USA: World's Largest Tilapia Market

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Tilapia: continuing to increase in popularity in US

- Fourth most popular seafood.
- Second most popular fish purchased in grocery stores
- As wild caught fish continues to increase in cost, tilapia will be substituted
- Tilapia is most common seafood in food service (schools, hospitals, prisons)

Top Ten Seafoods (U.S.)

Salmon 1.8 Salmon 2.0

Tilapia 0.8 Catfish 0.97 Catfish 0.90 Catfish 0.92 Catfish 0.85 Catfish 0.8 Pangasius 0.6 Pangasius 0.7

Crabs

Pangasius 0.4 Cod

Tilapia 1.14 | Tilapia 1.19 | Tilapia 1.21

Clams 0.45 Flatfish 0.43 Clams 0.41

2013

Shrimp

Salmon

Tuna

Tilapia

Pollock

Cod

Catfish

Crabs

Clams

Pangasius

Salmon 2.0 Salmon 2.0

Catfish 0.6 Crabs 0.5

Catfish 0.5

Clams 0.3

Tilapia 1.45 Pollock 1.3 Tilapia 1.5

Pollock 1.2 Tilapia 1.3 Pollock 1.2

Crabs 0.5

3.6

2.7

2.3

1.5

0.6

0.6

0.6

0.3

per capita (lbs)												
2000	2001	2002	2003	2005	2006	2007	2008	2009	2010	2011	2 0 12	
			¥								Shrimp 3.8	
	}	}									(0.000.000.000.000.000.000.000.000.000.	

Crabs 0.6 Crabs 0.6 Crabs 0.7 Crabs 0.68 Crabs 0.61 Crabs 0.59

Scallops 0.3 Tilapia 0.4 Flatfish 0.3 Scallops 0.3 Scallops 0.3 Scallops 0.3 Flatfish 0.32 Clams 0.42 Pangasius 0.35 Clams 0.35 Clams 0.35

Cod 0.5

Tuna 3.4 Tuna 3.1 Tuna 2.9 Tuna

Salmon 1.5 Pollock 1.2 Pollock 1.1 Pollock 1.7 Pollock 1.5 Pollock 1.6 Pollock 1.7 Pollock 1.34 Pollock 1.45

Salmon 2.2 Salmon 2.4 Salmon 2.0 Salmon 2.4

Pollock 1.6 Salmon 2.0 Salmon 2.0

Cod 0.6

Clams 0.5 Clams 0.5 Crabs 0.6

Crabs 0.4 Crabs 0.4 Clams 0.5

Cod 0.8

Tilapia 0.3

Catfish 1.1 Catfish 1.1 Catfish 1.1 Catfish 1.1 Catfish 1.0 Tilapia 1.0

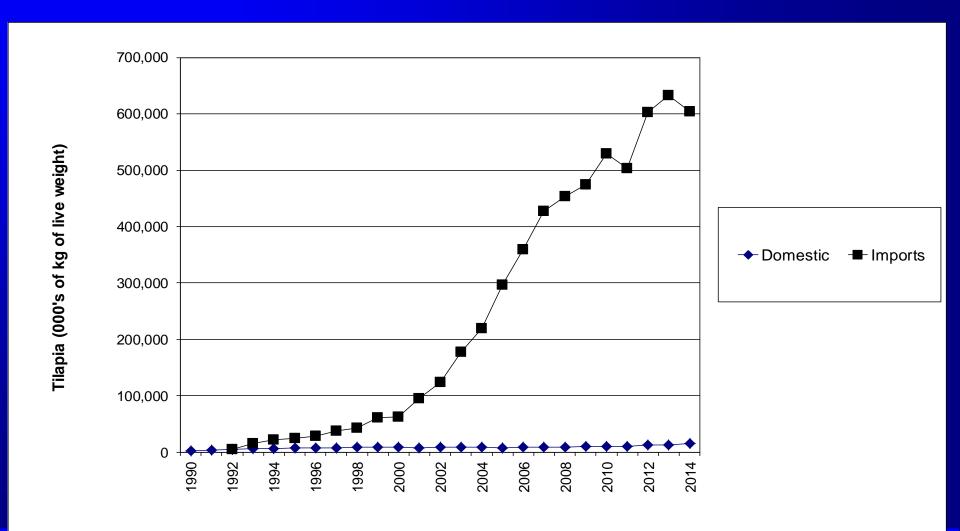
Flatfish 0.4 Flatfish 0.4 Tilapia 0.4 Clams 0.5 Clams 0.4 Clams 0.4

