

Tilapia and Catfish (freshwater)



Rock Lobster



Operated from the harbor town of Lüderitz in the Southern part of Namibia, Rock Lobster is largely dominated by small scale operators. Rock Lobster is exported mainly to the Asian markets, more specifically

to Japan. Currently, minimal Namibian Rock Lobster is exported to the United States of America (USA), China as well as Spain. Exported Lobster products are whole cooked frozen and frozen tails.

Horse Mackerel



Horse Mackerel is an important commercial fishery to the Namibian economy. Namibian Horse Mackerel is exported to African markets, with the Democratic Republic of Congo as the main market. Other markets for Namibia

Horse Mackerel are Cameroon, Ghana, Congo Brazzaville, South Africa, Mozambique, Angola and few other SADC countries. Horse Mackerel is by far the most locally consumed fish due to its popularity and affordability.

Exported Horse Mackerel products vary from whole round fresh or chilled, whole frozen to at times fillets. It is also condensed into fish meal and fish oil as by products. There are new value addition initiatives into Horse Mackerel soup and smoked Horse Mackerel.

REPUBLIC OF NAMIBIA

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REPUBLIC OF NAMIBIA

MINISTRY OF FISHERIES AND MARINE RESOURCES

**COMMERCIAL FISH
AND FISHERY PRODUCTS OF NAMIBIA**

Hake



Hake is the most valuable commercial fishery in Namibia. It is mainly exported to the European Union markets (Spain, Italy, France, Portugal, Germany and Netherlands). South Africa (SA) is the biggest importer of Namibian Hake in Africa. Other Southern Africa Development

Community (SADC) countries also import Namibian Hake. Hake products range from headed and gutted fish, skin-on and skin-off fillets, medallions, curried and pickled hake in cans and calibrated portions in retail packs.

Monk



Monk is one of Namibia's commercially important fisheries. The bulk of Monk is exported to European markets like Netherlands, Portugal, Italy and Spain, with the latter two being the main markets. Other

notable importers of Namibian Monkfish are Jamaica, South Africa, North Korea and Caribbean countries.

The main products of Monk are skinless and skin on tails and individually wrapped portions (IWP). A small amount is processed into frozen boneless fillets and de-boned tails Monk cheeks.

Crab



Namibian Red Crab continues to enjoy high demand from its markets. Namibian Red Crab is mainly exported to Asian markets with Japan being the major market. To Europe Namibian Red Crab is mostly exported to Spain. Products

from the Crab fishery are boiled whole, frozen portions, frozen mince/flakes, sections and legs.

Large Pelagic



Large Pelagic in Namibia consists of Swordfish, Albacore, Sharks and Tuna. Export markets for Large Pelagic fish and fisheries products are Japan and Spain. Swordfish frozen products are boneless skin-on fillet as well as loins. Blue and Mako sharks products are skinless trunks and steaks or cubes. Tuna products are smoked loins, vacuum packed and IQF.

Pilchard



Pilchard also known as small pelagic or sardines is also a very important commercial fishery in Namibia. Products from the Pilchard fishery are canned Pilchard, frozen cutlets, fish meal and fish oil. Canned Pilchard products are exported to South Africa and the UK, while fish meal and fish oil are mainly exported to South Africa, Japan and China. Frozen Pilchard cutlets are exported to Thailand.

Line Fish



The line fish fishery comprise of species such as Silver Kob, Steenbras, Kabeljou, Angel Fish and Snoek. Snoek is the most commercially important in this fishery and plays a significant role in terms of local fish consumption (fresh frozen) and export (salted).

The main market for Namibian salted Snoek is South Africa, and other markets are Reunion Island, Mauritius and France. Fresh and frozen Snoek is supplied to the local market and there is a growing demand for it.

Products from this fishery are headed and gutted frozen whole and salted Snoek.

Seals



Namibia has become aware of the importance of Seal derivatives to the health and medical fraternity. The main products derived from Seals are oil, skins, meat and organs. Seal skin is used in merchandize industry and is very popular as a luxury good. Seal oil is rich in long chain Omega 3 fatty acids, the benefits thereof includes enhancing the brain, eyes, heart and cardiovascular system.

The current export markets for Namibian Seal products are Turkey and Hong Kong. Seal meat is currently sold on the local market as animal fodder, however, there are plans to process it for human consumption.

Abalone



Like oyster, Namibian Abalone is one of the best in the world due to the fact that it is farmed in the pure and unpolluted seawater from the nutrient rich Benguela current and it feeds purely on natural feeds. Namibian Abalone

is exported to Japan and China.

Oysters



Namibian oysters continue to maintain a high reputation of being among the best quality in the world due to the fact that it is farmed in the pure and unpolluted natural seawater and from the nutrient rich Benguela current.

Namibian oysters are exported mainly to South Africa and China.

There is also a growing demand for Namibian oysters in Hong Kong and Singapore.