



Agriculture and Fisheries

PRINCE EDWARD ISLAND  
*Canada's*  
**FOOD ISLAND**

## 2015 STATISTICAL REVIEW

*Prince Edward Island Seafood*





Prince Edward  
ISLAND  
PEI

PRINCE EDWARD  
18 PEI 13  
Island



# Welcome to Canada's Food Island

Prince Edward Island is Canada's smallest and greenest province. Cradled on the waves of the Gulf of St. Lawrence, Prince Edward Island is known for some of the finest seafood in the world. The people of Prince Edward Island take great pride in the seafood produced in the pristine Island environment, surrounded by miles of sandy beaches and red sandstone cliffs. There is a proud tradition of offering only the best in seafood products sustainably produced in a quality environment, harvested and processed with care. Whether harvested wild from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and excellent quality.

This guide is presented as a statistical review of the Prince Edward Island seafood industry reflecting on 2015. If you require additional information on the Prince Edward Island seafood industry, contact the Department of Agriculture and Fisheries at [www.princeedwardisland.ca](http://www.princeedwardisland.ca).





GENERAL INFORMATION



# General Information

FISHERIES	TOTAL
No. of Commercial Fishermen	4,151
No. of Fishing Vessels - Inshore	1,356
No. of Licenced Lobster Fishermen	1,227
No. of Licenced Groundfish Fishermen	800
No. of Licenced Mackerel Fishermen	1,260
No. of Licenced Herring Fishermen	868
No. of Employed in the Industry during Peak Production (Including Processing)	8,500

AQUACULTURE	TOTAL	ACREAGE
No. of Finfish Culture Sites	4	N/A
No. of Oyster and Clam Leases (Bottom)	769	5,657
No. of Oyster Leases (Off Bottom)	231	2,196
No. of Mussel Leases	320	11,233

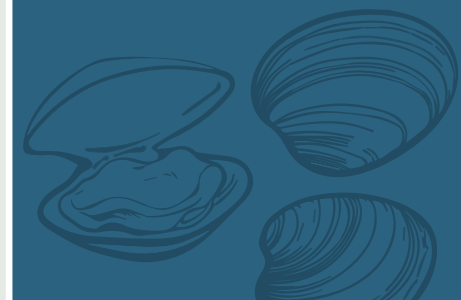
PROCESSING	TOTAL
No. of Employees in Processing Plants	3,000
No. of Provincial Licenced and Federal Registered Export Plants	41



HEATHER OGG

## INFORMATION

- *In terms of economics the fishing and aquaculture sector ranks 3rd in the province behind agriculture and tourism.*
- *The value to the economy of the Province exceeds \$438 million.*
- *The industry employs as many as 8,500 people at peak production.*





TOTALS



# Totals

The fishing and aquaculture industries are an important component of the economy of Prince Edward Island. In 2015, more than 107 million pounds of marine resources were harvested with a landed value in excess of \$219 million. The value to the economy of the Province exceeds \$438 million. In terms of economics, the fishing and aquaculture sector ranks 3rd in the Province behind agriculture and tourism.

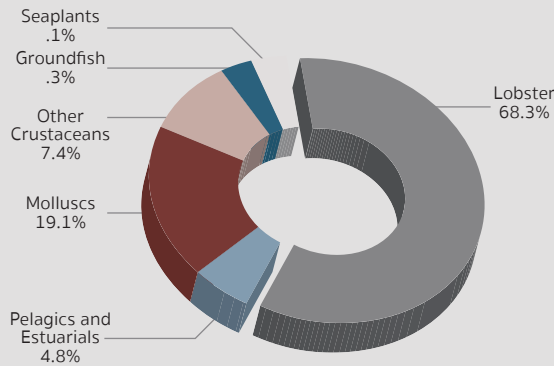
Prince Edward Island harvested a total of 24 species in 2015. The top 5 species landed by volume are mussels (39,559,188 lbs), lobster (32,209,203 lbs), herring (11,664,283 lbs), oysters (7,545,763 lbs) and snow crab (5,358,352 lbs). The top 5 species landed by value are lobster (\$150,190,000), mussels (\$25,713,000), snow crab (\$14,479,000), oysters (\$12,828,000) and cultured finfish (\$3,500,000).