0.6

Tilapia 0.5 Cod 0.6

Cod 0.7

US Consumption of tilapia from domestic and imported sources



Imports from over 20 countries

- US is largest single consumer of tilapia products, with China a close second.
- US purchases great diversity of product forms (whole frozen, frozen and fresh fillets, sashimi, smoked, breaded and other value added forms)
- Popular with restaurants, grocery stores, food service and increasingly fast food.

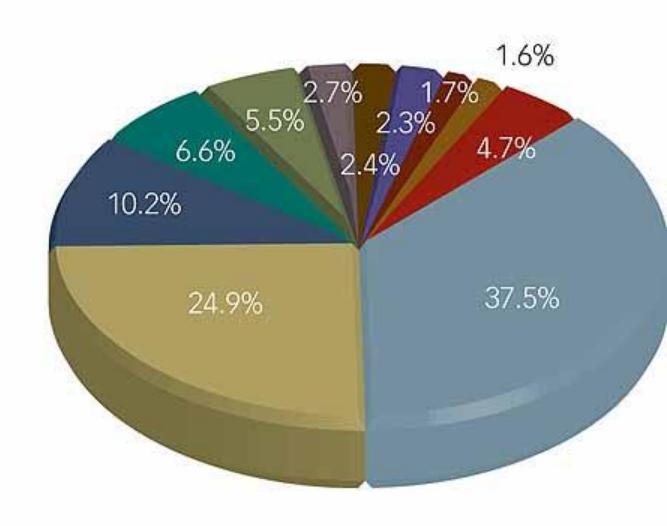
Percentage of US finfish grocery sales: weekly sales averaged \$608 per store

Total U.S finfish dollar share by sub-category

52 weeks ending Aug. 25



- Tilapia
- Catfish
- Cod/scrod
- Other fresh fish
- Flounder
- Haddock
- Tuna
- Whiting
- Trout
- All others



