 years would not have been possible without the network of supporters that has formed around the MSC."

Exotic quartet

The latest products from Hottlet Frozen Foods include: yellowfin sole and salmon rolls: pangasius skewers; Bonbon and Money Bag; and Perlititas del Mar.



Its rolled yellowfin sole fillet is stuffed with wild salmon. A Hottlet spokesman told *Seafood International* that yellowfin sole is one of the less familiar kinds of flatfish, but one of the most appreciated by connoisseurs.

"The delicate and tender meat with its mild and yet full flavor is suitable for a range of combinations and allows the cook to create individual high-ly-named

lights." The interest-Bonbon and Money Bag comprises filo pastry stuffed with shrimp, while Perlititas del Mar are breaded imitation scallops.

In 1970 Pierre Hottlet started importing frozen seafood from an office in Antwerp, Belgium. Today his two sons Olivier and Benoît Hottlet lead the company.

The products are distributed all over Europe, with a focus on the own brands Epic Select and Epic.

Hottlet will be located in Hall 5, Stand 451.

Spanner in the works

Nordic Seafood's latest innovation is its spanner crabmeat -- a product developed together with the famous chef Tetsuya from Sydney, Australia.