

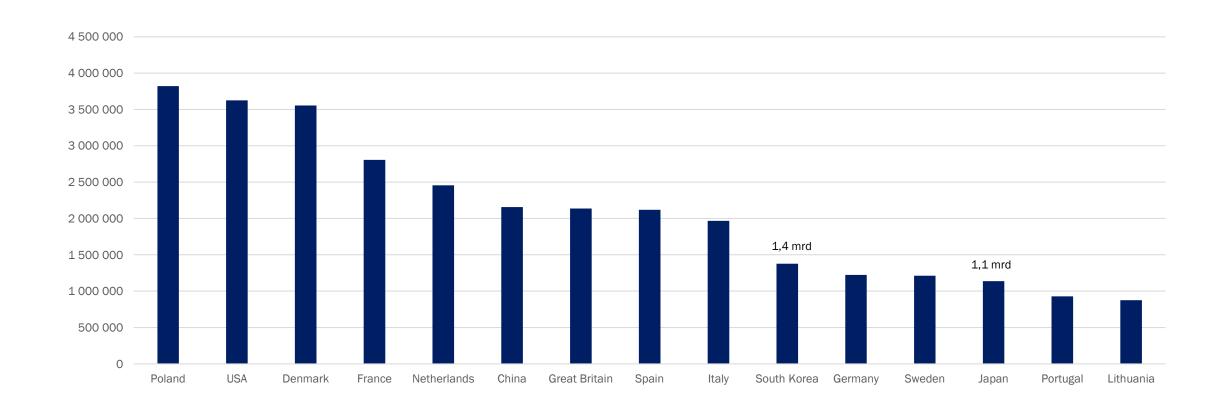
SJØMATRÅD

Bergen, tirsdag 2. mai 2023

Sjømatutsending Japan & Sør-Korea

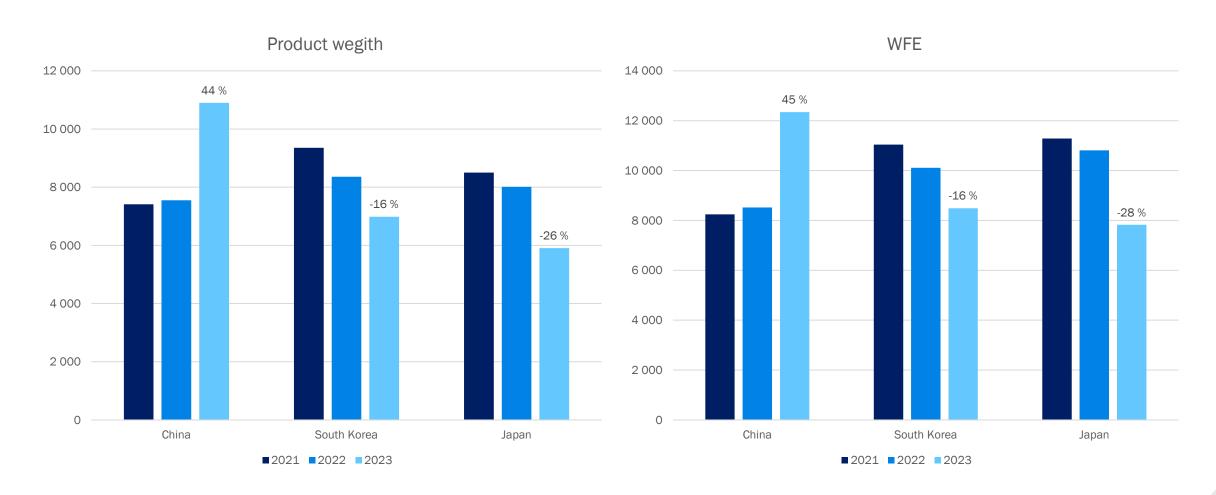
Johan Kvalheim

# Norwegian seafood exports - Top 15 by value 2023





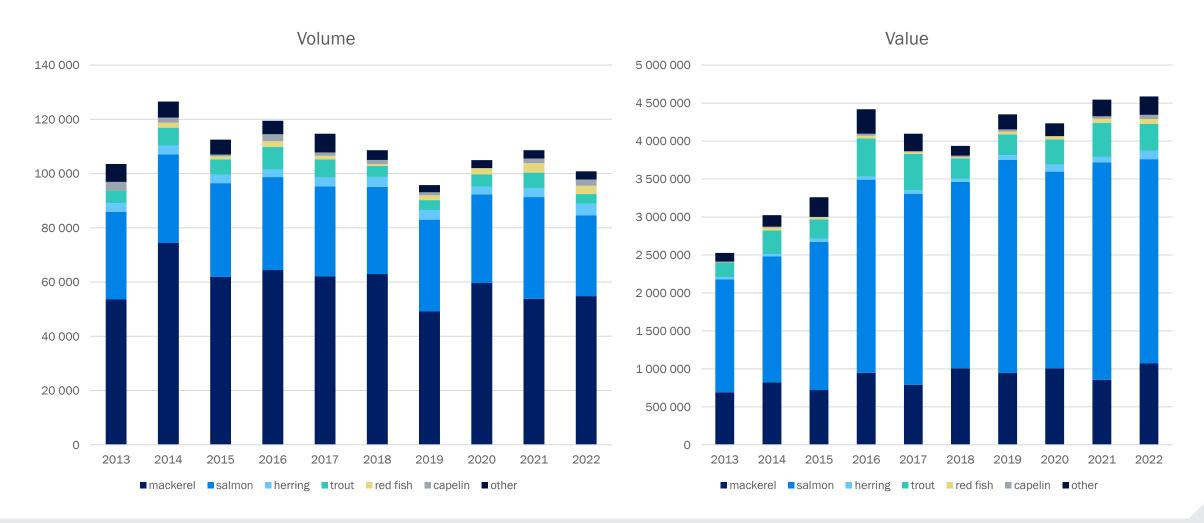
# Salmon exports to China, Korea and Japan ytd March 2023