Farmed Mexican tilapia fillets in Tucson, Arizona Safeway

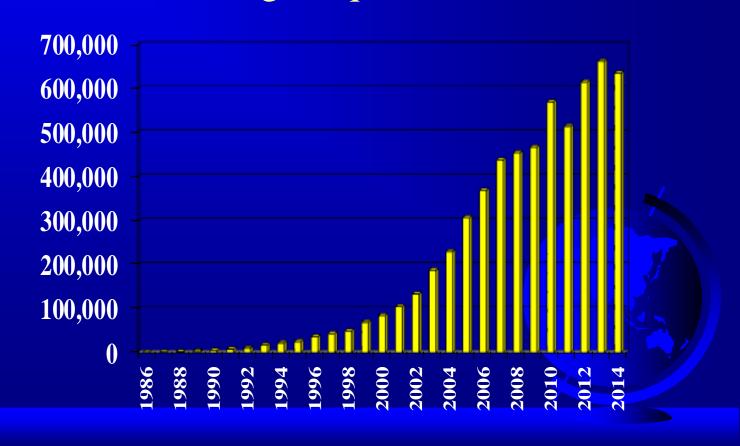
\$15/kg





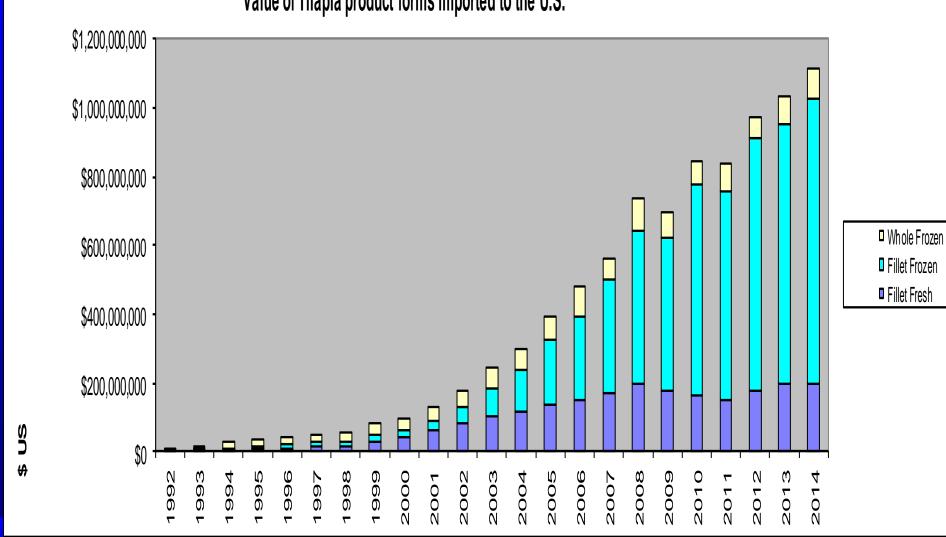
US Tilapia consumption (imports and domestic)

465,953 mt of live weight (equivalent – 2009)
579,443 mt of live weight (equivalent – 2010)
513,361 mt of live weight (equivalent – 2011)
613,406 mt of live weight (equivalent – 2012)
660,762 mt of live weight (equivalent – 2013)
633,759 mt of live weight equivalent – 2014)



\$842,866,006(2010), \$838,349,634(2011), \$986,127,852 (2012), \$1,034,501,000 (2013) \$1,114,646,000 (2014)





US Sales of tilapia

- Imports to US in 2014 were \$1,114,646,000
- US production of about 30,000,000 lbs at farm
- 2014 US tilapia farm-gate sales were about \$90,000,000
- 2014 US Tilapia Sales estimate –
- \$1,114,646,000 + \$90,000,000
 - \$ 1,204,646,000

Tilapia entering the mainstream as a healthy food item







Celebrity endorsements

- President-elect Obama said new White House Chef will need to be able to prepare tacos and tilapia.
- Michelle Obama fancies grilled tilapia. "She enjoys her food but tries to eat healthy, as well," said close family friend Sandy Matthews.
- Michelle Obama usually opted for jerk chicken Caesar salad or the pineapple tilapia.



Advertising



IQF Fillets
in re-sealable
packages







Nutrition Facts Serving Size 4 oz (113 g, about 3/4 – 1 fillet) Servings Per Container Varied (6–10)

B.	lories 110	Calories From Fat 15								
un.		% Duily Yelor*								
ব্যৱ	al Fat 2g	3%								
10	Saturated Fat 1g	5%								
102	illans Fat Og									
-	bullettend Mare	914								

Total Carbohydrate 0g Dietary Fiber less than 0

Protein 23g

Sodium 25mg

	Calories	2,000	2,500
tal Fat nursted Fat solesteral solium rtal Carbohydrate Dietary Fiber	Less than Less than Less than	65q 20q 300mq 2,400mq 300mq 25q	80q 25q 300mq 2,400mg 375mq 30q

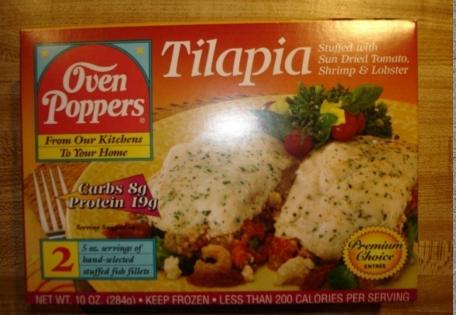
Calories per gram: For 9 - Carbohydrate 4 - Protein 4

