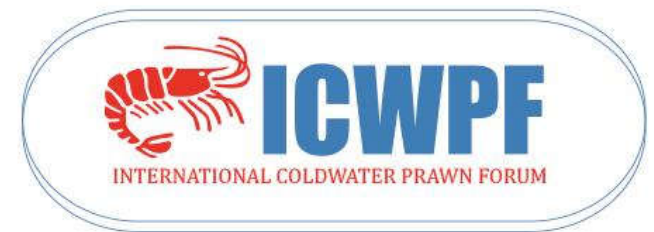


Comprehensive Economic and Trade Agreement (CETA)



Impact on shrimp trade between Canada and Europe

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CETA key points:

- Trade agreement between the EU and Canada
 - 21 September 2017
- Eases export between EU and Canada
- From day one, Canada will remove custom duties on EU exports worth €400m every year,
 - rising to €590m a year at the end of phase-in periods.
- Products and services



CETA and seafood

- Approximately 96% of EU tariff lines for fish and seafood products will be duty-free.
 - 100% of these will be duty-free after seven years.
- Current EU tariffs goes from 11% to 25%.





CETA and seafood: Import/export million€

Fish and seafood, prepered or not (03 and 16)	2014	2015	2016
CA export to EU28	331	417	374
CA export to world	3.614	4.526	4.822
Percentage CAtoEU/CAtoWorld	9,2	9,2	7,8

Fish and seafood, prepered or not (03 and 16)	2014	2015	2016
CA import from EU28	57	65	89
CA import from world	2.826	3.081	3.138
Percentage	2,0	2,1	2,9

Who is the winner?

