

# Key Information

## SCOTLAND'S NATURAL BOUNTY...

In demand around the globe, from Hong Kong to Miami, Paris and Milan, sustainable seafood from the cold clear waters of Scotland is the preferred choice for the world's best chefs. With over 18,000 kilometres of pristine coastline, the sea has always played a large part in Scotland's history.



Scotland lands over **540,000 tonnes** of seafood every year



Seafood is Scotland's **largest** food export



Over **two thirds** of the world's langoustines are sourced in Scotland



Salmon is the **#1 export species** for Scottish companies



**80%** of Scottish seafood is consumed outside the UK

### QUALITY

We have 18,000km of coastline (11,000 miles) and are fortunate to lie exactly where the warm gulfstream meets the cold waters of the North Atlantic. This unique setting creates the perfect climate and feeding grounds to grow some of the world's finest seafood.

### SUSTAINABILITY

Scotland is an acknowledged global pioneer in sustainable fishing methods, holding more MSC accreditations than most other EU countries. All Scottish fishing vessels are licensed based on their size, where they fish and what they catch.

### EXPORT EXPERTISE

Scotland is a land of food and drink. Our two biggest exports are #1 whisky and #2 salmon, with Scottish seafood sold to over 120 countries across the globe. New markets can therefore be confident in the tried and tested exporting infrastructure.

### QUANTITY

There are over 60 species available commercially including both wild-caught and farmed seafood. With 2,000 fishing vessels, Scotland lands around 540,000 tonnes of fish each year.

### HERITAGE

Scotland's forward-thinking fishermen, farmers and producers innovate and adapt to modern day market demands, while staying true to deep rooted traditions which have been handed down through the generations.

### VALUE ADD

The Scottish seafood sector is constantly evolving by developing new processing methods and tracking and responding to consumer trends. A lot of our species can be further processed by smoking, and value added with products such as fishcakes.

## WHY SCOTLAND?

- Our cold and clear waters allow Scottish shellfish to mature in their own time, growing slowly to increase their sweet flavour, while salmon farmed in Scotland has also been found to have increased Omega-3 levels compared with other salmon producing countries, thanks to its optimal, nutrient-rich environment.
- Our primary sectors include shellfish, whitefish (demersal), pelagic, and farmed seafood, providing a rich array of high-quality options to buyers, chefs, and consumers alike.
- Scottish salmon is the best tasting farm-raised salmon available in the marketplace today, recognised internationally for its high standard, and as one of richest sources of health-enhancing long chain Omega-3s.
- More than 80% of Scottish seafood is consumed outside of the UK, demonstrating producer's expertise in effectively managing exports.
- With over 300 expert processors, our industry is renowned for consistency and skill; delivering against customers' exact requirements from whole fish to live shellfish, retail-ready packs, wholesale consignments, private label, and value-added products.

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## CONTACT

[www.seafoodscotland.org](http://www.seafoodscotland.org)

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