# Japanese Salmon Market

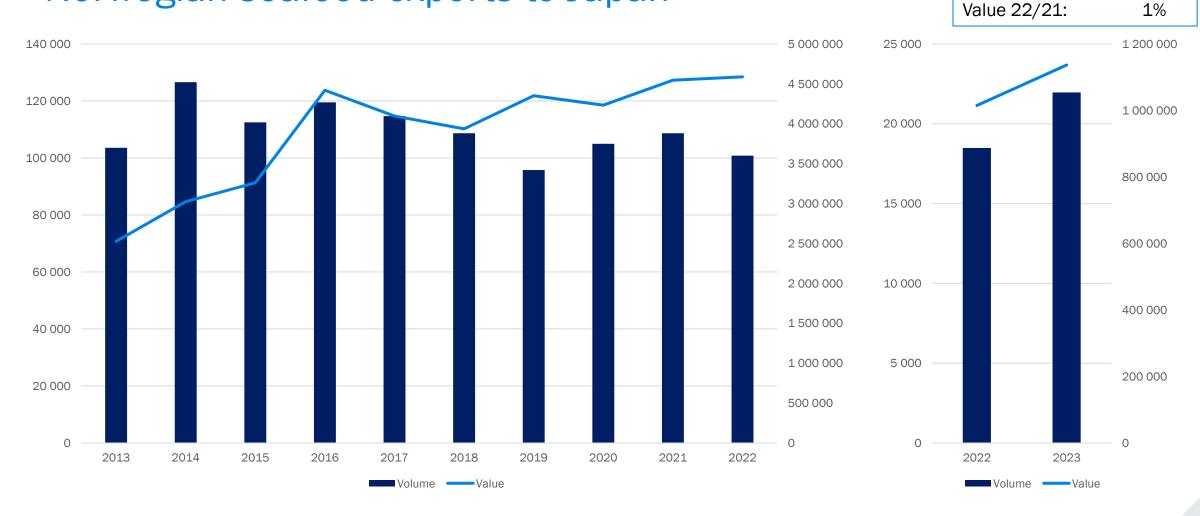


# Volume and value development - species

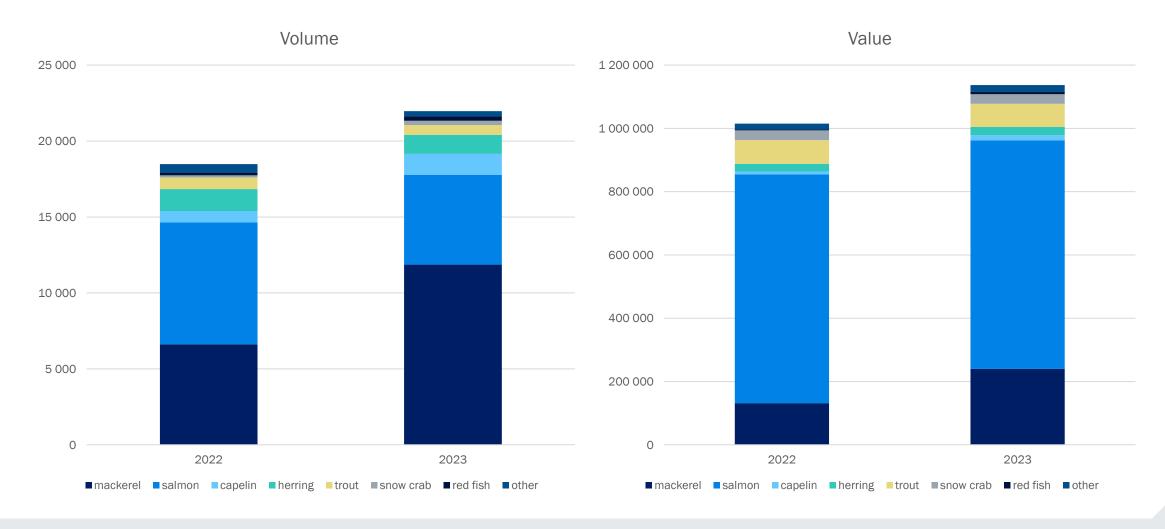


# Norwegian seafood exports to Japan

Volume 23/22: +19% Value 23/22: +12% Volume 22/21: -7%

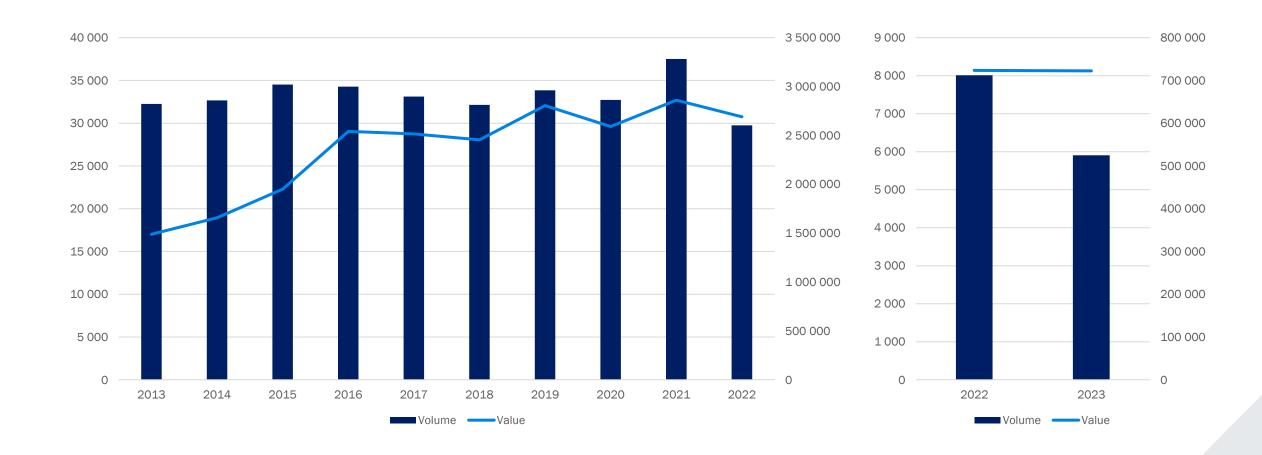


# Volume and value development - species



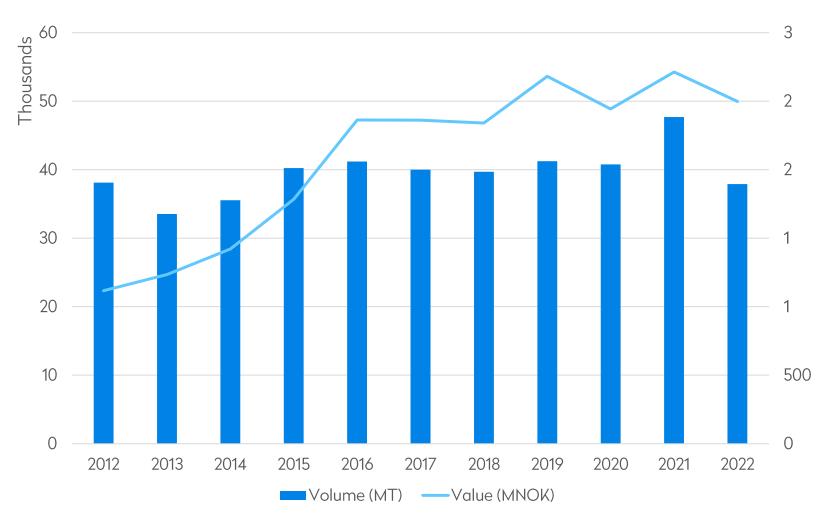
# Norwegian salmon exports to Japan

Volume 23/22: -26% Value 23/22: 0% Volume 22/21: -21% Value 22/21: -6%



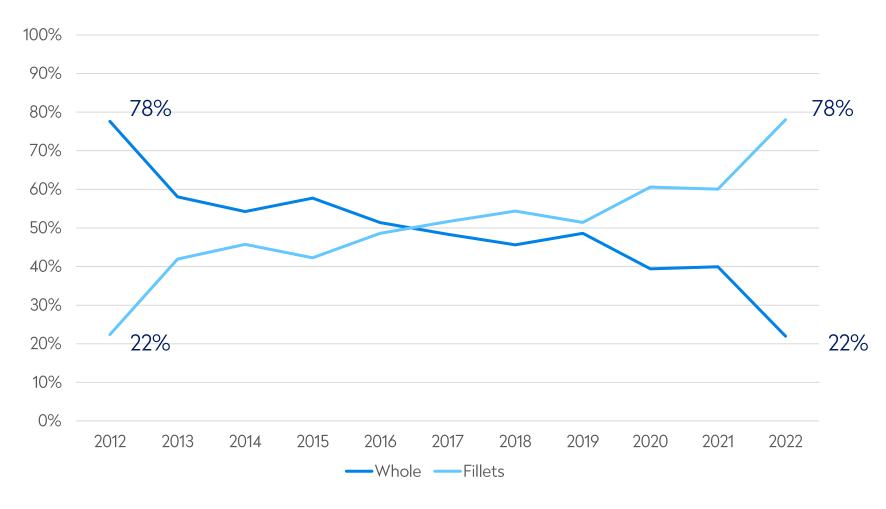
# Norway's Fresh Salmon Export to Japan (WFE)

Export has been flat in the past decade



# Norway's Fresh Salmon Export to Japan (Whole vs Fillet), Based on WFE

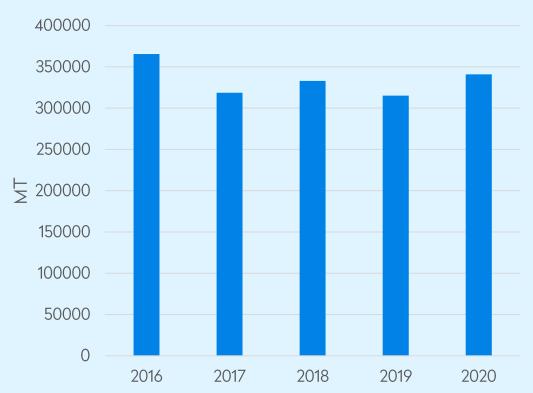
The demand for fillets continue to increase

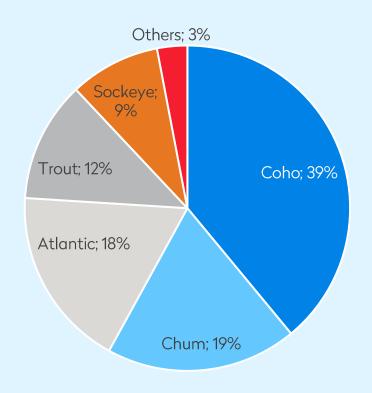


# Salmonoid Consumption in Japan

Consumption has been flat - dominated by Coho, Chum and Atlantic salmon