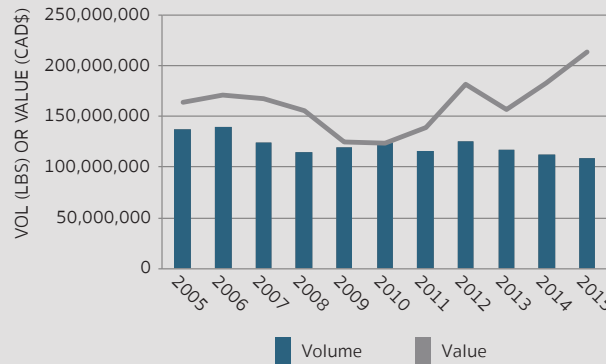
HEATHER OGG

## INFORMATION

- The total landed weight in 2015 exceeded 107 million pounds and a landed value in excess of \$219 million.
- On an annual basis PEI accounts for approximately 3% of Canadian seafisheries production and 18% of Canadian aquaculture production.
- Within the 24 species harvested from PEI 2 species are Marine Stewardship Council certified and 6 species are Ocean Wise certified.

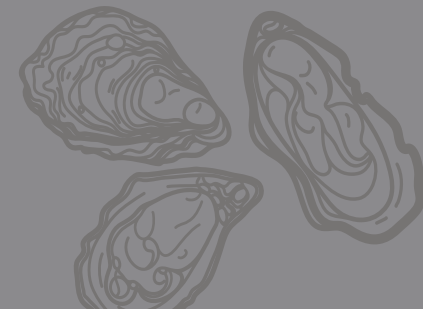


LANDED VALUE BY SPECIES GROUPS, 2015



TOTAL LANDINGS, 2005 - 2015

SPECIES GROUP TOTALS	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
LOBSTER	29,769,627	\$117,590,000	32,209,203	\$150,190,000	8.20%	27.70%
OTHER CRUSTACEANS	7,315,087	\$11,982,000	9,065,324	\$16,465,000	23.90%	37.40%
MOLLUSCS	53,856,560	\$43,861,000	49,897,943	\$42,046,000	-7.40%	-4.10%
PELAGICS AND ESTUARIALS	16,079,435	\$9,045,000	14,538,751	\$10,449,000	-9.60%	15.50%
GROUND FISH	81,439	\$336,000	168,499	\$631,000	106.90%	87.80%
SEAPLANTS: IRISH MOSS	4,891,755	\$639,000	0	\$0	-100.00%	-100.00%
SEAPLANTS: FURCELLARIA	0	\$0	1,950,000	\$137,000	100.00%	100.00%
<b>TOTALS</b>	<b>111,993,903</b>	<b>\$183,453,000</b>	<b>107,548,628</b>	<b>\$219,914,000</b>	<b>-4.00%</b>	<b>19.90%</b>





LOBSTER



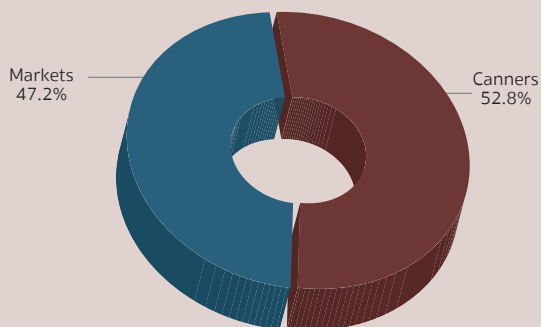


# Lobster

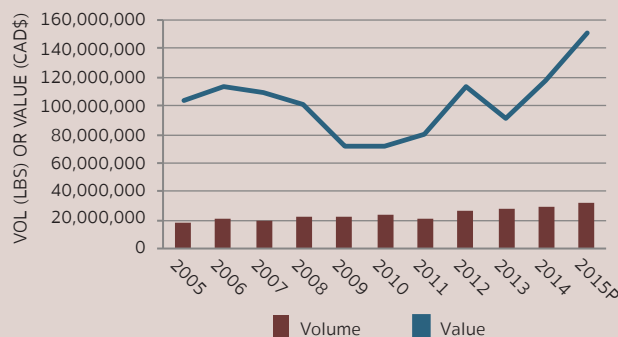
Prince Edward Island lobster (*Homarus americanus*) is famous around the world. Wild-caught in the pristine North Atlantic Ocean during the peak of quality, Prince Edward Island lobster is known for hard shells and tender juicy meat.

