



PROCESSING AND MARKETING OF SEAFOOD PRODUCTS

The Port Boulogne Calais is the European leader in the processing, marketing and distribution of seafood products, with more than 200 companies on-site. It concentrates all the activities involved in the industry on the same site.

> 200
companies

involved in the Seafood
process area of Capécure



FISH TRADING / FILLETING

Wholesale trading, preparation, packaging and shipping of fresh fish.

Sourcing directly from producers (auctions, fishing boats, etc.) and importers, the fishmongers in Boulogne-sur-Mer prepare and ship seafood produce daily to retail networks (wholesalers, fishmongers, supermarkets and hypermarkets, etc.), catering firms, restaurants, etc. in France and abroad.



FRESH PRODUCE

Development of «catering» products such as fish terrines, fondants, soups ... and other ready-to-eat products.



FROZEN FOODS

Alongside «classic» frozen foods such as breaded fish slices, the sector develops a wide range of frozen ready-to-serve specialities, appetizers and gourmet dishes.



TRADITIONAL SALTING FOR THE «SEAFOOD CATERING» SECTOR

Rooted in tradition, Boulogne-sur-Mer has one of the largest seafood salting and smoking sectors in France. Herring was originally the main raw material, using traditional and natural production processes. Today, production has diversified to include a wide range of other species (salmon, halibut, haddock, etc.) including smoked, dried, salted, pickled, and semi-preserved fish.



TROPICAL SHRIMP

3 specialised companies have set up their cooking units in Boulogne-sur-Mer.



CANNERY

A cannery located in Boulogne processes more than 10,000 tonnes of fish per year; the main species are mackerel, herring and tuna.



DEVELOPING BY-PRODUCTS

Development of derivatives and by-products for well-being and health foods, from fish heads, skins, meat and bones, etc.



CONDITIONING

Vacuum bagging, packaging in trays with a protective gas atmosphere, cutting, portioning and grading, sacking, shrink wrapping, etc.