Japan consumed approx. **340 000 MT of salmonoid** (salmon species) in 2020; of which, approx. 20% (70,000 MT) were domestic product (wild catch and farmed) and 80% (270 000 MT) were imported.

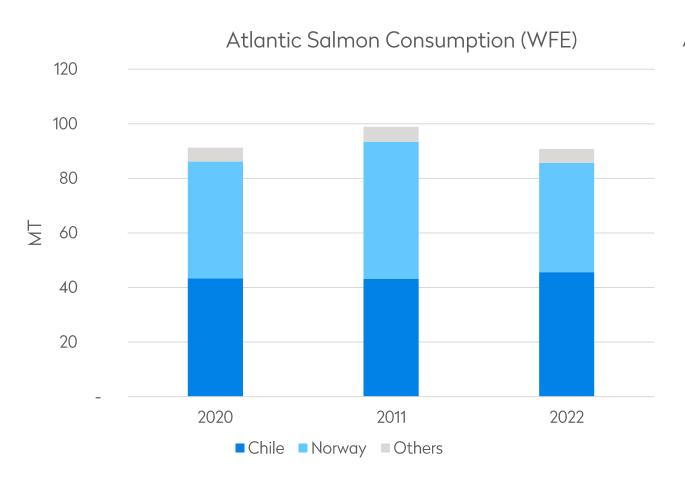




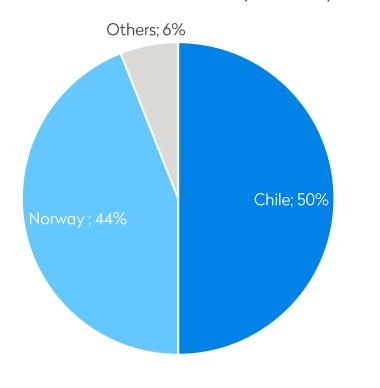
Consumption (2020): 340 000 MT Source: Japan Fishery Agency, Japan Customs, NSC research

### Atlantic Salmon Consumption in Japan (Fresh and Frozen)

The average Atlantic salmon consumption was approx. 94 000 MT from 2020 to 2022. The market has been flat during this period.



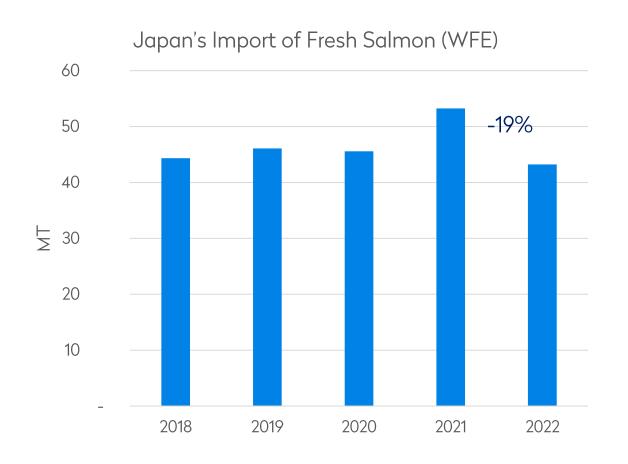
Atlantic Salmon Breakdown by Country (2022)

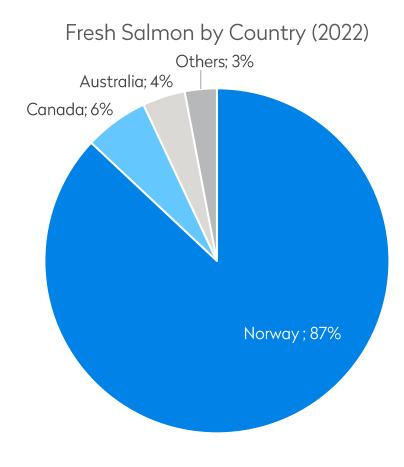


**Volume: 91 000 MT** 

# Fresh Salmon Market in Japan

The market peaked in 2021, however, in 2022 it dropped by to the level similar to prior years.