Sustainability and quality are the key pillars of the Prince Edward Island lobster industry. Harvesters take great care to ensure that the resource is managed responsibly.

Lobster catch is divided into two categories, either as canners or markets, in accordance with size. Generally, canners weigh between 275-425g while markets weigh over 425g. Prince Edward Island has two lobster seasons, Spring and Fall. The Spring runs from May to June with about 80% of the harvest, while the Fall runs from mid August to mid October.



LANDED VALUE BY SPECIES: LOBSTER, 2015



LOBSTER LANDINGS, 2005 - 2015

SPECIES GROUP LOBSTER	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
LFA 24 CANNERS	8,861,457	\$33,230,000	10,882,524	\$46,795,000	22.80%	40.80%
LFA 24 MARKETS	6,469,916	\$27,497,000	7,624,108	\$36,977,000	17.80%	34.50%
LFA 26A CANNERS	3,546,325	\$13,299,000	3,767,406	\$16,200,000	6.20%	21.80%
LFA 26A MARKETS	5,059,885	\$21,504,000	4,309,008	\$20,899,000	-14.80%	-2.80%
LFA 25 CANNERS	3,166,345	\$11,082,000	3,248,251	\$16,241,000	2.60%	46.60%
LFA 25 MARKETS	2,665,699	\$10,663,000	2,377,906	\$13,078,000	-10.80%	22.60%
<b>TOTAL LOBSTER</b>	<b>29,769,627</b>	<b>\$117,590,000</b>	<b>32,209,203</b>	<b>\$150,190,000</b>	<b>8.20%</b>	<b>27.70%</b>



HEATHER OGG

## INFORMATION

- *LFA 24- North Cape to East Point (Season: April 30 to June 30).*
- *LFA 26A- East Point to Victoria (Season: April 30 to June 30).*
- *LFA 25- Victoria to North Cape (Season: August 9 to October 10).*
- *On an annual basis PEI accounts for approximately 15% of Canadian lobster production.*
- *PEI lobster is certified with the Marine Stewardship Council as a sustainable fishery.*





## OTHER CRUSTACEANS





# Other Crustaceans

Prince Edward Island snow crab (*Chionoecetes opilio*) and Prince Edward Island rock crab (*Cancer irroratus*) are the two main crab species landed off Prince Edward Island. The Atlantic snow crab is harvested off the North Shore in the Gulf of St. Lawrence. Skilled fishers capture snow crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery. The Prince Edward Island snow crab fishery is open from May until the middle of July or until quota is reached.

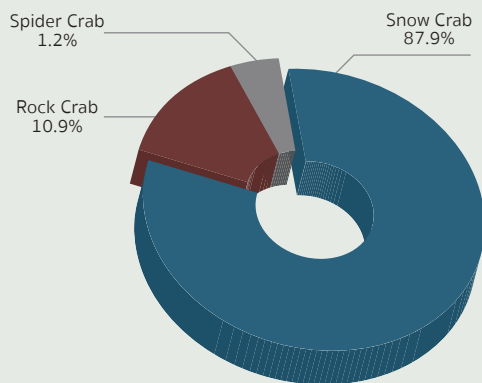
Rock crab is distributed throughout the northwest Atlantic Ocean and is available in the three fishing areas (RCFA's) off Prince Edward Island. Presently rock crab is commercially harvested as a directed fishery, as well as a by-catch during the lobster fishery. The directed fishery has limited entry and the fishery is regulated by a set quota per licence. Generally, rock crab is available from April to October on Prince Edward Island.



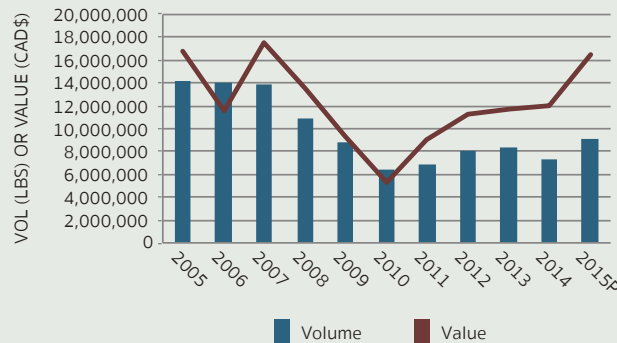
HEATHER OGG

## INFORMATION

- On an annual basis PEI accounts for approximately 3% of Canadian crab production.
- PEI snow crab is certified with the Marine Stewardship Council as a sustainable fishery.
- Ocean Wise has recommended PEI rock crab as a sustainable seafood choice.



