

# Major Factors which impede trade in seafood production and export in Seychelles

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– September 2023

# Outline of presentation

- Introduction
- Production of fish and fishery products in Seychelles
- Export of Fish and Fishery Products Seychelles
- Main challenges in seafood production and export

# The Seychelles Islands

- Seychelles is a Small Island Developing State (SIDS) in the Indian Ocean.
- Consists of 115 islands with a population of just under 100,000 (2023)
- Upper middle income country with a GDP per capita of > USD 14,600 (2021) Highest in Africa



# Production of Fish and Fishery products

- Seychelles list of EU approved establishments: 1 tuna cannery, 8 fresh and frozen plants, 1 stand alone cold store, 1 fish oil plant, 1 fishmeal plant and 13 purse seiner freezer vessels.
- Semi industrial sector 40 small long liners targeting tuna and swordfish with by-catch such as marlin, sailfish, common dolphin fish, etc.
- Artisanal sector dominated by bottom fishing – annual catch 3000 – 4000 tons yearly
- Canned tuna in oil and brine consist more than 65% in volume of fishery products exported
- Brine frozen tuna round represent 25%
- Crude fish oil (extraction from tuna head and from fishmeal production)

# Production of Fish and Fishery products

## **Artisanal sector**

- Over 500 license fishing boats, (6-10 meters)
- About 60 approved by the CA to supply export chain
- Supply mainly demersal fish such as groupers, snappers,
- Landing b/tw 3000 – 4000 mt annually

## **Semi industrial sector**

- About 40 semi industrial vessels approved to supply export chain (16-18 meters)
- Supply mainly yellow fin tuna, bigeye, swordfish and by-catch such as marlin, kingfish and common dolphin fish

# Industrial sector

## Purse seine fishing

- 27 Spanish, French and Mauritius flag purse seiner
- 13 Seychelles flag purse seiners - Spanish owned
- Land all species of tropical tuna
- Supply the local cannery and export
- Seychelles benefit from EU/Sey partnership agreement, fishing license, bunkering, stevedoring, port dues, agency services, ship chandling etc

## Long line fishing

- Over 80 long liners registered with the Seychelles but owned by Asian companies
- Target high quality tuna/by-catch
- Seychelles benefit from fishing license
- Transshipments done at sea and monitored by IOTC