INGREDIENTS: TILAPIA

Distributed by High Uner Foods (USA), Inc. Portsmouth, NH 03802-0839 www.hightinerfoods.com













Restaurants trying many recipes







Tilapia in Long John Silver's

McDonald's and other fastfoods could double tilapia global demand



New product forms

Smoked tilapia





Tilapia Orange Juice



Mexican-American street foods



Courtesy: Randall Brummett

301-633-0694

TACOS

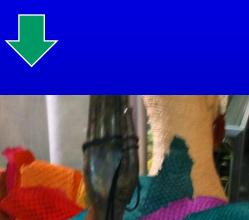
QUESADILLA

FAJITAS



Byproducts - Tilapia Leather









Manolos, Now Available In Tilapia

January 20, 2012 4:35 pm



Manolos made from discarded tilapia skin, raffia, and cork? Why not. Until now, the shoemaker hadn't delved into the green scene, but eco-chic designer Marcia Patmos was able to change that. "They were very open and loved my suggestion of bringing sustainability into the shoes, as long as I could find the right materials that they couldn't supply," Patmos tells Style.com. So, she settled on natural resources and fish industry byproducts for the Spring '12 collection. "The materials were actually very easy to work with," Patmos adds. "Mixed together or dyed, they're very versatile." The heels (\$975) and the flats (\$645) are hitting Manolo stores next week. Patmos revealed she's already hard at work on the next round—an ankle bootie made of vegetable tanned leather—for the the Fall '12 Manolo Blahnik for M.Patmos collection.

-Kristin Studeman



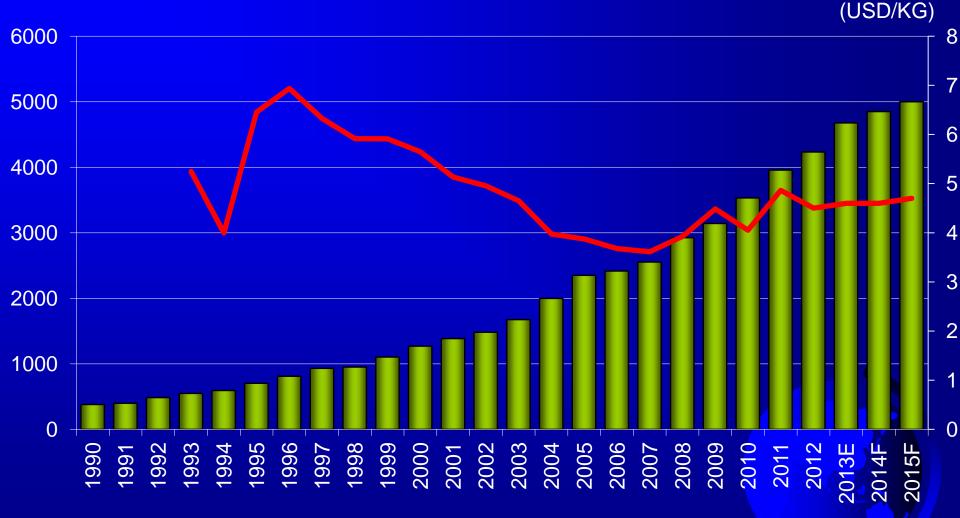
Pet treats





Tilapia Global Aquaculture Production





26

Conclusions

- US tilapia consumption was 633,759 mt of live weight equivalent in 2014, should exceed **680,000 MT in 2015**. (8% growth)
- More value adding processing in producing countries as they have many of the side ingredients and desire to capture more profit from value addition.
- Tilapia consumption is still only two fish per capita per year. Lots of opportunity to replace one burger or one chicken dish per year.