LANDED VALUE BY SPECIES:  
OTHER CRUSTACEANS, 2015



OTHER CRUSTACEANS LANDINGS, 2005 - 2015

SPECIES GROUP OTHER CRUSTACEANS	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
SNOW CRAB	3,403,445	\$9,880,000	5,358,352	\$14,479,000	57.40%	46.50%
ROCK CRAB	3,911,642	\$2,102,000	3,360,591	\$1,796,000	-14.10%	-14.60%
SPIDER CRAB	0	\$0	346,381	\$190,000	100.00%	100.00%
<b>TOTAL OTHER CRUSTACEANS</b>	<b>7,315,087</b>	<b>\$11,982,000</b>	<b>9,065,324</b>	<b>\$16,465,000</b>	<b>23.90%</b>	<b>37.40%</b>



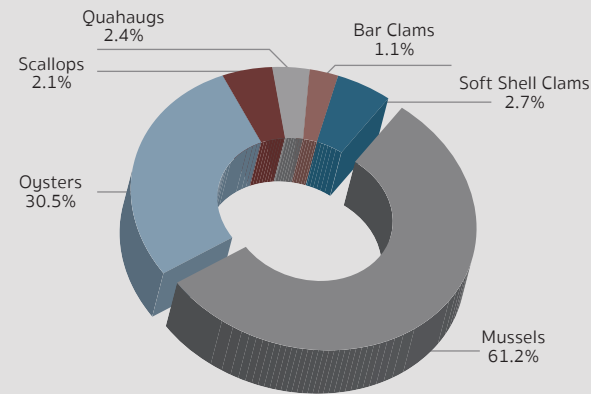




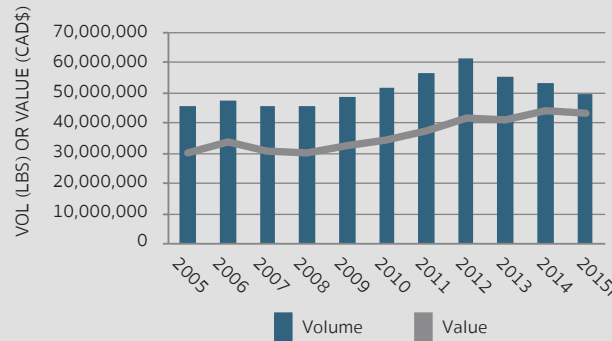
# Molluscs

Prince Edward Island mussels (*Mytilus edulis*) and Prince Edward Island oysters (*Crassostrea virginica*) are harvested year round. Cultured mussels are grown in mesh socks that are suspended from longlines (ropes) in the water. Cultured mussels take 1.5 to 2 years to grow to market size. Oysters are harvested by licenced fishers on commercial beds and produced by aquaculturists on private leases. Oysters take 3-7 years to grow to market size.

Other molluscs harvested off Prince Edward Island include bar clams (*Spisula solidissima*), quahaugs (*Mercenaria mercenaria*), soft shell clams (*Mya arenaria*) and sea scallops (*Placopecten magellanicus*). All clams harvested off Prince Edward Island are found in the southern Gulf of St. Lawrence usually at low tides or in protected coastal embayments. Harvesting methods vary upon species. The sea scallop fishery has limited entry and is identified into specific Scallop Fishing Areas (SFA's).



