



Seafood Supply Chain Activity - Answer Page



Harvest Fish

Fish are caught in the wild or grown on a fish farm. Onboard ships, fish may be sorted and graded, gutted and washed, chilled and stored before the fishing vessel returns to port.



Landing

Fish can be either processed on site (e.g., factory ships) or transported to a processing plant. Fresh fish need to be kept cool during this process so that they do not spoil.



Processing Plant

Whole fish may get little processing - may have none, may be eviscerated (internal organs removed), or scaled and eviscerated. Fish may be filleted (no bones or skin), cut into fish steaks or made into secondary processed products such as fish sticks/fish cakes. Fish will be packaged in various ways depending on how it is processed.



Shipping

Processed fish is transported in refrigerated containers by land or sea to other processing facilities for further processing or to distribution centers close to the marketplace.



Distribution center

Fish are purchased by distributors who buy fish in large quantities and then sell in smaller quantities to wholesalers and retailers.



Shipping

Fish transported to retailers who may be local or on the other side of the world.



Retailer

This may be grocery stores or restaurants.