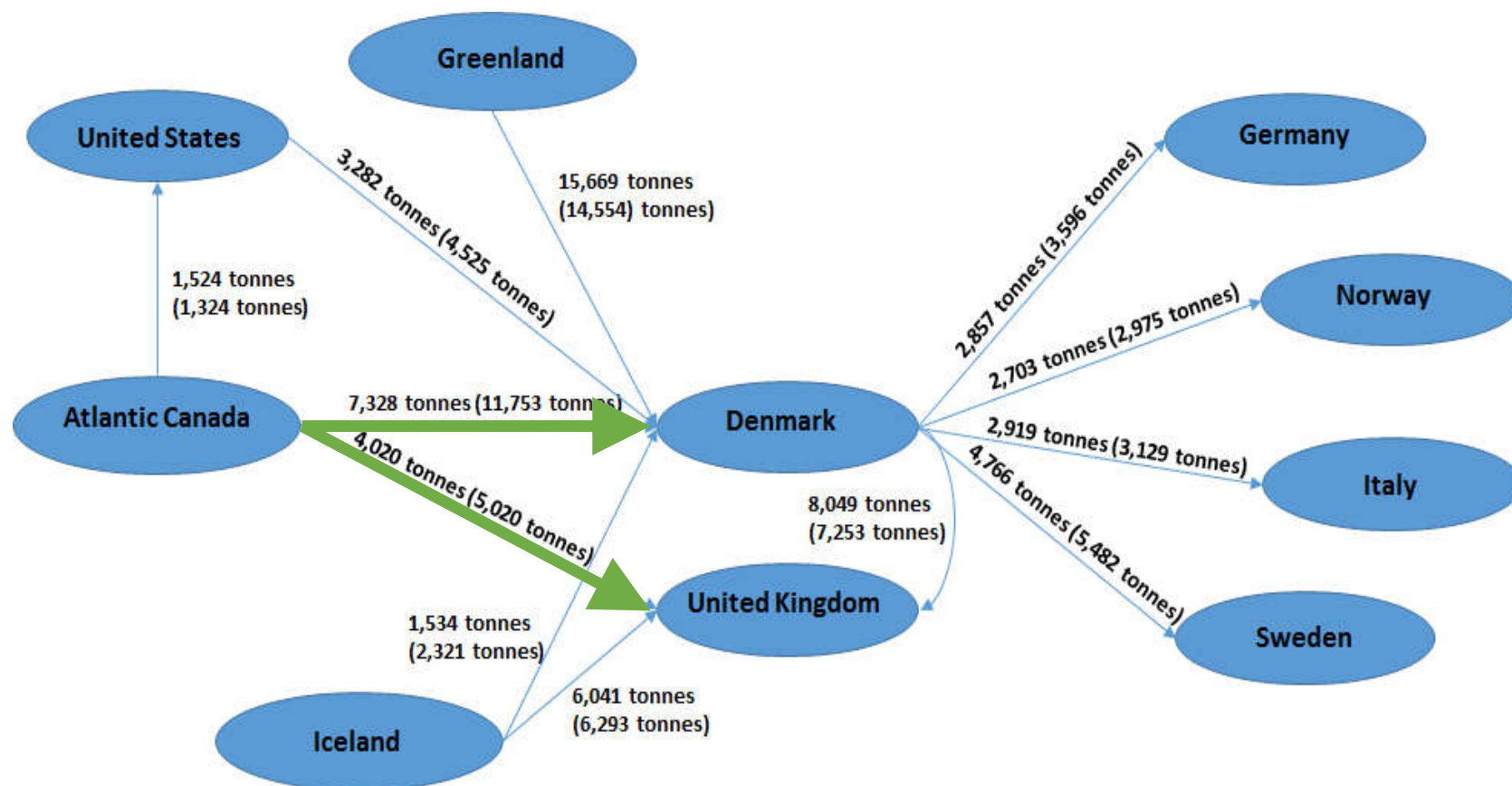


Why export to EU?

- EU is the worlds largest import market for seafood: 24.5 billion €
- 27% of the world's total fish and seafood imports
- App. 50% of total EU fish and seafood consumption is imported



CETA and shrimp



CETA and shrimp

- Tariff free end quota

	EU tariff free quota (tonnes)
Pandalus borealis cooked and peeled	30,000
Pandalus borealis shell-on	10,000
Pandalus jordani cooked and peeled	3,500



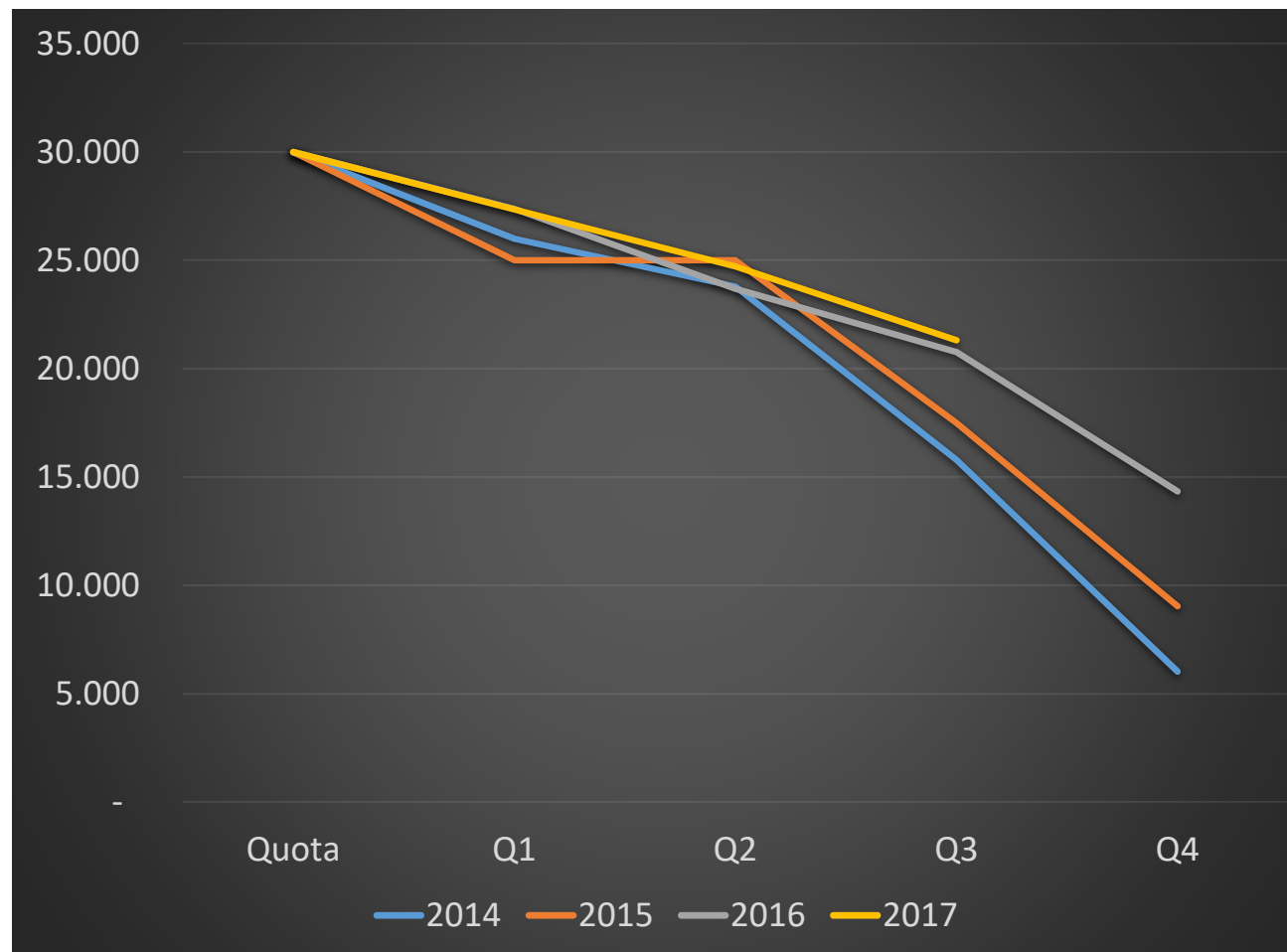
"Only two cookies? What is this — a quota system?"