LANDED VALUE BY SPECIES: MOLLUSCS, 2015

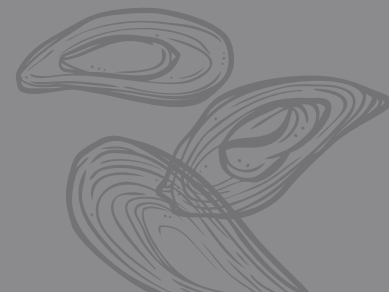


MOLLUSCS LANDINGS, 2005 - 2015

SPECIES GROUP MOLLUSCS	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
BAR CLAMS	897,245	\$439,000	929,806	\$465,000	3.60%	5.90%
QUAHAUGS	940,696	\$846,000	1,108,336	\$1,131,000	17.80%	33.70%
MUSSELS	44,196,399	\$30,937,000	39,559,188	\$25,713,000	-10.50%	-16.90%
OYSTERS	7,295,983	\$9,849,000	7,545,763	\$12,828,000	3.40%	30.20%
SCALLOPS (SHUCKED)	100,487	\$959,000	76,992	\$892,000	-23.40%	-7.00%
SOFT SHELL CLAMS	416,451	\$827,000	677,858	\$1,017,000	62.80%	22.90%
WHELKS	9,299	\$4,000	0	\$0	-100.00%	-100.00%
<b>TOTAL MOLLUSCS</b>	<b>53,856,560</b>	<b>\$43,861,000</b>	<b>49,897,943</b>	<b>\$42,046,000</b>	<b>-7.40%</b>	<b>-4.10%</b>

## INFORMATION

- PEI mussel farmers lead the way producing approximately 80% of Canadian mussel production.
- On an annual basis PEI accounts for approximately 26% of Canadian oyster production and 74% of Atlantic Canadian oyster production.
- Ocean Wise has recommended PEI mussels and oysters as sustainable seafood choices.



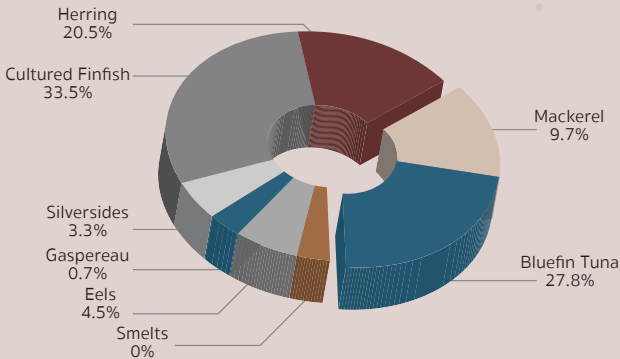


PELAGICS AND ESTUARIALS



# Pelagics and Estuarials

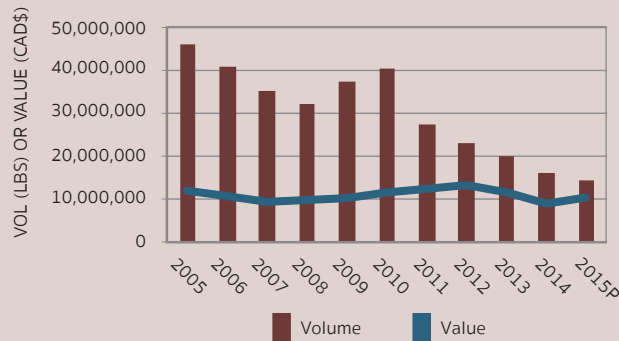
Major migratory pelagics harvested off Prince Edward Island include bluefin tuna (*Thunnus thynnus*), Atlantic mackerel (*Scomber scombrus*) and Atlantic herring (*Clupea harengus*). The bluefin tuna fishery runs under a responsible management plan and operates on a quota system, therefore, does not have a fixed season. Atlantic mackerel is harvested from June to October. The herring fishery can start mid April and go to late October depending on fishing area and quota.



LANDED VALUE BY SPECIES:  
PELAGICS AND ESTUARIALS, 2015

Estuarial species American eels (*Anguilla rostrata*) have a long established fishery on Prince Edward Island. Harvested in the clean, pristine tidal rivers, bays and estuaries, the commercial fishing season is from August to October.

Prince Edward Island has a strong history in cultured finfish production of Atlantic salmon (*Salmo salar*) and rainbow trout (*Oncorhynchus mykiss*). Finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada.



