

FISHERIES AQUACULTURE NEWS

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AN INNOVATIVE, COLLABORATIVE INDUSTRY

Year after year, driven to succeed by a talent for innovation, the fishing and aquaculture industry brilliantly rises to tackle any and all challenges. Last season, landing values reached new heights, keeping pace with the record production in our regions' processing plants.

I've gotten the chance to speak with many of you over the past few weeks, including at the second Salon Fourchette bleue and the Association québécoise de l'industrie de la pêche conference.

More than ever, innovation is key to this industry's growth. We need to continue investing in automation, both to tackle the labour shortage and to increase the industry's productivity.

When it comes to growth, the fishing and aquaculture industry's double pronged strategy of developing the Québec market while increasing exports is giving the sector a major boost.

By making it easier for people in Québec to access local seafood, the industry is directly contributing to socioeconomic development in our coastal areas. This also promotes sustainable food self sufficiency and buying local, two issues that are priorities for my department.

If we are to forge a path forward, we cannot work in a vacuum. Collaboration must be the watchword for everyone in this industry.



Minister of Agriculture,
Fisheries, and Food

ANDRÉ LAMONTAGNE

I am convinced that by uniting our efforts, we can produce the best possible result for everyone involved and all of Québec's regions.

For most of you, preparations are already well underway for the fishing season ahead.

I wish you all the bountiful season you're hoping for.

NORTH ATLANTIC RIGHT WHALES: COMMUNITY-LED SUSTAINABILITY TAKES A BIG STEP FORWARD

By Jérémie Persant and Marie-Élise Carbonneau

Direction des analyses et des politiques des pêches et de l'aquaculture

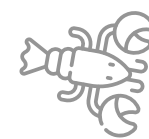
In recent years, North Atlantic right whales, a species at risk with a population of fewer than 500 whales as of 2010, have been seriously affected by entanglements in fishing gear. Because of this, major efforts have been made to protect these whales in a way that doesn't hamper commercial fishing activities in Québec's waters.

Since 2018, the industry has been actively working to identify how to best ensure a peaceful coexistence with right whales. Two approaches have emerged from that work. First, using low breaking strength rope or links that are designed to break under strong pressure, which makes it easier for entangled whales to free themselves. Second, limiting the use of ropes that attach buoys to fishing gear. This is done by using rope-on-demand systems to deploy buoys and lines only when fishing gear is ready for retrieval.

Québec's maritime community has initiated several different sustainability projects since 2018, six of which have received financing from MAPAQ.



Buoys and ropes. Photo: MAPAQ.



LOBSTER THREE PROJECTS

- Analysis of management measures
- Development of a system to prevent ropes drifting between buoys and traps
- Tests of fishing gear equipped with weak breaking points



SNOW CRABS TWO PROJECTS

- Review and assessment of crabbing technology that makes whale entanglements less likely
- Development of a system to break ropes after an entanglement



GROUNDFISH ONE PROJECT

- Design of a replacement trap for gillnet

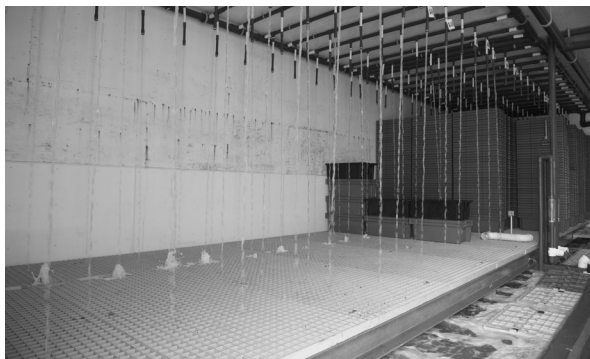
These projects, totaling \$1.9 million, received nearly \$350,000 in funding from MAPAQ. They will undoubtedly help to both protect whales and make Québec fisheries more sustainable. Other promising, community-driven initiatives are expected in the coming months, which will help keep Québec's fisheries in business for years to come.

