Frozen Lobster (HS 030611)

- MUS imports US$ 0.7, SYC US$ 0.1 mln. of frozen lobster p.a.
- MDG and MOZ are net exporters at US$ 5 mln. p.a. each.
- MUS and SYC import mostly from India, with 24% of MUS imports coming from MDG.
- MDG exports to France and Japan, MOZ to Europe, China and South Africa, 3% of MDG exports go to MUS, with no other APEI+ exports.

**Market trends:** Mauritius’ imports have been largely stagnant in recent years while Seychelles’ imports are declining. Most buyers are suppliers to the hotel and restaurant industry as well as to local retailers.

### Observed CIF prices in US$/ton

<table>
<thead>
<tr>
<th>Year</th>
<th>Mauritius low</th>
<th>Mauritius high</th>
<th>Seychelles low</th>
<th>Seychelles high</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>17,030</td>
<td>17,935</td>
<td>Na</td>
<td>Na</td>
</tr>
<tr>
<td>2017</td>
<td>12,801</td>
<td>16,853</td>
<td>Na</td>
<td>Na</td>
</tr>
</tbody>
</table>

**Higher prices:**
- Hard-shell lobster
- High meat content

**Lower prices:**
- Soft shell and pre-molt lobster
- Low meat content

**Market access:** Frozen lobster enters both Mauritius and Seychelles duty free.
Seasonality: Mauritius imports frozen lobster year round, with a marked increase towards the beginning of the main tourist season in November/December. Seychelles’ imports are too small/irregular to identify a clear pattern.

Transport: All frozen lobster is imported to Mauritius by sea while Seychelles imports ~14% of total value by air. Use of mixed cooling containers is common.

Importers: In Mauritius, the three largest buyers account for 62% of imports while for Seychelles the corresponding figure is 93% reflecting the relatively small market for lobster in both countries driven by a few buyers. The following companies have expressed interest in imports from APEI+ countries:

**Mauritius:**

Panagora Marketing
Thomas Ulcoq, Brand Manager
Tulcoq.panagora@eclosia.com
+230 59405922

**Seychelles:**

Seychelles Trading Company
Francoise Robert, General Manager Imports
francoise@stcl.sc
+248 4285153

ISPC Ltd
Alfred Fourcroy, CEO and Partner
ispc@ispc.sc
+248 4 389 211

Oceana Fisheries
Iliia Kazakov, Sales Manager
sales@oceanafisheries.com
+248 4224 712
### 30611 - Crustaceans; rock lobsters and other sea crawfish (palinurus spp., panulirus spp., jasus spp.), frozen (whether in shell or not, whether or not cooked by steaming or by boiling in water) ('000 US$)

<table>
<thead>
<tr>
<th>Country</th>
<th>Import</th>
<th>Seychelles</th>
<th>Import</th>
<th>Madagascar Export</th>
<th>Malawi Export</th>
<th>Mozambique Export</th>
<th>Zambia Export</th>
</tr>
</thead>
<tbody>
<tr>
<td>APEI+ Total</td>
<td>156</td>
<td></td>
<td></td>
<td>APEI+ Total</td>
<td>156</td>
<td>APEI+ Total</td>
<td>6</td>
</tr>
<tr>
<td>Madagascar</td>
<td></td>
<td></td>
<td></td>
<td>Malawi</td>
<td>Mauritius</td>
<td>Madagascar</td>
<td>Malawi</td>
</tr>
<tr>
<td>Malawi</td>
<td></td>
<td></td>
<td></td>
<td>Mauritius</td>
<td>Mozambique</td>
<td>Mauritius</td>
<td>Malawi</td>
</tr>
<tr>
<td>Mozambique</td>
<td></td>
<td></td>
<td></td>
<td>Seychelles</td>
<td>Mozambique</td>
<td>Seychelles</td>
<td>Mozambique</td>
</tr>
<tr>
<td>Seychelles</td>
<td></td>
<td></td>
<td></td>
<td>Zambias</td>
<td></td>
<td>Zambias</td>
<td>Seychelles</td>
</tr>
<tr>
<td>Zambia</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>APEI+ share</td>
<td>23.6%</td>
<td>0.0%</td>
<td></td>
<td>APEI+ share</td>
<td>3.3%</td>
<td>APEI+ share</td>
<td>0.1%</td>
</tr>
<tr>
<td>Total non-APEI+</td>
<td>505</td>
<td>55</td>
<td></td>
<td>Total non-APEI+</td>
<td>4,582</td>
<td>Total non-APEI+</td>
<td>4,615</td>
</tr>
<tr>
<td>India</td>
<td>427</td>
<td>51</td>
<td></td>
<td>Japan</td>
<td>2,449</td>
<td>Portugal</td>
<td>1,684</td>
</tr>
<tr>
<td>Singapore</td>
<td>38</td>
<td>2</td>
<td></td>
<td>France</td>
<td>2,078</td>
<td>China</td>
<td>1,129</td>
</tr>
<tr>
<td>Kenya</td>
<td>18</td>
<td>1</td>
<td></td>
<td>Other Asia, nes</td>
<td>54</td>
<td>South Africa</td>
<td>1,119</td>
</tr>
<tr>
<td>Vietnam</td>
<td>13</td>
<td>1</td>
<td></td>
<td>Oman</td>
<td></td>
<td>Spain</td>
<td>255</td>
</tr>
<tr>
<td>China</td>
<td>4</td>
<td>1</td>
<td></td>
<td>Republic of Korea</td>
<td></td>
<td>Italy</td>
<td>252</td>
</tr>
<tr>
<td>RoW</td>
<td>6</td>
<td>1</td>
<td></td>
<td>RoW</td>
<td></td>
<td>RoW</td>
<td>177</td>
</tr>
<tr>
<td>Total World</td>
<td>662</td>
<td>55</td>
<td></td>
<td>Total World</td>
<td>4,738</td>
<td>Total World</td>
<td>4,621</td>
</tr>
<tr>
<td>APEI+ share</td>
<td>23.6%</td>
<td>0.0%</td>
<td></td>
<td>APEI+ share</td>
<td>3.3%</td>
<td>APEI+ share</td>
<td>0.1%</td>
</tr>
</tbody>
</table>
The consignment shall be accompanied by the original official Health certificate from the country of origin stating:

