

# West African Fisheries Profiles



## Cape Verde

**Total Fish Production:** 7,742 MT (2005)  
**Total Seafood Export Value:** \$7,200,000 (2005)  
**Percentage of GDP:** 2.3%  
**Total Number of Jobs:** 61,909; 34,390 (direct)  
**Percentage of Jobs:** 5.2%

Source: FAO, Fishstat

### Top 10 Species Exported (Value)

1. Albacore, fresh or chilled (\$4,900,000)
2. Albacore, frozen (\$1,100,000)
3. Marine fish, frozen (\$560,000)
4. Rock lobster & crawfish not frozen (\$390,000)
5. Tuna, fresh or chilled (\$70,000)
6. Marine fish, fresh or chilled (\$60,000)
7. Tuna, prepared or preserved (\$40,000)
8. Mackerel, prepared or preserved (\$17,000)
9. Yellowfin tuna, fresh or chilled (\$6,000)
10. Yellowfin tuna, frozen (\$5,000)

Source: Fishstat/2005

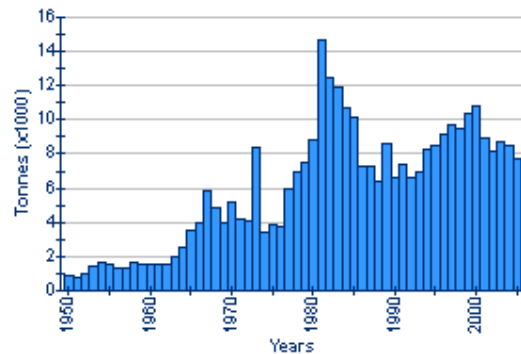
### Top Exports to the U.S. (Value)

- 2003: Fish NSPF in ATC in oil (\$3,850)  
 Tuna NSPF in ATC (foil or flexible) in oil (\$47,108)  
 Tuna NSPF in ATC (other) in oil (\$8,650)  
**Grand total: \$59,608**
- 2004: Tuna NSPF in ATC (foil or flexible) in oil (\$46,116)  
**Grand total: \$46,116**
- 2005: No exports
- 2006: Mackerel prepared/preserved (\$20,952)  
 Tuna NSPF in ATC (foil or flexible) in oil (\$85,368)  
**Grand total: \$106,320**
- 2007: No exports

Source: NOAA Fisheries

### Wild Capture Production (FAO)

Source: Fishstat



### Aquaculture Production (FAO)

No reported production

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## Industry Profile

About 1,200 small artisanal boats take in about 60% of Cape Verde's catch. Increasingly, these small boats are motorized, though the number of fishermen has been decreasing since 1999 following substantial growth in the 1990s. Artisanal fishermen use mainly lines, hooks, and seines.

A fleet of fewer than 100 industrial vessels takes in the remaining 40% of the catch, focusing on tuna (40% of the industrial catch), lobster, and pelagics (54% of the industrial catch).

Accords with nearby African states allow more than 100 foreign ships to fish in Cape Verdean waters, but not to dock on the island nation.

*Source: FAO*

## State of Processing and Value-Added Industry

Most fish caught by artisan fishermen undergoes port-side processing, mainly by women, then consumed domestically.

Canning facilities for tuna and mackerel exist, and the product is both consumed domestically and exported. Other facilities exist for production of fish meal.

Lobsters are either frozen or kept live, and most are exported.

*Source: FAO*

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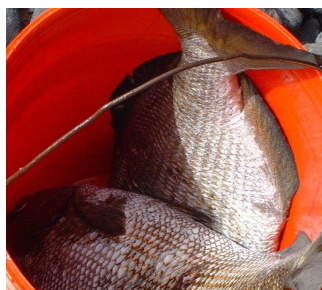
## Challenges and Prospects

Cold-storage infrastructure is insufficient. Existing facilities are mostly located in Santiago and St. Vincente. The industry is being privatized and receives foreign aid from the African Development Bank and Japan. Still, many artisanal fishermen and women processors do not have access to ice.

Lack of monitoring and enforcement in the EEZ is also problematic as it fails to prevent overfishing. It also prevents the government from realizing revenues from EEZ captures and exports.

The government of Cape Verde has recognized the potential of the fishing sector in its economic development plans, including programs to integrate the industry and coordinate relevant foreign aid. However, it has been unable to make necessary investments in the industry.

*Source: FAO*



## Sustainability

There is significant potential for growth in the Cape Verdean fishing sector. In 2001, captures were well below estimates of potential sustainable harvests, for example, 10–15% for tuna, 50–70% for pelagics, 20–30% of demersals, 75–95% of red lobsters, and 0% of green lobsters.

*Source: FAO*