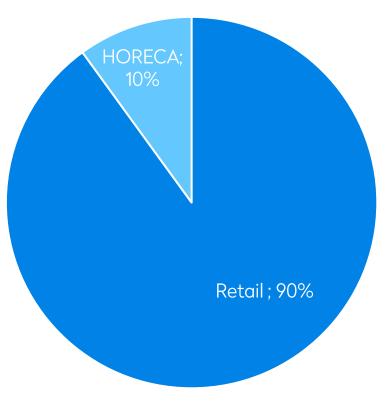


Volume: 43 000 MT

### Fresh salmon in End Channels

### Retail has been the biggest driver for fresh salmon

Fresh Salmon in End Channels (2023)



E-commerce accounts for less than 1% of fresh salmon sales

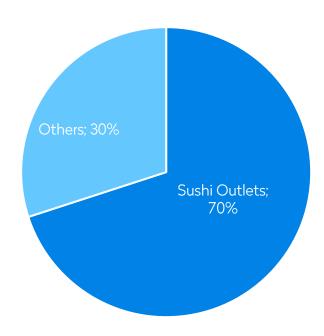
Source: Industry interviews

### **HORECA**

#### Sushi outlets, especially *kaiten-sushi*, are the main driver in this sector

Salmon is especially popular among *kaiten-zushi* (conveyor belt sushi). The challenge here is that many *kaiten-sushi* chains use frozen salmon or trout.

Fresh Salmon in HORECA



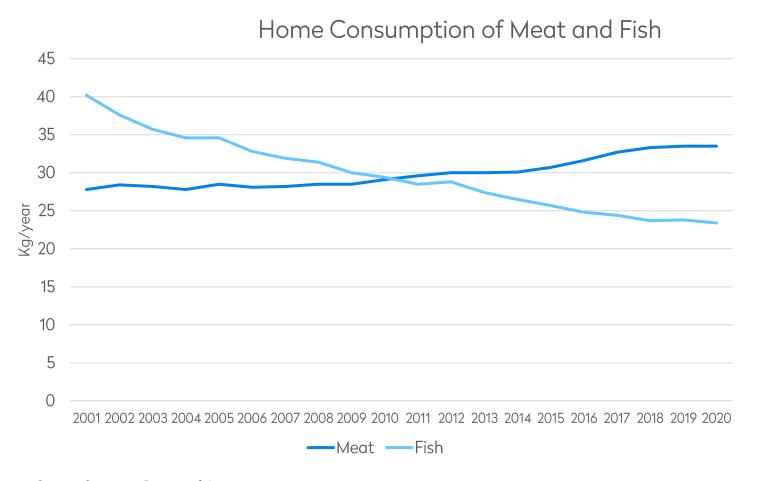
Within the sushi outlets, *kaiten-sushi* accounts for 70%-80% of the fresh salmon sales.



Salmon continues to rank No.1 (for 10 years in a row) as the most popular ingredient in *kaiten-sushi* according to Maruha Nichiro's annual survey.

# Fish vs. Meat Consumption

### Seafood Consumption per capita is the lowest since 1960





Source: Statistics Bureau of Japan

### Retail product breakdown

#### Fresh salmon are still primarily sold for raw consumption



Source: Industry Interviews



2023 Retail Price

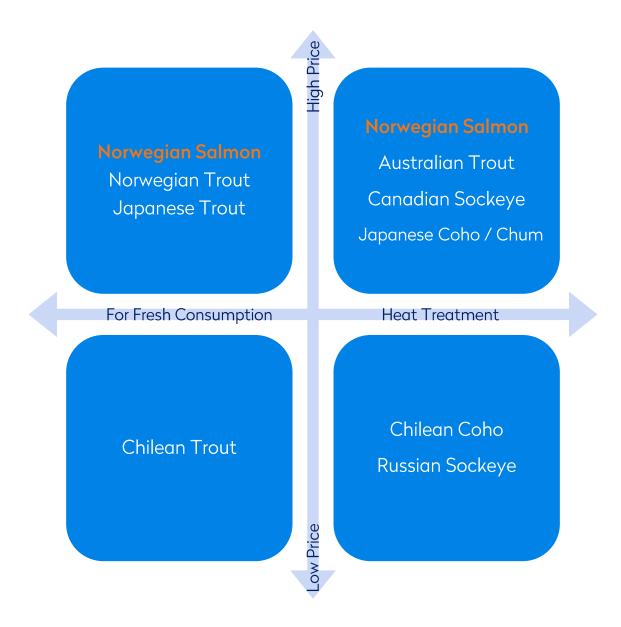
Fresh Salmon (Norway) 6 450 JPY/kg (514 NOK) Albacore Tuna (Okinawa, Japan) 3 650 JPY/kg (290 NOK)

### Costco – en trendsetter innen fersk laks





# Summary of Salmonoid Products in Retail



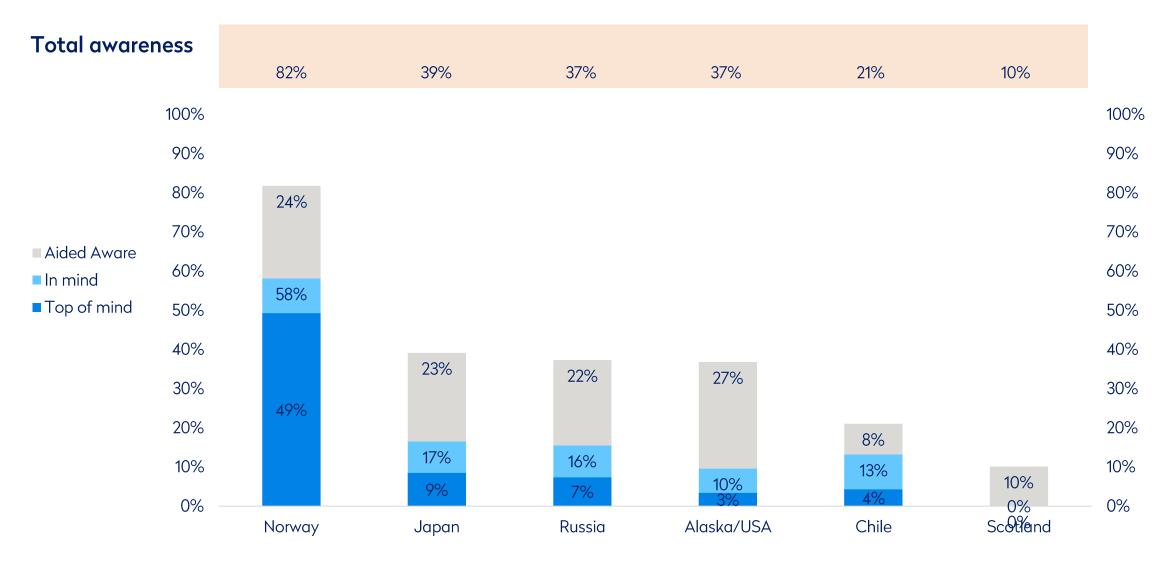
# Frequency of Eating Salmon (all meals at home and out of home)



Question: How often do you eat the following types of fish/seafood (all meals at home and out of home)?