PELAGICS AND ESTUARIALS, LANDINGS, 2005 - 2015

SPECIES GROUP PELAGICS & ESTUARIALS	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
BLUEFIN TUNA	338,040	\$1,893,000	411,354	\$2,907,000	21.70%	53.60%
MACKEREL	1,150,404	\$585,000	1,681,898	\$1,009,000	46.20%	72.50%
HERRING	13,507,199	\$2,246,000	11,664,283	\$2,144,000	-13.60%	-4.50%
GASPEREAU	119,252	\$81,000	107,215	\$76,000	-10.10%	-6.20%
EELS	235,606	\$512,000	224,812	\$472,000	-4.60%	-7.80%
SMELTS	9,421	\$5,000	911	\$1,000	-90.30%	-8.00%
SILVERSIDES	648,063	\$478,000	448,278	\$340,000	-30.80%	-28.90%
CULTURED FINFISH	n/a	\$3,200,000	n/a	\$3,500,000	n/a	9.40%
SANDLANCES	71,450	\$45,000	0	\$0	-100.00%	-100.00%
<b>TOTAL PELAGICS &amp; ESTUARIALS</b>	<b>16,079,435</b>	<b>\$9,045,000</b>	<b>14,538,751</b>	<b>\$10,449,000</b>	<b>-9.60%</b>	<b>15.50%</b>



HEATHER OGG

## INFORMATION

- On an annual basis PEI accounts for approximately 3% of Canadian pelagic and estuarial production.
- Ocean Wise has recommended farmed Atlantic salmon and rainbow trout as sustainable seafood choices.





GROUND FISH



# Groundfish

Groundfish landings, for the most part, have been declining on Prince Edward Island. Atlantic halibut (*Hippoglossus hippoglossus*) is the major species landed in this category. Halibut are distributed widely throughout the northern Atlantic. Significant numbers swim off the coasts of Newfoundland and Labrador, the Gulf of St. Lawrence and Nova Scotia. On Prince Edward Island, the commercial wild halibut fishery is only open for a few days and is determined by the current management plan.

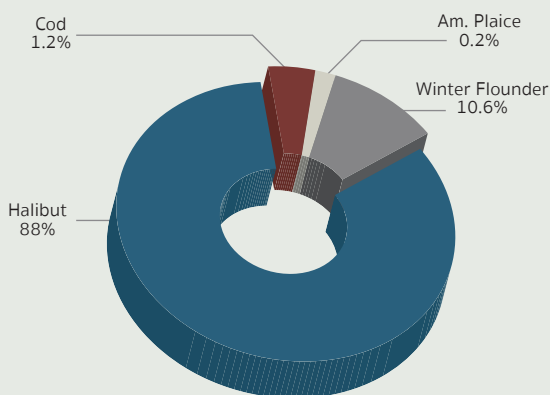
The current demand for Atlantic halibut has created a need for the development of halibut as a commercial aquaculture species on Prince Edward Island. In comparison to their larger wild counterparts, aquacultured Atlantic halibut on average reach market size at 5 to 8 lbs. Aquaculture provides the production of halibut year round. Cultured halibut data is collected in the cultured finfish section of this review.



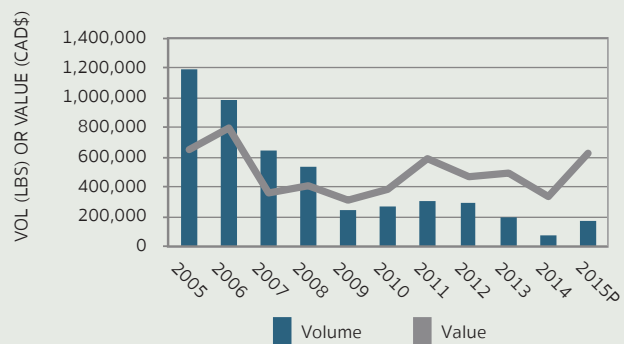
HEATHER OGG

## INFORMATION

- On an annual basis PEI accounts for approximately .04% of Canadian groundfish production.
- Ocean Wise has recommended PEI cultured Atlantic halibut as a sustainable seafood choice (data under cultured finfish).



LANDED VALUE BY SPECIES: GROUND FISH, 2015



GROUND FISH LANDINGS, 2005 - 2015

SPECIES GROUP GROUND FISH	2014 REVISED		2015 PRELIMINARY		2014-15P COMPARISON	
	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (LBS)	VALUE (CAD)	WEIGHT (% +/-)	VALUE (% +/-)
COD	14,718	\$14,000	13,718	\$8,000	-6.80%	-42.90%
AM. PLAICE	2,200	\$1,000	3,444	\$1,000	56.50%	0.00%
WINTER FLOUNDER	12,234	\$13,000	61,970	\$67,000	406.50%	415.60%
HALIBUT	52,287	\$308,000	89,367	\$555,000	70.90%	80.20%
<b>TOTAL GROUND FISH</b>	<b>81,439</b>	<b>\$336,000</b>	<b>168,499</b>	<b>\$631,000</b>	<b>106.90%</b>	<b>87.80%</b>

