WORKSHOP ON PORT SAMPLING

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PORT SAMPLING PAPER ON FIJI ISLANDS

BY: SHEIK FAIYAZ SAHEB

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FIJI ISLANDS

Fiji is situated in the Pacific and consists of 300 beautiful islands. There are 2 major islands, Viti Levu and Vanua Levu. The islands are scattered over 17° East and 179° South. It is known as the HUB of the Pacific and is connected to all necessary air services throughout the world. It is proud of its tropical climate throughout the year and enables fishing in all seasons. It is also boasts as pollution free zone. Fiji enjoys warm currents throughout the year which makes it popular for its fish taste.

FISHERIES IN FIJI

Fiji has started commercial fishing for tuna namely Y/F, ALB, B/E in 1987. In the year 1987 there was very little knowledge of commercial fishing and very little data as whole was available. The entire project was done on trial basis which proved very expensive and inefficient.

The project kicked off with one vessels catching 1-1.500 ton per week. The cost of equipping gear for longline on a vessel was approximately $60-80,000 dollars.

Gradually as experienced was gained second boat was added to the fleet and as time went by the catch increased from 1,500 kg to 3,000 kgs. At this point the fish was exported to Hawaii only. Japan market got broken into by year 1988 and move technical knowledge of fish handling, quality awareness. Skill were introduced by experience.

More vessels were involved, more catches were achieved.

As time went by Japan started to recognise Fiji Fish and its quality. The prices paid was reasonably well to turn vessel around.

By 1989 there were approximately 10 long liners operating from Fiji water, most of it individually owned.

The percentage of catch exported now was 95% approximately 40% was exported to Japan, approximately 45% was to US mainland and Hawaii and 10% to other countries like Canada, Australia etc.

The Japan market was only for B/E, selected Y/F and reasonable volume of Alb. in certain seasons from April to September.

From 1990 onwards there was a flux of fishing vessels arriving from Australia, Korea with local partners. And reasonable production started to arise.
MARKETING:

By now Fiji Fish has built a good reputation with outside market demand for local tuna was increasing. The volume of export ranged from 30 tons per week - 50 tons per week per bulk of fish was landed to Japan and Hawaii. Sometime due to lack of space on airline Japan shipment/HNL shipment transhipped throughout Auckland/Sydney.

TRANSHIPMENTS

Shipment to Los Angeles and Vancouver is transhipped at time from HNL and some QTAS carries direct from Nadi.

During the non export period for Albacore Sept - April, the product blast frozen and sent to PAFCO/PagoPago for canning.

Most of their fish was collected on shore and shipped in containers to cannery where as the Koreans and Taiwanese Vessel could store of vessel until reasonable volume is attained to make a day or two trip to cannery for direct unloading. The other vessels could not do this as they were 40-60 footer size and could only hold ice but no refrigeration.

REJECT FISH

The remaining 5% of fish consists of Marlin, Sailfish, Spearfish and Offcuts from Exports one sold locally at $200 - $300.

These fish is sold to local Take away, Butchers, Supermarkets and direct sale to consumers.

VESSEL MANAGEMENT

Present status of Fishing in Fiji has changed al lot. Since it first started lot of small companies had started on own and most of them got liquidated.

Currently there are 15 vessel fishing in longline and there are only 5-6 companies managing most vessel. The biggest fleet is managed by Wasawasa Fisheries which is locally owned and manages 4-5 vessels, Jiko Fisheries and Komtek Meritime and so on.

All there vessels used LP Drum system and using approximately 1,00 to 2,500 Hooks per shot.

UNLOADING FISH

Each vessel returns to port with maximum of 10 fishing days. Each vessel is radio controlled from base of Fiji Fish Company Ltd. which specialises in processing, marketing and packaging of fresh fish.

As soon as the vessel gets to port the catch is taken over by Fiji Fish Company for processing and exporting. There, Fish is unloaded in freezer trucks from port and taken to factory where it goes through various steps as follows:-

GRADING

1. Graded By
   i) Size
   ii) quality and freshness of fish
   iii) physical nature
   iv) age of fish by experience
   v) temperature of fish
   vi) colour of meat etc
After above grading the fish is sorted for different market requirements like for Japan they prefer whole fish and US market they prefer H/G fish.

Each fish is then graded for US markets specially Y/F, B/E with grades of 1, 2, 3. 1 being the premium and 3 being the cooking grade.

For Japan grade of colour, fat and texture is recorded marked as GC, GF, GCSF, GCFF, LCGF, LCSF:

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<th>Description</th>
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<tr>
<td>GC</td>
<td>Good Colour</td>
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<tr>
<td>GF</td>
<td>Good Fat</td>
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<tr>
<td>GCSF</td>
<td>Good colour slight fat</td>
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<tr>
<td>GCFF</td>
<td>Good colour fair fat</td>
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<tr>
<td>LCGF</td>
<td>Light colour good fat</td>
</tr>
<tr>
<td>LCSF</td>
<td>Light colour slight fat</td>
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<td>1. Antwan</td>
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<tr>
<td></td>
<td>3. Royal ocean</td>
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<td></td>
<td>4. Royal fortune</td>
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<tr>
<td>Feeders Food</td>
<td>1 Feeders Rabi</td>
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PORT SAMPLING

The vessel arrive in port as scheduled by Fiji Fish Company Limited to meet the flight connection to the markets overseas.

As the fish is unloaded from the truck to the factory, on the processing table before being graded I measure the length of the fish and then the person standing next to me before the fish is cut respectively. I then put this information on a waterproof paper.

Once the processing is over I put this information on a form which has information of the length of fish, weight of fish and the number of pieces per species sampled.

Before the vessel sails out to fish I collect information on the fishing position, No. of hooks used, catch per day and total days of fishing. This information is given by the vessels captain on standard catch report forms or a rough copy of information is given to me where I prepare the catch report forms at the factory. This data is collected till the month ending and then sent to SPC, Noumea for analysis.
CONCLUSION

In conclusion I would like SPC to fund further programme of port sampling to enable us to have more data on this resource which is very limited at present.

I wish to thank SPC for giving me this opportunity to present this information to you and share knowledge with our neighbouring countries.

FAIYAZ SAHEB

Fiji Islands

Ph. (679) 361077
Fax (679) 362049