Base Total: 1000

# Awareness of Norway as a Country of Origin for Salmon (2022 December)



Source: IPSOS

# Market activities 2022

Salmon



Trade Seminar



Point of sales activity 2,4 MN NOK - all 2022



B2B activity Sustainable Seafood Symposium 0,4MN NOK



Autumn campaign 1,6 MN NOK



Spring campaign 1,6 MN NOK

Salmon Market insight report 0,1 MN NOK



JISTE – Seafood Expo 0,4 MN NOK



Norway

0.4 MN NOK

JAN

FEB

MARS

APR

MAI

JUN

JUL

AUG

SEPT

OKT

NOV

DES

Budget

6,5 MN NOK Invested

7,4 MN NOK

NORWEGIAN SEAFOOD COUNCIL

# Aktiviteter i Japan

Uke 34 JISTE – Japans største sjømatmesse i Tokyo onsdag 23. til fredag 25. august

Uke 36 Pressereise til Norge

Uke 38 Norwegian seafood festival i Tokyo

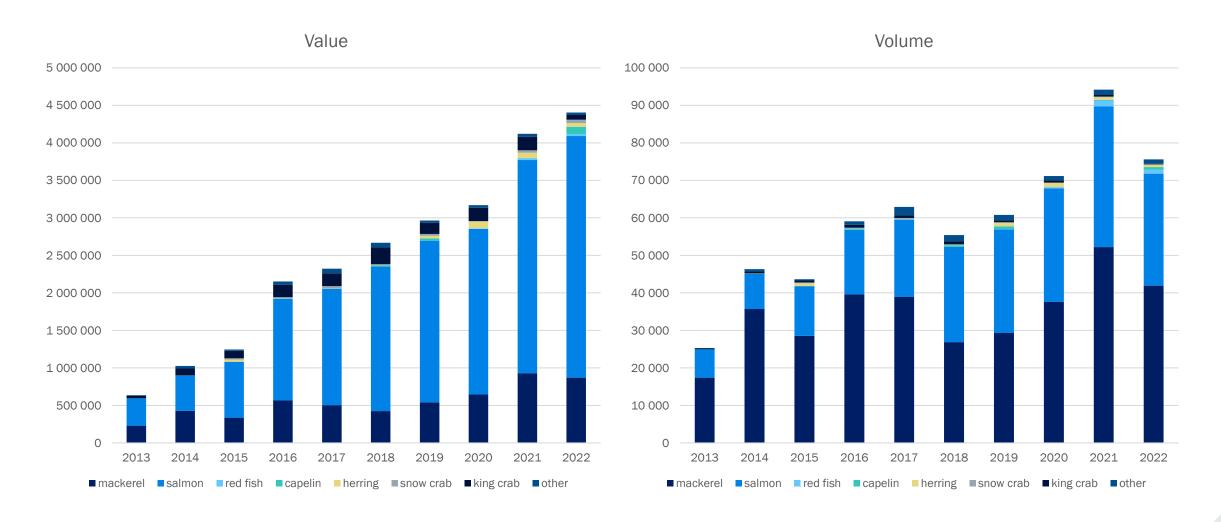
Oktober / November Høst kampanjen

9. november Norwegian Seafood Dinner

# Korean Salmon Market



# Volume and value development - species

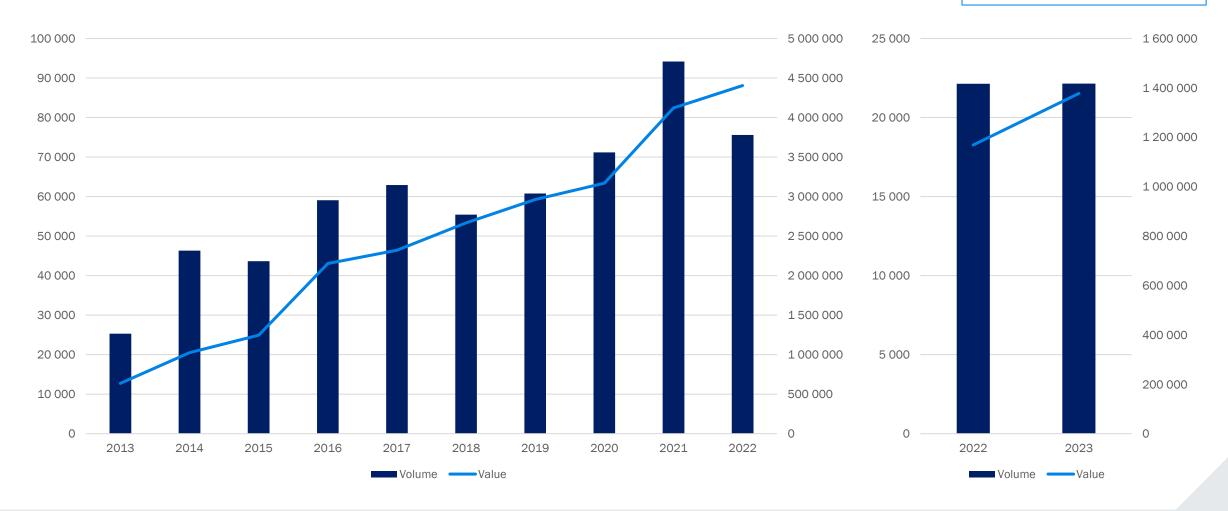


# Norwegian seafood exports to South Korea

Volume 23/22: 0%
Value 23/22: +18%

Volume 22/21: -20%