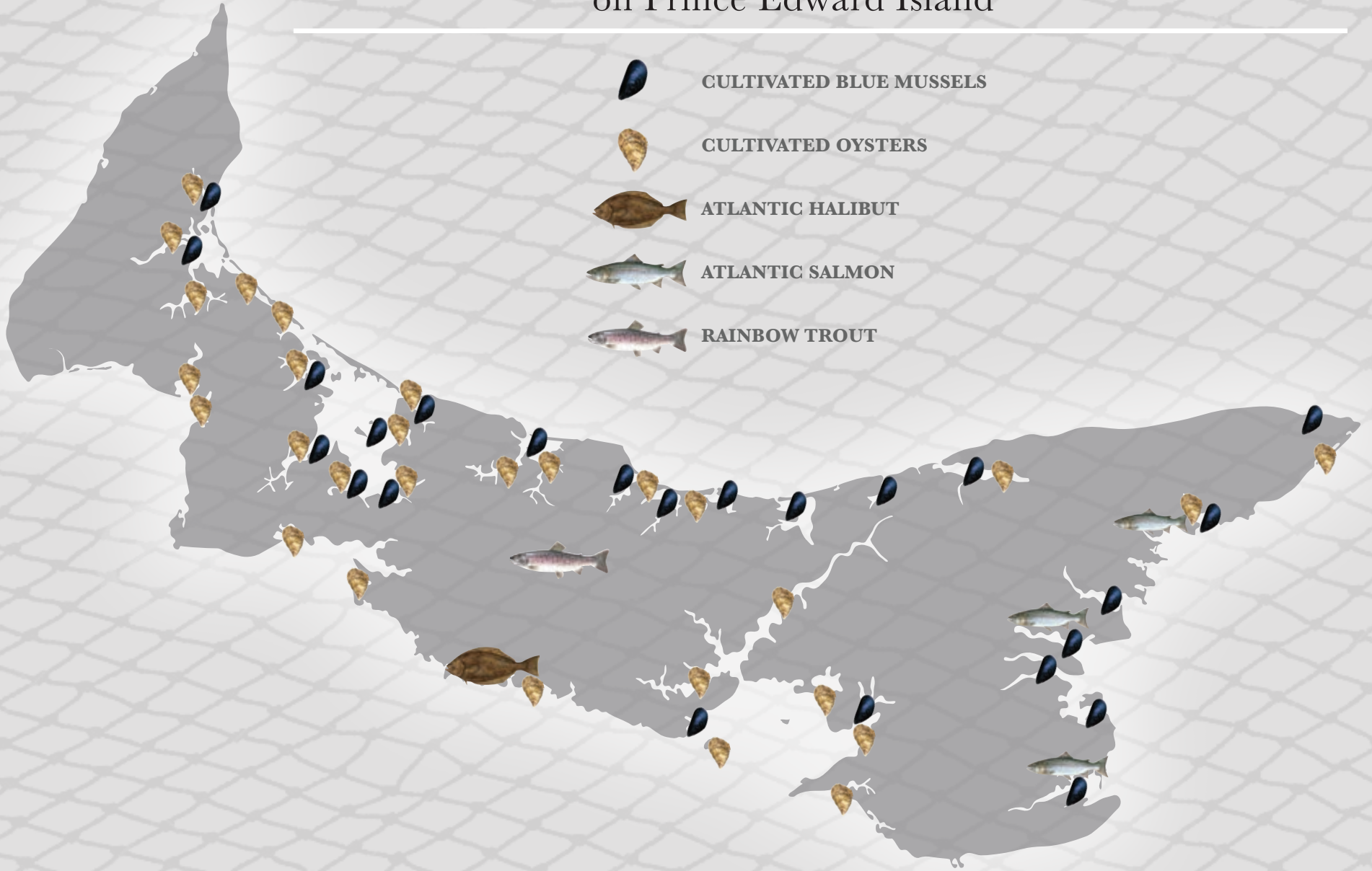






# Aquaculture Growing Areas on Prince Edward Island

---







Prince  
Edward  
Island  
CANADA

Agriculture and  
Fisheries

PRINCE EDWARD ISLAND  
*Canada's*  
**FOOD ISLAND**

HEATHER OGG