



# UGANDA FISHERIES: Trade challenges



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# Overview

- About 18% total surface area covered by water bodies
- Has 3 shared lakes (Victoria, Albert and Edward)
- Engage in capture as well as aquaculture fisheries
- There are over 300 known species
- Only 3 spp are commercially exploited (NP, NT & RA) for regional as well as international markets
- Regional markets (Ke, DRC, RSS and Rwanda) import small pelagics
- International markets (EU, Middle East, SE Asia) import chilled and frozen NP & NT fillets while China concentrated on fish maws

# Emergence of Chinese maw industry



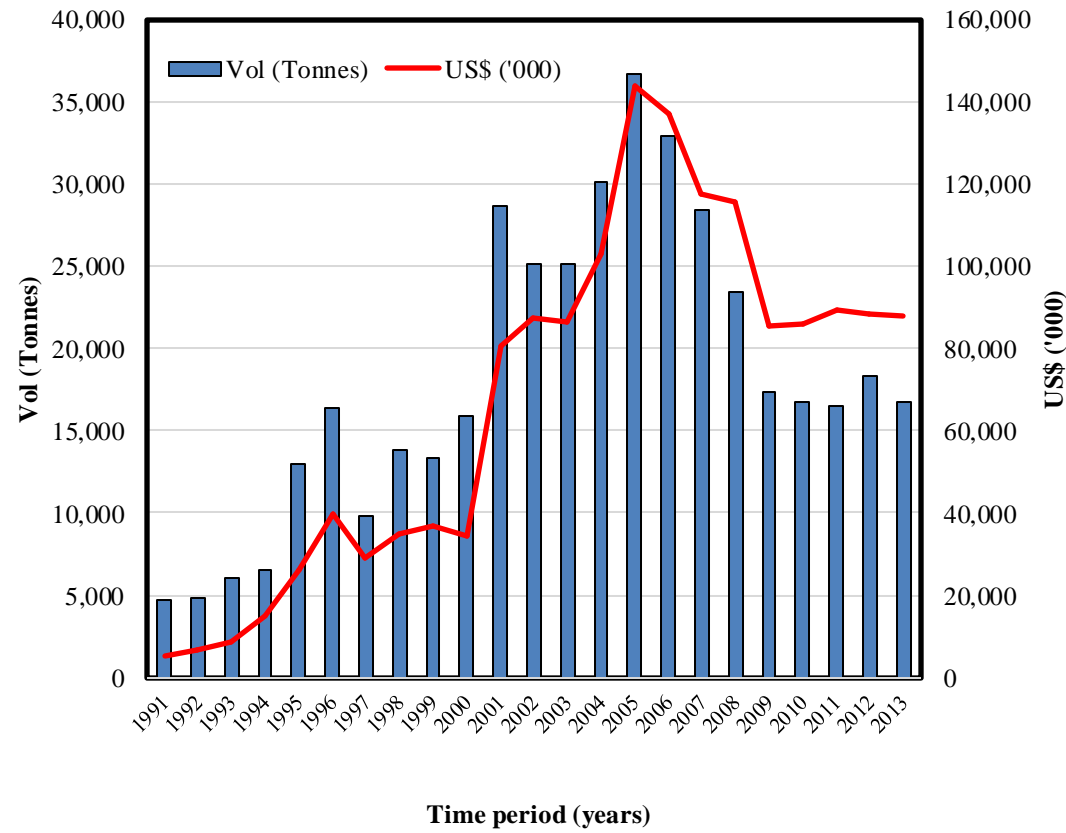
- 1 Kg of fish maw varies between \$200-300 beach value while fillet goes for \$ 6-10 market value
- The discrepancy has contributed to indiscriminate dumping of fish carcasses and needless food insecurity
- Ugandans have been excluded from this trade

# Misrepresentation of Ugandan fish products on EU market



- Multi-national cartels in Europe repackages Ugandan products to ensure that ONLY their brand name (s) appears on shelves.
- Hence NO European fish consumer is aware of Ugandan fish products
- If a Ugandan processor connects directly with supermarket chain stores, s/he will be undercut by the Cartels

# Declining fish stocks in the wils



- Increasing fishing effort because of socio-economic issues (poverty)
- Management flaws
- Flouting of regulations
- Climatic variability

# 'White elephants'



- Due to change of fishery from large to small pelagics





# Declining overall processing capacity



- In 1990, there were 21 processing plants
- Currently, only 6 are in operation



- Increased by –catches especially in the Mukene fishery



## Other Challenges include: -

- Failure to enforce Regulations and management instruments
- Low value addition due to high production costs – high utility costs, high imports of packaging
- High post harvest losses during the rainy season (small pelagics)
- Weak research-extension interface
- Use of illegal fishing gear (all species)

# Opportunities

## Research innovations

- Smoking kiln to reduce PAH
- Fish powder
- Use of solar lamps in Mukene fishery



# CARSKI FISH POWDER

For Improved Nutrition



### How to use the fish Carski powder

Mix a tablespoon of the powder with water to form a paste. Add the paste to cooked sauce (preferably green leafy vegetables) and allow to simmer for a further 5 minutes. Alternatively add powder directly to previously steamed vegetables, cover for 30 minutes, mix thoroughly and serve hot.

Store in a cool dry cool place

Best before:.....

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