LOBSTER STORAGE TANKS, PAST AND PRESENT

By Jean Paradis,

Direction régionale de la Gaspésie

Between 1956 and 1960, lobster landings in Quebec averaged 3,232,000 pounds annually, with 2,864,000 on Îles-de-la-Madeleine, 330,000 in Gaspésie and 38,000 in Labrador and Anticosti. As early as 1967, the Fisheries Research Board of Canada, at its St. Andrews Biological Station in New Brunswick, began looking into keeping lobsters alive after capture. Submerged lobster crates started being used near landing sites, as well as wooden or concrete tanks supplied with sea water. In Îles-de-la-Madeleine, up to 300,000 pounds of lobster could be stored in submerged containers hitched to the coastline, weather permitting. Changes to temperature, salinity and water turbidity had a considerable impact on the survival rate and quality of the lobster.



Storage under a shower system. Photo: MAPAQ.

Today, there are approximately a dozen land-based lobster storage tanks, large and small, in Gaspésie, Côte-Nord and Îles-de-la-Madeleine. In total, these facilities can store nearly four million pounds of lobster, but in 2020, more than 20 million pounds passed through them, almost half of which came from Îles-de-la-Madeleine. We estimate that capacity could soon surpass five million pounds if the 2022 project goals are met. This interest in acquiring lobster tanks is almost certainly linked to the greater volumes of lobster available and the market demand at home and abroad. For businesses to be profitable, live lobsters must have the lowest possible mortality rates, and both live and processed lobsters must be of the highest quality possible.



Submerged storage. Photo: MAPAQ.

That is why it takes cutting-edge technology to design new lobster storage tanks that can monitor storage conditions and keep them at industry-standard optimal levels. Water temperature, dissolved oxygen and ammonia levels are just a few of the conditions that need to be controlled and adjusted to short- or long-term storage. This type of technology helps to preserve lobsters before resale or processing. In just one facility, there can be three different types of storage:

1. submerging lobsters in tanks to allow for purging (two to three days for the intestine to empty);
2. submerging lobsters in tanks with much colder water for mid- to long-term storage;
3. stacking lobster crates under a shower system for short-term storage.

These types of modern infrastructure help companies better manage both lobsters, which are arriving more frequently in greater and greater volumes, and supply, which impacts their market value.

Sources :

Web portal for Banque d'information sur les pêches maritimes (BIPM)

D. W. McLeese and D. G. Wilder. *Lobster storage and shipment*, Ottawa, Fisheries Research Board of Canada, Biological Station, St. Andrews (N. B.), Bulletin No. 147, 1967.

2023 TRADE SHOW CALENDAR FOR THE FISHERIES AND AQUACULTURE SECTOR

By Maryanne Gervais

Direction des analyses et des politiques des pêches et de l'aquaculture

Québec businesses that attend trade shows help grow and strengthen Québec's reputation as a fish and seafood supplier for international markets, promote Québec marine products abroad, build and develop business connections and deepen their understanding of the latest market trends.

Here are the major trade shows of 2023:

SALON FOURCHETTE BLEUE

February 7–8, 2023

Hôtel Universel de Rivière-du-Loup

Rivière-du-Loup, Québec

exploramer.qc.ca/salon-fourchette-bleue/

FOODEX JAPAN

March 7–10, 2023

Tokyo Big Sight

Tokyo, Japan

www.jma.or.jp/foodex/en/

SEAFOOD EXPO NORTH AMERICA

March 12–14, 2023

Boston Convention and Exhibition Center

Boston, USA

www.seafoodexpo.com/north-america/

SEAFOOD EXPO GLOBAL

April 25–27, 2023

Fira Barcelona Gran Via Venue

Barcelona, Spain

www.seafoodexpo.com/global/

SIAL CANADA

May 9–11, 2023

Enercare Centre

Toronto, Canada

sialcanada.com/en/

SEAFOOD EXPO ASIA

September 11–13, 2023

Sands Expo and Convention Centre

Singapore

www.seafoodexpo.com/asia/

CHINA FISHERIES AND SEAFOOD EXPO

October 25–27, 2023

Hongdao International Convention

and Exhibition Center

Qingdao, China

chinaseafoodexpo.com