

MINISTRY OF AGRICULTURE, LIVESTOCK AND FISHERIES

C A B I N E T

REPUBLIC OF CONGO

Unité – Travail – Progrès

PROJECT SHEET ON THE DEVELOPMENT OF THE FRESHWATER FISH VALUE CHAIN

Country	REPUBLIC OF CONGO
Duration	3 years, from 2020
Location	Department of Plateaus, la Cuvette and Likouala
Estimated cost	To be determined by a feasibility study
Context	<p>Fishing is of great importance in the Congolese economy with a contribution to the Gross Domestic Product (GDP) estimated at 30 billion CFA francs. The average annual fish production of 60,000 tonnes places Congo among the leading countries in sub-Saharan Africa producing freshwater fish.</p> <p>The Department of Plateaus, la Cuvette and Likouala produce more than 80% of this production and constitute the largest freshwater fish production basin.</p> <p>Fresh fish is one of the main sources of protein available to low-income earners. Fish is particularly rich in mineral and trace elements.</p> <p>It should be noted, however, that the fish sector suffers from a lack of conservation structures which leads to huge losses by rot. Faced with this situation and in order to maintain their production, fishermen in the Congo River basin use several transformation processes.</p> <p>In fact, 90% of the fish caught in the continental area are marketed in processed form.</p> <p>There are, roughly speaking, two types of fish processing in the Congo River basin: smoking and salting-drying.</p>
Justification	<p>The practice of fish transformation technology through the drying-salting method is justified by:</p> <ul style="list-style-type: none"> • The permanent nomadic state of fishermen to seek more productive fisheries, on the one hand, and the timing of fishing linked to the Congo River regime, on the other; • The relative isolation of production zones; • The lack of infrastructure to allow fish to be conserved in a fresh state; • The perishable nature of fish; • The lack of a well-structured fresh fish marketing circuit.

Objectives	To contribute to food and nutrition security, to contribute to the diversity of the economy, to create jobs for young people.
Activities to be carried out	<p>The activities identified are summed up over the next three years as:</p> <ul style="list-style-type: none"> • Developing drying salting technology to improve the quality of dried salted fish. • Support for research for better conservation of processed fish; • Facilitating access to subsidized proximity loans; • Vulgarization of modern smoking and drying salting techniques; • Setting up the marketing circuit for fish products; • Support for quality control activities of fish products.
Expected Results	<ul style="list-style-type: none"> • The drying-salting technology development program is being implemented; • Improvement and strengthening of value chains of chain values of smoked and salted dried fish; • Modern smoking and drying techniques are mastered; • The marketing circuit for continental fisheries products is being developed; • Access to subsidized proximity loans is guaranteed; • Quality assurance of continental fishing products is guaranteed.