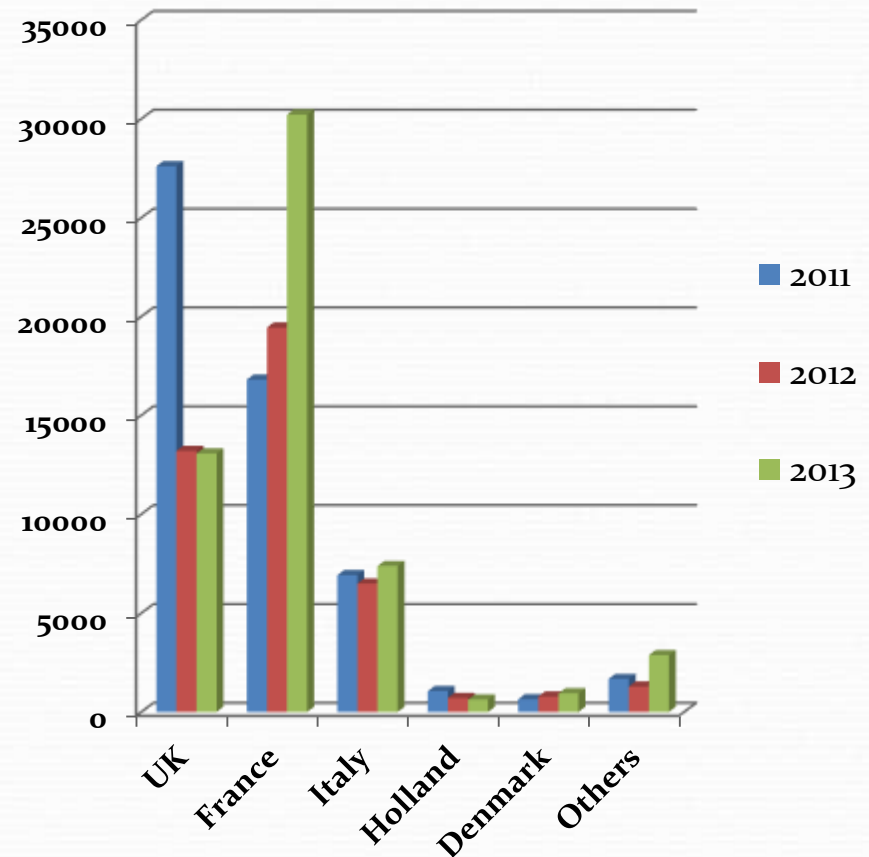
# Major Export

## 1. Canned tuna (metric tonnes)

- 2020- **47,706.00**
- 2021 - **43,657.00**
- 2022 - **37,241.00**

## 2. Frozen pre-cooked loins in 2023

- Approximately 190 mt/month



# Major Export (cont-)

## Fishmeal (metric tonnes)

- 2020 – 8611.00
- 2021 – 5931.51
- 2022 - 5299.42

Major markets – Sri Lanka, Japan, Australia and Madagascar



## Major Export (cont-)

### Fish Oil (black oil)

- 2020 – 399.00 mt
- 2021 – 758.96 mt
- 2022 – 582.00 mt

Major markets: Germany,  
Iceland, Spain

### Fish Oil (white oil)

- 2020 – 352 mt
- 2021 – 328.60 mt
- 2022 – 582.00 mt

Major markets; Germany

# Major Export cont-

## Export of Brine frozen tuna

- In western Indian Ocean, about 90% of brine frozen tuna is landed in Port Victoria, Seychelles (between 300,000 – 350,000 mt) annually.
- Local cannery process b/tw **75,000 – 80,000 mt** annually
- **2021 – 202,232.00 mt**
- **2022 – 216,952.6 mt**

## Fresh tuna on ice/gelpack

- **2020 – 857.89 mt**
- **2021 – 958.75 mt**
- **2022 – 866.27 mt**

Major import markets being Israel, US, UK followed by France, other EU countries

# Summary of main challenges in Seafood Production and Export - Seychelles

- High cost of utilities, e.g. Electricity
- High cost of airfreight for export, e.g. 1 kg fresh fish to JFK New York – \$ 10.00/ EU \$ 6.00
- All critical input has to be imported e.g. bait for long line, gel pack, polystyrene box, carton boxes, etc
- Limits in availability of utility such as electricity and sewerage delay the expansion of the industry.

# Main challenges continue

## Testing capabilities

- Accreditation of test methods for fish and fishery products
- High cost of testing food safety parameters such as dioxins, PCBs, PAH, etc.
- High cost in dealing with equipment failure e.g. AAS, HPLC

## Sanitary control

- Difficult to control artisanal fishing vessels
- Temperature abuse during unloading of by catch on board purse seiner.
- Some factories getting aged.

# Main challenges continue

- Shortage of fishers for the long line (run mostly almost 100% by expats)
- Heavy dependency on foreign labour at the canning factory. (70% foreigner)
- High labour cost and other inputs in comparison to other exporter in the region – high production cost (Seychelles uncompetitive)
- Trade at regional level is very limited (small quantity of fresh and frozen fish to Reunion and Mauritius)

# Value additions

- High emphasis on value addition as a means of maximizing earning and profitability.
- High cost of equipment, high labour cost, high cost of utility and a small domestic market makes it unattractive. (Seychelles population < 100,000)
- Inconsistency in supply of raw materials due to seasonal variation.
- Apart from the traditional canned tuna, value added products from Seychelles has not been able to successfully penetrate international market.

# Accreditation to ISO 17025

- EU Regs 882/2006 Article (12)2 – all test methods for fish and fishery products for official control should be accredited to ISO 17025
- Chemistry tests - histamine, heavy metals (lead, mercury and cadmium),
- Microbiological test – work in progress – Plan of action - expected by 2025
- Metrology lab for calibration/measurement traceability
- Human resources, staff retention is difficult



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