



Progressive News

July 2010
Volume 1 Issue 3

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ST. LUCIA, Vieux Fort Cold Storage

The Fishery in St. Lucia is marked by highly seasonal catches, with a plentiful supply of fish in the high season (January to June) and far lower catches in the low season (July to December). This leads oversupply and lack of fish respectively.

In order to solve this problem the Japanese Government constructed the Vieux Fort Fisheries Complex in 2000 which comprises breakwater, jetty, fishermen's lockers, workshop and cold storage facilities (freezer room, blast freezer, ice making machine).

The cold storage capacity is 250 ton with 250 storage bins which hold 1 ton of fish each. The bins are stacked three (3) layers in the cold storage.

IN THIS ISSUE

- 1 ST. Lucia , Vieux Fort Cold Storage
- 2 Colum



Cold storage facility in Vieux Fort
Fishery Complex



Inside of the cold storage (3 layers of bins)

Increasing occupancy rate
is required

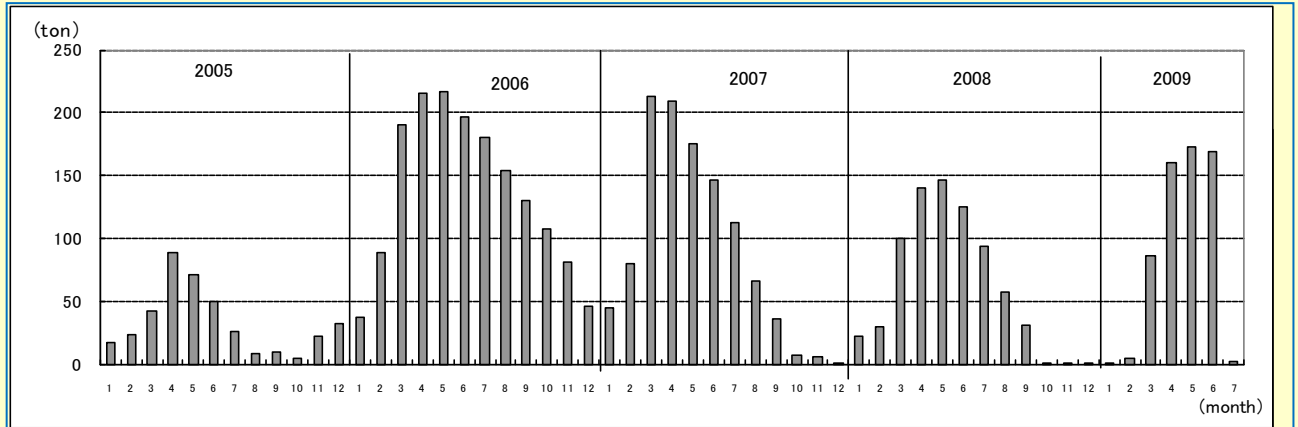
St. Lucia Fish Marketing Corporation (SLFMC) is currently operating the cold storage for fish stock purchased at the Dennery and Vieux Fort landing sites.

As mentioned above the seasonal and annual fluctuation of catches cause difficulties for full use of the cold storage for 12 months. It is therefore necessary to consider measures to increase occupancy rate of the cold storage, such as leasing space for outside companies and so on.

Continued on page 2

Continued from page 1

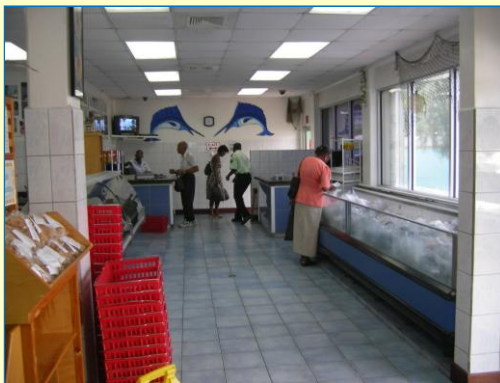
The following graph shows the occupancy rate of cold storage at end of month stock since 2005.