Volume 22/21: -20% Value 22/11: +7%



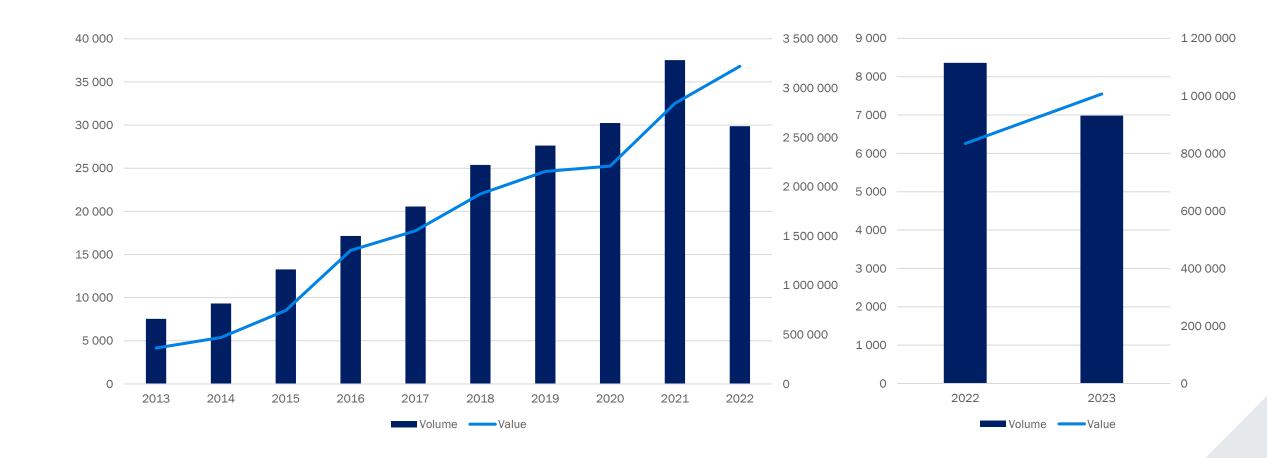
**NORGES SJØMATRÅD** 

05.05.2023 Presentasjonstittel

# Norwegian salmon exports to Korea

Volume 23/22: -16% Value 23/22: +21%

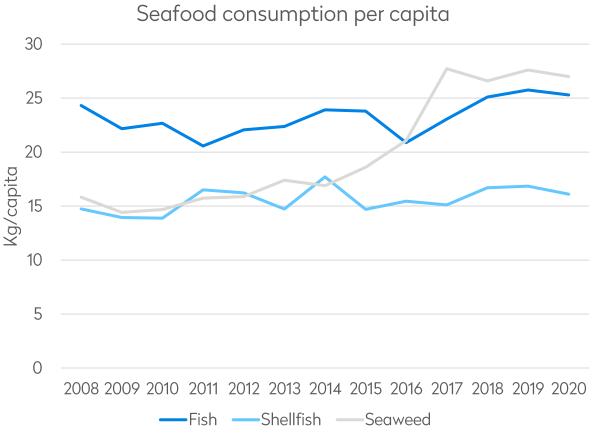
Volume 22/21: Value 22/21: -20% + 13%



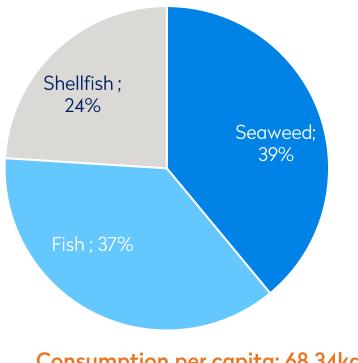
# **Seafood Consumption per Capita**

Fish consumption had a slight increase in 2019 and 2020

Seafood consumption in Korea was approx. **68.4 kg per capita** in 2020. Of the seafood consumption, fish accounted for **37% with approx. 25 Kg per capital** annually.



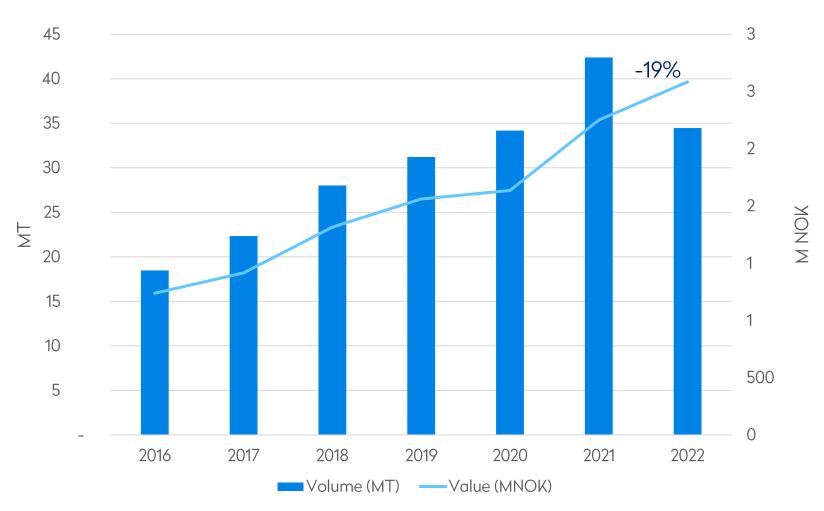
Seafood Consumption Breakdown (2020)



Consumption per capita: 68.34kg

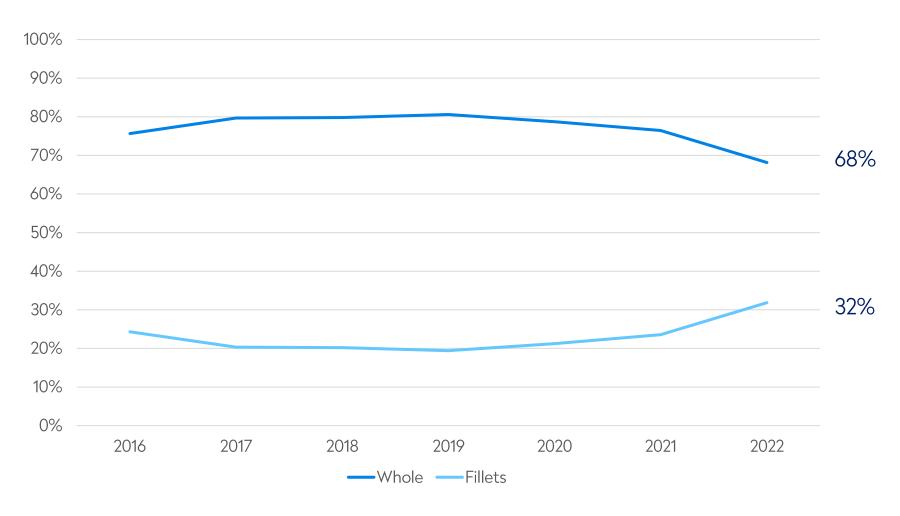
# Norway's Fresh Salmon Export to Korea (WFE)

Volume increased 26% annually from 2016 to 2021 In 2022, volume dropped 19% but value was at an all time high



# Norway's Fresh Salmon Export to Korea (Whole vs Fillet) Based on WFE

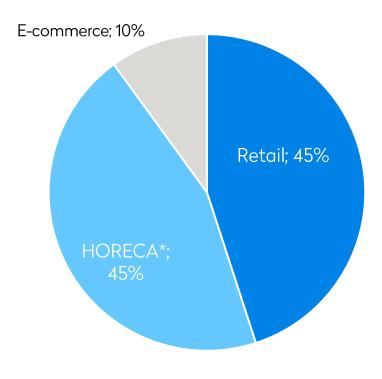
There are signs the demand for fillets are increasing in 2022



