

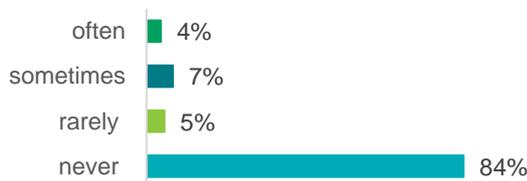
# Fish processing policies and development of fisheries in the State of Qatar

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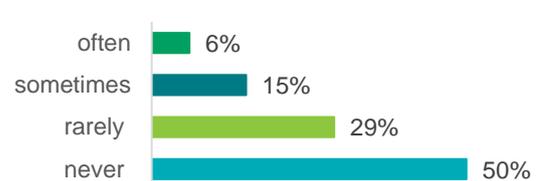
The second National Development Strategy (NDS) of the State of Qatar, 2018-2022, paid great attention to the fisheries sector as a step towards supporting the growing economic diversification, and called for a renaissance in the sector. Among the developments mentioned in the strategy are equipping fisheries and fishing landing sites with basic services and advanced technology, enforcing effective fish conservation laws, and increasing local production through advanced fish farms. Indeed, in 2018, the Qatar Free Zone Authority was established to oversee and organize new free zones in Qatar, providing opportunities and benefits for companies seeking to enter the Qatar market. The government of the State of Qatar actively works to encourage local investors and foreign companies to invest in food production in the country using the latest technologies and modern methods to support the requirements of sustainable development. In this regard, this summary aims to provide some important information related to fish consumers and fish products and some recommendations that may help both investors and the government in achieving the goals of the strategy.

A very high percentage of respondents - **96%** - (Qataris and residents), prefer to consume **fresh, unprocessed** and non-frozen fish

## Respondent's interest in eating fish sausage

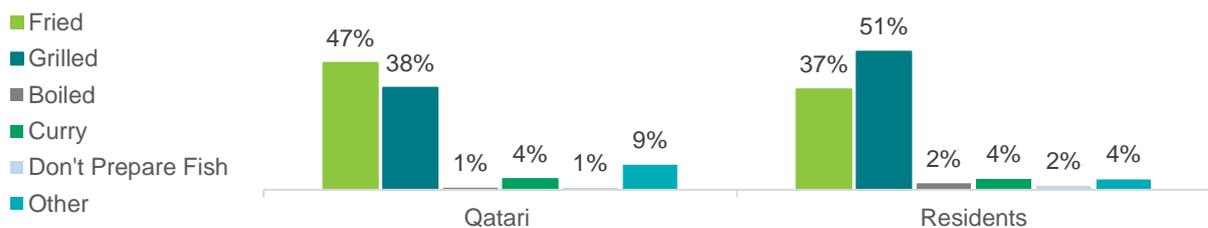


## Respondent's interest in purchasing processed fish products such as snacks



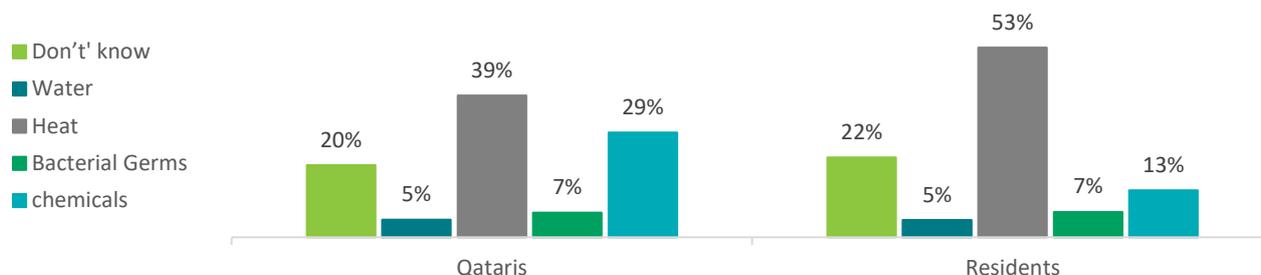
**Processed and packaged fish**, such as snacks and sausages, are **undesirable** in Qatari society, and there is little demand for them, which makes investment in them unprofitable

## Ways of preparing fish and fish products for consumption per respondents



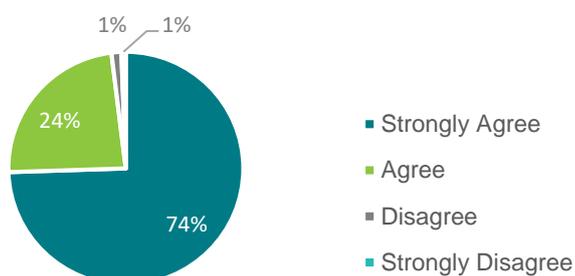
Qataris prefer consuming **fried** fish (47%), while residents prefer consuming **grilled** fish (51%)

## Reasons of fresh fish damage in Qatar, per respondent

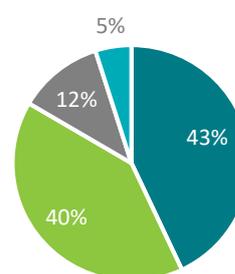


Both Qataris and residents attribute the main cause of fish damage when transported to markets in the State of Qatar to the high temperature. Qataris are also more aware of the causes of fish damage compared to residents.

### The place I usually buy fish from is clean which makes me persistent consumer



### Cooling fresh fish with ice keeps it in a good condition



More than **half** of the respondents buy fish for consumption from **supermarkets**

## Recommendations

1. Managing fish resources in a sustainable way, and determining the amounts of fish catch allowed per person per day in order to prevent overfishing.
2. Equipping fisheries and boats with refrigerators designated for fish to ensure that there is no loss in local production, which contributes to filling the consumption gap.
3. Encouraging the community to consume or prepare fish by boiling or grilling to ensure its health benefit and avoiding the harmful effects of frying.
4. The consumer must investigate the safety of the consumed fish that is chilled by ice only without refrigerators, especially in the summer months.
5. Investing in fish processing, (sausages, snacks and samosas) are not very beneficial to the investors in the State of Qatar, because the respondents are not willing to consume processed fish.
6. Investing in processing fish into by-products that can be used in fish farming or poultry food, can preserves the natural resources of the State of Qatar.
7. Fish resources can contribute to the diversification of the economy if sustainably managed, and commercialized by opening investment opportunities in sustainable fish production.
8. To establish a separate fish market, without other products so that the smell of fish does not affect marketing of other products such as fruit and vegetables.
9. Investment opportunities in the fisheries sector include modernizing the infrastructure, waste recycling machines, or sustainable production methods. In addition to refrigerators for preserving fish and programs to reduce water pollution.