

Seafood Market Report: Strategies to Boost Your Business and Seafood Industry to grow at a CAGR over 3% post 2022

Global seafood market is expected to grow with the CAGR of more than 3% from 2016 to 2022

PUNE, MAHARASHTRA, INDIA, January 11, 2017 /EINPresswire.com/ -- Market Overview Seafood is a protein rich food. It is one of the broadly consumed food worldwide. Shrimp, tuna and crab are the most popular seafood all over the world. Shrimp have becoming highest growing seafood in recent year as it is easy to cook, consumers of all age group enjoy it cause of the premium flavor and texture.

Recently there is increase in the demand for cod liver oil as it is nutrient-dense source of essential vitamins including vitamin D and vitamin A as well as anti-inflammatory omega-3 fatty acids. Fish oil supplement are in demand from the women going through menopausal years to maintain a proper level of estrogen and progesterone hormone.

Competitive analysis

- Austevoll Seafood ASA (Norway)
- Cooke Aquaculture, Inc. (Canada)
- Dongwon Group (South Korea)
- Trident Seafoods Corporation (US)
- Lyons Seafoods Limited (UK)
- Thai Union Group PCL (Thailand)
- Zhanjiang Guolian Aquatic Products Co., Ltd. (China)
- Princes Ltd. (UK)
- Tri Marine International Inc. (US)
- Amalgam Enterprises (India)

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Market Forecast

In the last few years consumers have become aware of flashed frozen seafood products, which are also nutrient rich, non-requirement of filleting and deboning. Frozen seafood products are easy to transport than the fresh seafood products. Now, in recent years there is high demand for convenience food, so ready to cook seafood products have created huge opportunities in the market. This factor will play a key role to grow [Seafood Market](#) at CAGR of 3% between 2016 to 2022.



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Downstream market analysis

The popularity of seafood in consumers among different age groups is supporting the growth of the market. Fresh fish and shrimp are being appreciated by all age consumer groups, hence has created huge potential in the market. Ready to cook seafood will be new opportunity in the seafood market.

Market Research Analysis:

- The demand for fresh seafood is increasing in Europe
- Top 5 importers of frozen fish are China, Japan, Thailand, Korea and Spain

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Regional Analysis

APAC accounted for higher market share in the seafood during the period 2011-2015, with market value of USD XX million and is expected to grow over USD XX million by 2022. Major companies are targeting APAC as potential region for investments in the seafood market due to potential demand scenario

Intended Audience

- Seafood product manufacturers
- Cold Chain Logistics
- Retailers, wholesalers
- Personal care product manufacturers
- E-commerce companies
- Traders, Importers and exporters

Related Report

Meat Substitutes Market Information- by type (tofu, tempeh, TVP (textured vegetable protein), quorn, seitan, miso, yaso and others), by source (soy-based, wheat-based, mycoprotein and others), by category (vegan, vegetarian, organic, gluten-free and others) and by Region - Forecast to 2022 <https://www.marketresearchfuture.com/reports/meat-substitutes-market>

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