### **Breakdown in End Channels**

Home consumption (retail and e-commerce) accounts for 55%

Fresh salmon sales in end channels

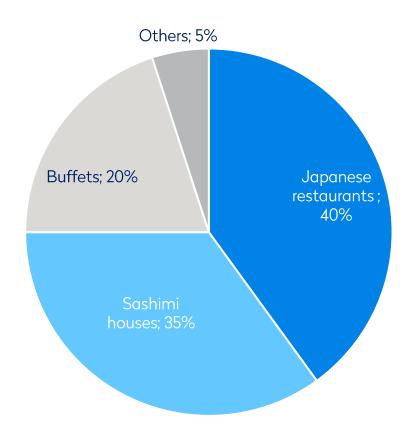


Source: Industry Interviews, store checks

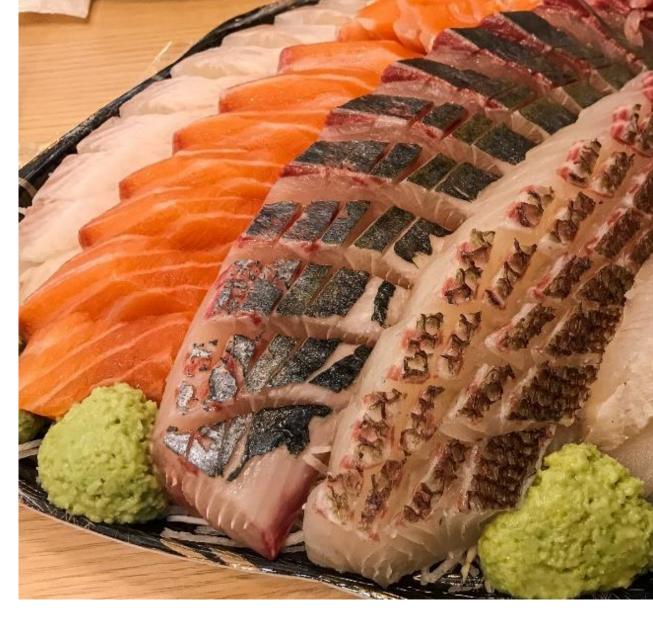


### **HORECA**

There are three types of outlets in HORECA that account for the primary consumption



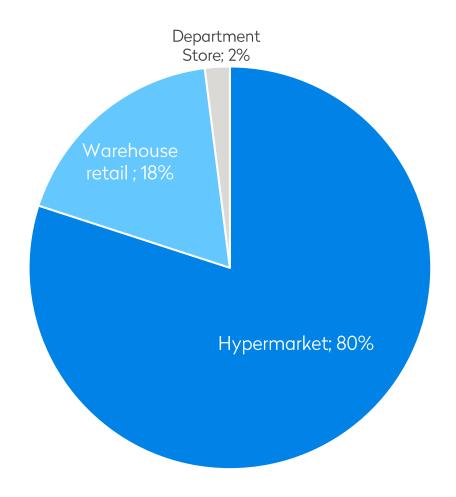
Source: Industry Interviews



Sashimi houses (Korean style)
Fresh salmon competes with white fish and tuna in sashimi houses

# Retail (Offline)

#### Hypermarket is the key driver for fresh salmon sales



Source: Industry Interviews

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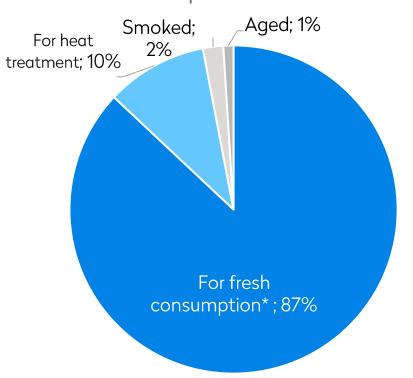


### Fresh Salmon Product Breakdown in Retail

Products for fresh consumption still has the most weight in retail



Fresh salmon products in retail stores



<sup>\*</sup> Some consumers will cook products that are meant for fresh consumption at home.

# "Aged" Salmon

"Aged" salmon is becoming a new, trendy product. The salmon is wrapped in seaweed, salt, and, in some cases, herbs; and is then "aged" or marinated in the refrigerator for about a day. According to our research, this could create a deeper and richer salmon flavor, while reducing the fishy smell that some consumers do not prefer.



#### **Retail Products**

#### Retail price has increased more than 50% in the past two years

Fresh Salmon Fillets (For Fresh Consumption)

Fresh Salmon Skinless Cut (For Heat Treatment)



2023 Price: 65 800 KRW/kg (523 NOK) 2021 Price: 35 000 – 45 000 KRW/kg

2023 Price: 48 800 KRW/kg (388 NOK) 2021 Price: 29 000 KRW/kg

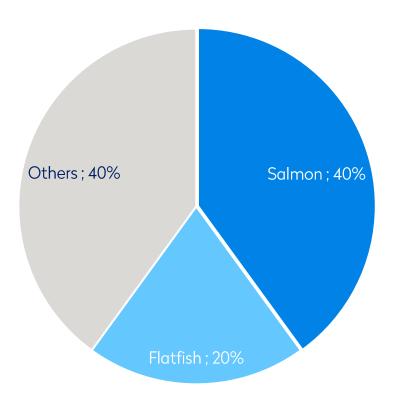
### Fresh Salmon within Sashimi Section in Retail

Salmon is the leading sashimi product

Salmon has exceeded flatfish (domestically farmed) as the most **sold fish in the sashimi sector** in recent years. Other sashimi products include yellowtail, abalone, seabream and yellowtail.

