



Food loss and waste (FLW) in aquatic food value chains in Sri Lanka

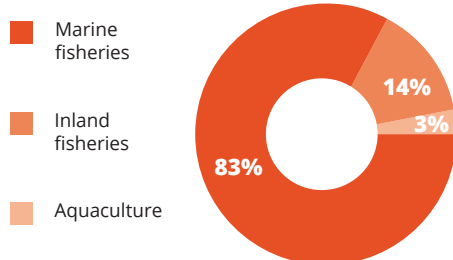


Fish production

Sri Lanka

Fish production from marine fisheries, inland fisheries and aquaculture has contributed 83 percent, 14 percent and 3 percent respectively to the total average annual fish production of 504 772 tonnes during last 5 years.

TOTAL PRODUCTION
Average in tonnes (2016–2020)



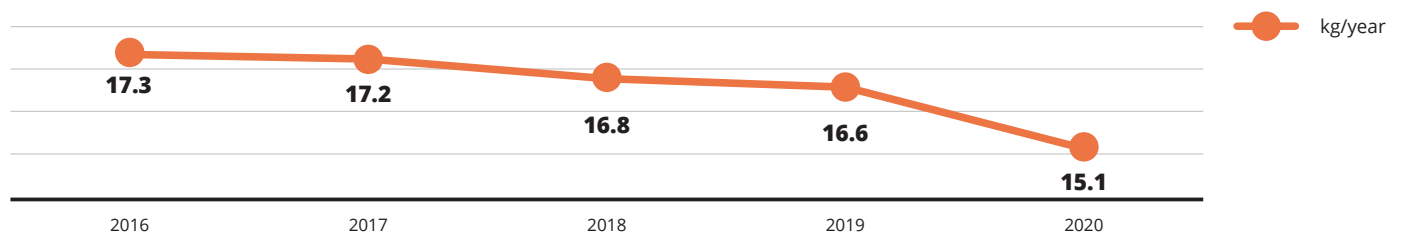
	Marine	Inland	Aquaculture	Total (tonnes)
2016	456 990	58 410	9 490	530 290
2017	449 440	68 500	8 740	531 980
2018	439 370	71 020	8 490	527 380
2019	415 490	73 230	10 710	506 070
2020	326 930	84 310	10 140	429 150



Consumption per capita

Fish contribute more than 50 percent of animal protein intake of Sri Lankan people. However, the per capita fish consumption in recent years has declined from 17.3 to 15.1 kg/year.

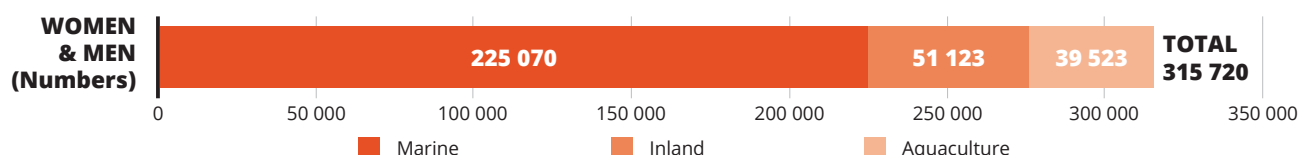
PER CAPITA FISH CONSUMPTION



Value chain actors

Around **2.7 million people** are involved in fishing, aquaculture and other related livelihoods. Fisheries and aquaculture contribute to around 1.1 percent of the country's gross domestic product (GDP), with the marine subsectors dominating that contribution.

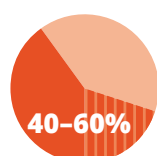
FISHERS/FARMERS IN FISHERIES AND AQUACULTURE SECTOR (2019)



Major fish species

Fish (English)	Scientific name	Local name	Production 2018 (MT)
Skipjack Tuna	<i>Katsuwonus pelamis</i>	Balaya	55 000
Tilapia (freshwater)	<i>Oreochromis niloticus</i>	Tilapia	51 810
Yellow fin Tuna	<i>Thunnus albacares</i>	Kelawalla	41 690
Bill fish	<i>Istiophorus platypterus</i>	Thalapath	32 680
Trevally	<i>Carangidae spp</i>	Paraw	22 290

Food loss and waste



Main causes of fish loss and waste:

- poor on-board handling and preservation especially in multiday vessels;
- poor and unhygienic handling, storage and processing methods in vessels and throughout the value chain;
- usage of poor-quality fishing gear and conventional fish catch techniques/failure to use technological advancements in capture fisheries;
- delays between fish catch and marketing of fish;
- the lack of appropriate fish handling equipment and suitable facilities at fish landing sites (e.g. pallets, boxes, fish on the floor);
- not maintaining quality display, storage and handling methods to preserve fish for their original freshness;
- use of poor-quality water and ice in the supply chain;
- weak cold chain during transport.



This document was produced under the Component 5: "Enhance the sustainable utilization of fisheries and aquaculture products and its contribution to livelihoods and food security" of the global project "Responsible use of fisheries and aquaculture resources for sustainable development (GCP/GLO/352/NOR)", with the financial assistance of the Norwegian Agency for Development Cooperation (Norad).



Some rights reserved. This work is available under a [CC BY-NC-SA 3.0 IGO](https://creativecommons.org/licenses/by-nc-sa/3.0/) licence