- The scientific name(s) and common name(s) of the fish.
- The date of issue and number of this import permit, the name of the importer, the name of the vessel/Carrier and the net weight being shipped.
- That the crustaceans/crustacean’s products have been caught, handled, stored, transported, processed, and packaged under sanitary and hygienic standards as set out by Codex Alimentarius- General Principles of food hygiene and the Code of Practice for fish and fishery products (CAC/RCP 52-2003, Rev.2-2005).
- That the crustaceans/crustacean’s products have been stored, processed and packed in an establishment approved for export by the competent authority (Approval no. of establishment to be mentioned).
- That representative samples of the product(s) have been subjected to bacteriological analysis in an approved laboratory and the results obtained are within the following norms:
  - Staphylococcus aureus in sea food, except frozen fish – nil
  - Staphylococcus aureus in frozen fish less than 100 per gram
  - Total viable count at 30°C, less than 10 per gram
  - Absence of Salmonella and Vibrio organisms in 25 grams.
- That the products are free from parasites and viruses capable of causing infection in animals or man.
- That the product is fit for human consumption.

If the Official Health Certificate does not conform to the above norms, landing of the crustaceans/crustacean’s products shall not be allowed.

For canned products, each tin shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory, the date of production and the contents of the container. A decoding list for deciphering the embossed codes emanating from the canning factory shall be produced prior to effecting any imports. The list shall be endorsed by the competent authority of the originating country.

All crustaceans/crustacean’s products shall be properly packed and labelled to indicate:
- the common name of the crustaceans/crustacean’s product, (b) scientific name of crustaceans/crustacean’s product as stated in the import permit.
- country of origin.
- the name of importer.
- the import permit number issued by the Fisheries Division.
- the name and address of the exporting establishment.
- the date of manufacture/production/processing consisting of the day, month and year in un-coded chronological form,
- date of expiry,
- instruction on storage conditions,
- the type of preparation/processing or specific treatment which it has undergone,
- …
### Applicable Licencing and Sanitary and phytosanitary measures (SPS)

<table>
<thead>
<tr>
<th>Standards</th>
</tr>
</thead>
<tbody>
<tr>
<td>- the net weight (g/kg),</td>
</tr>
<tr>
<td>- percentage glazing in frozen fish,</td>
</tr>
<tr>
<td>- the ingredients used,</td>
</tr>
<tr>
<td>- the chemical and common name, EEC serial No and type of food additives used during preparation or processing,</td>
</tr>
<tr>
<td>- type of packaging</td>
</tr>
<tr>
<td>- the code number or batch number.</td>
</tr>
</tbody>
</table>

The statement required to appear on the label shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use.

Only those fish and fish products listed on the import permit shall be imported. Should a fish or fish products derived from fish scheduled as toxic be found inadvertently in the consignment, the fish and fish products shall be seized and destroyed without any compensation.

Any fish or fish products shall be authorized for entry into Mauritius only after a joint inspection by officers of the Ministry of Health and the Ministry of Fisheries and analysis of appropriate samples if deemed necessary.

This permit may be cancelled without any compensation at any time in case of disease outbreak or suspicion of diseases in the country of export.

This office shall be informed at least three days in advance of the date and time of arrival of the consignment to enable clearance at the ports of disembarkation.

This permit does not exempt the importer to abide by other conditions imposed by Health or other authorities.

Should the need arise, any of the conditions above may be modified or new conditions added.

This permit is issued in respect of one consignment only and the consignment should be imported within the validity period.

This permit is issued subject to the payment of an annual import fee of Rs 25000.

If any of the conditions of this permit is contravened, the consignment will be forfeited without any compensation.
<table>
<thead>
<tr>
<th>Agency</th>
<th>Standards</th>
</tr>
</thead>
</table>
| Ministry of Health (MoF), Mauritius | As per TWELFTH SCHEDULE [Regulation 87(1), (3) and (4)(a)]  
Maximum proportion of preservative in Quick frozen lobster is as below:  
• Sodium sulphite - 100 mg/kg in the raw product  
• Sodium hydrogen sulphite - 30 mg/kg in the cooked product  
• Sodium metabisulphite - 30 mg/kg in the cooked product  
• Potassium metabisulphite - 30 mg/kg in the cooked product  
• Potassium sulphite - 30 mg/kg in the cooked product  
• Potassium bisulphite - 30 mg/kg in the cooked product |
| | As per TWENTY-EIGHTH SCHEDULE [Regulation 102(1)(3), and (4)]  
Maximum level of permitted Sodium ascorbate (antioxidant) in Quick frozen lobster is 1 g/kg expressed as ascorbic acid |
| | As per FORTIETH SCHEDULE [Regulation 105(1), (3) and (4)]  
Permitted food conditioner in ‘Quick frozen lobster’ is  
Calcium phosphate tribasic - 5 g/kg expressed as P2O5  
Monopotassium, Monophosphate - 10 g/kg expressed as P2O  
Monosodium - 5 g/kg expressed as P2O5  
Pentapotassium - 5 g/kg expressed as P2O5  
Triphosphate Pentasodium - 5 g/kg expressed as P2O5  
Sodium polyphosphate - 5 g/kg expressed as P2O5 |