End use quota

Year on year development of
C&P

Initial quota: 30.000 tonnes

Has never been fully utilized



CETA and shrimp

- CETA allows Canadian seafood producers to send retail packed products to the EU market
 - Creates a direct sales channel bypassing European seafood producers.
- CETA opens for Canadian import of US *pandalus jordani*, that through a certain level of processing, will get Canadian origin
 - Creates additional duty free Canadian export to EU

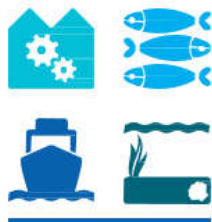


Flavour enhancer based on shrimp shell

Impact of processing
tehnique on potential
utilization opportunity



HAV & FISK



Miljø- og Fødevareministeriet
Landbrugs- og Fiskeristyrelsen

Flavour enhancer based on shrimp shell

Project is financed by:

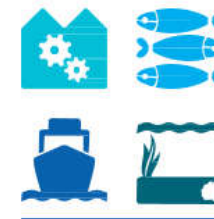
Fællesindsatser fiskeri – innovation under Den Europæiske Hav- og Fiskerifond, Landbrugs- og Fiskeristyrelsen, Miljø- og Fødevareministeriet.

The project will run over two years from March 2017 to February 2019.






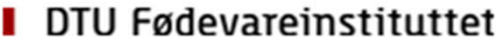




Den Europæiske Union

HAV & FISK



Miljø- og Fødevareministeriet
Landbrugs- og Fiskeristyrelsen

	Lead beneficiary
	Project partner
	Project partner
	Project partner
	Project partner
	Project partner
	Project partner
	Project partner

Project partners



Flavour enhancer based on shrimp shell



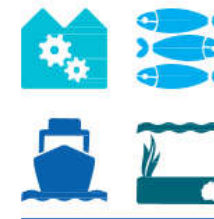
Objective:

Develop marine flavour enhancers based on shrimp shell from the danish shrimp production



Den Europæiske Union

HAV & FISK



Miljø- og Fødevareministeriet
Landbrugs- og Fiskeristyrelsen

Four process flows

Species	Off-shore catch and process	On shore process	Peeling method
<i>Palaemon adspersus</i>	Small day fishery	Cooked	Hand peeling
<i>Pandalus borealis</i>	caught and kept on ice on fishing vessels	Cooked	Machine peeling
<i>Pandalus borealis</i>	Industry vessels – cooked and frozen	Defrozen	Hand peeling
<i>Pandalus borealis</i>	Industry vessels – cooked and frozen	Defrozen and polyphosphate	Machine peeling

Shell samples from all four process flows are collected and send for analyses and testing

Analyses and testing

Analysed for:

- Protein, ash, phosphate, TVN, NaCl, lipids, dry matter

Testing

- **Extracts:** Cooked and enzymatic extraction and concentrated
- **Powder:** cooking, drying and milling
- **Process flavours:** Chemical bruningsreaktion (reaction between protein and sucre) and concentrated

The result?