SLFMC Transaction sheet (2005 – 2009)

The SLFMC provides its consumers with whole, steaked fish, mainly dolphin fish and king fish, through its retail shop at its Castries waterfront property.

It is expected to explore new efforts for value added through the processing of fishery products to decrease the import-dependency trend in St. Lucia.



SLFMC Castries vendor shop



Frozen fish cut into steak by band saw

Continued on page 3

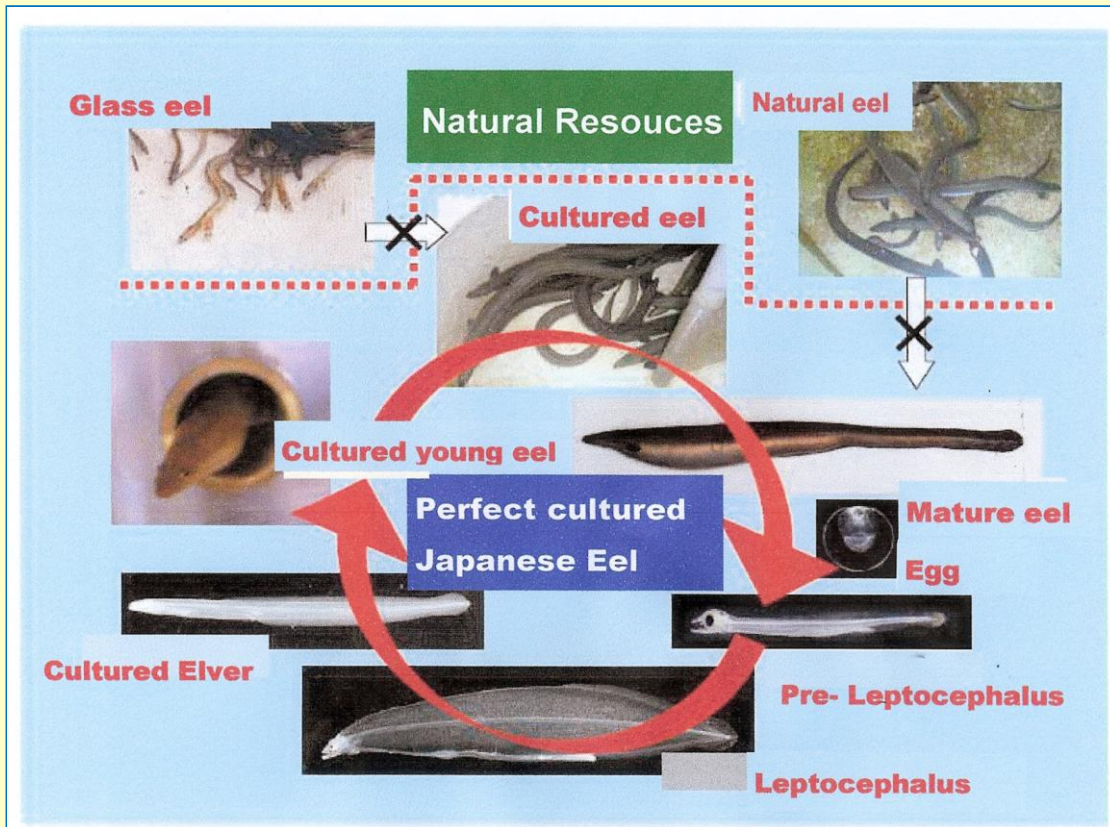
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Continued from page 2

COLUMN Perfect Cultured Japanese Eel

In April 2010, it is reported that Japanese Fishery Research Institute succeed in making the cycle of "Perfect culture Japanese Eel".

It was depended on capture of glass eel (fry) of 100% nature for the seed for eel culture. Supply volume and price changed by year and were unstable till now. Therefore, complete culture technique from an egg to a parent was stake holder's, including researchers, long-cherished wish.



Source: Fisheries Research Institute, Japan



30 - 31 hours after fertilize (hatching)



4 days after hatching



9 days after hatching