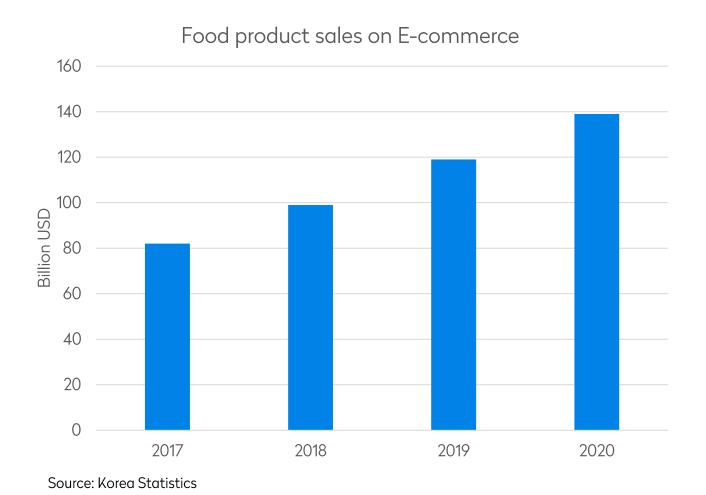




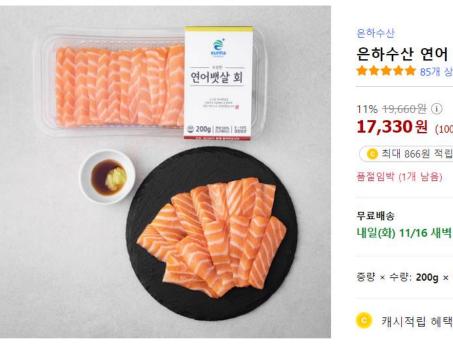


### **E-commerce Growth**

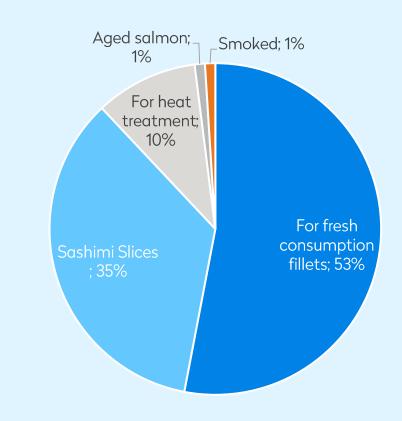
E-commerce sales for **food products have increased on average 19% annually since 2017**, reaching an all-time-high of approx. 140 billion USD in 2020.



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### Fresh Salmon Products on E-commerce

In online stores, for fresh consumption products account for 88%

Source: Industry interviews, store checks

# Frequency of Eating Salmon (all meals at home and out of home)

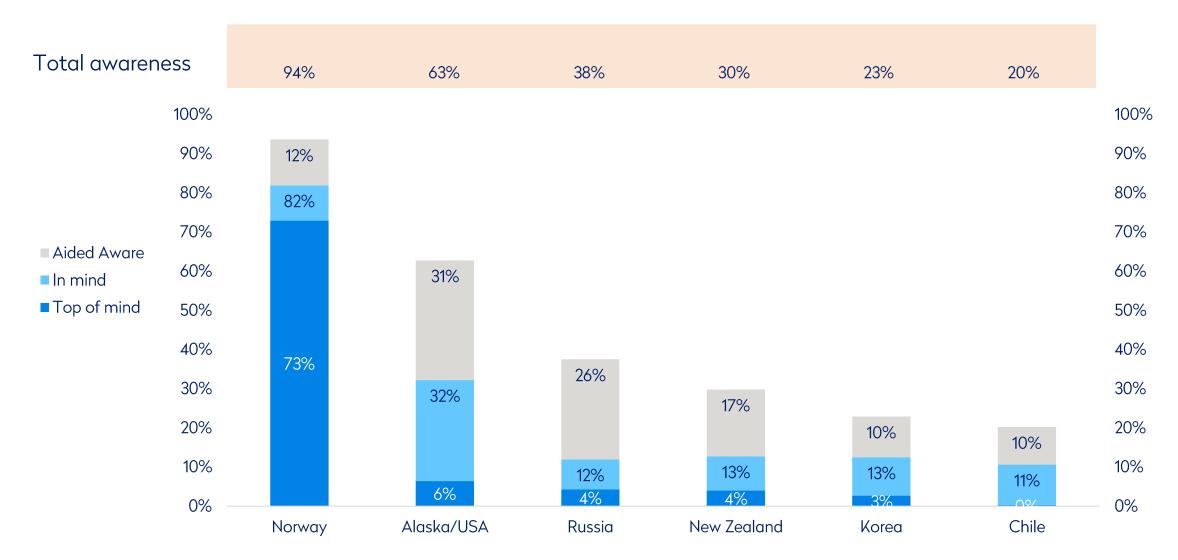


Question: How often do you eat the following types of fish/seafood (all meals at home and out of home)?

Base Total: 527

Source: IPSOS

# Awareness of Norway as a Country of Origin for Salmon (2022 December)

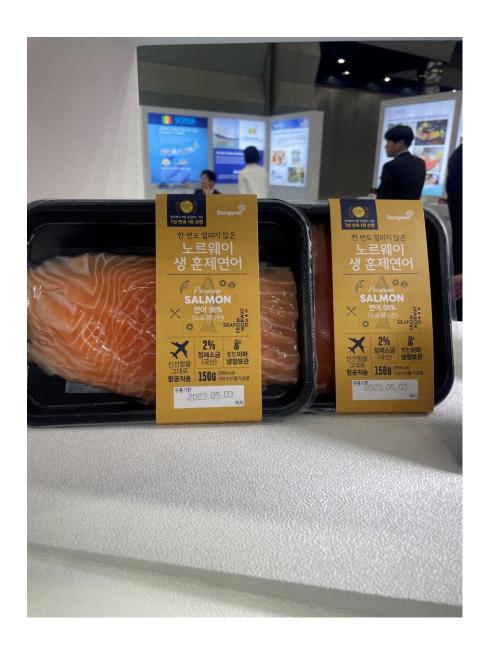


Source: IPSOS

# Seoul Intl. Seafood - forrige uke







#### Market activities 2022 Salmon



MARS

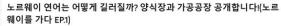
APR





booth at Busan expo) 0.3 MN NOK











SEPT

0.4 MN NOK

JUL

Autumn salmon case investment (PR, Digital marketing, OOH, retail/e-commerce activities, pre/post-test, seafood academy) 17 MN NOK

OKT

NOV

DES

Budget

JUN

20 MN NOK

MAI

Invested

AUG

20,7 MN NOK

NORWEGIAN SEAFOOD COUNCIL

FEB

JAN

# Aktiviteter i Sør-Korea

30. mai Tørrfisk lansering i samarbeid med Innovasjon Norge og den norske Ambassaden

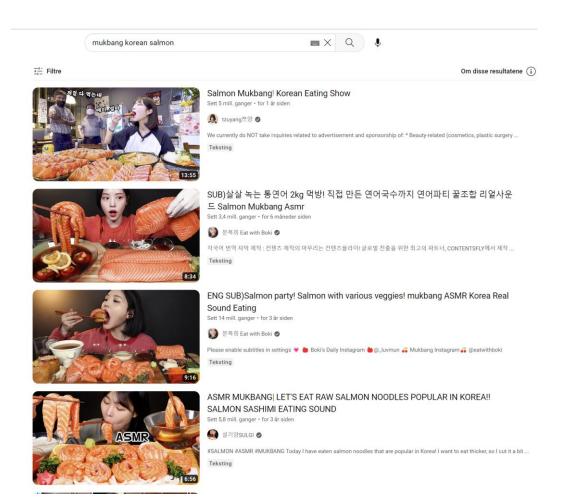
1. juni Makrell seminar - det tradisjonelle seminaret er endelig tilbake i Seoul

1. nov. BISFE – sjømatmessen i Busan – uke 44 – onsdag 1. november til lørdag 4. november

Høstens kampanje september / november



# Korean mukbang





# NORGES SJØMATRÅD