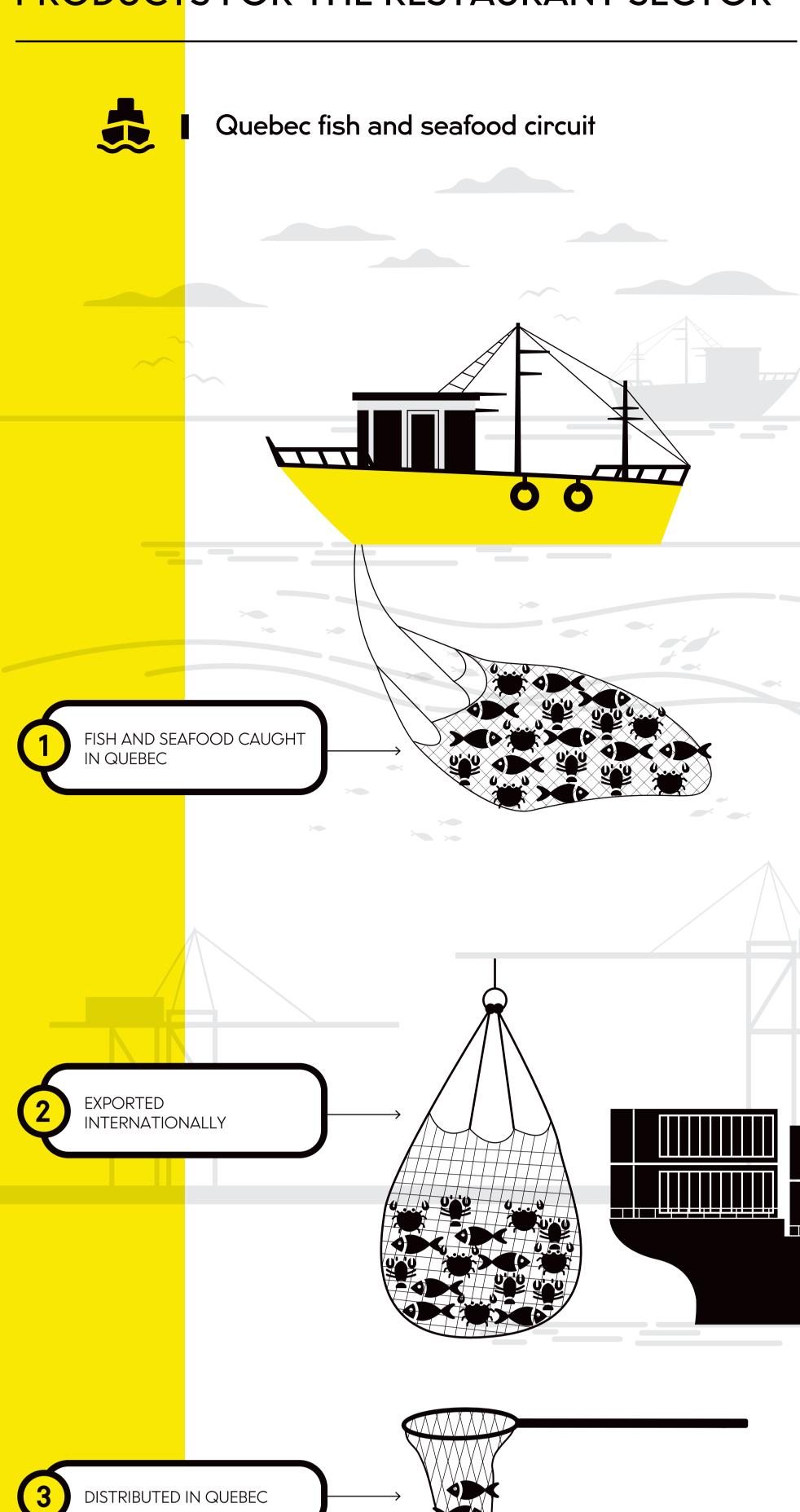
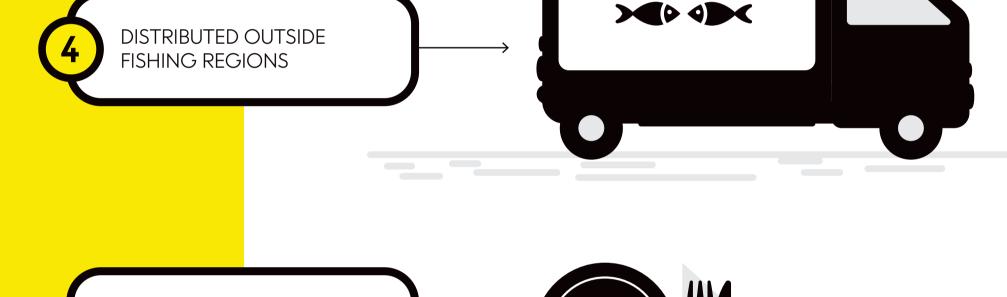
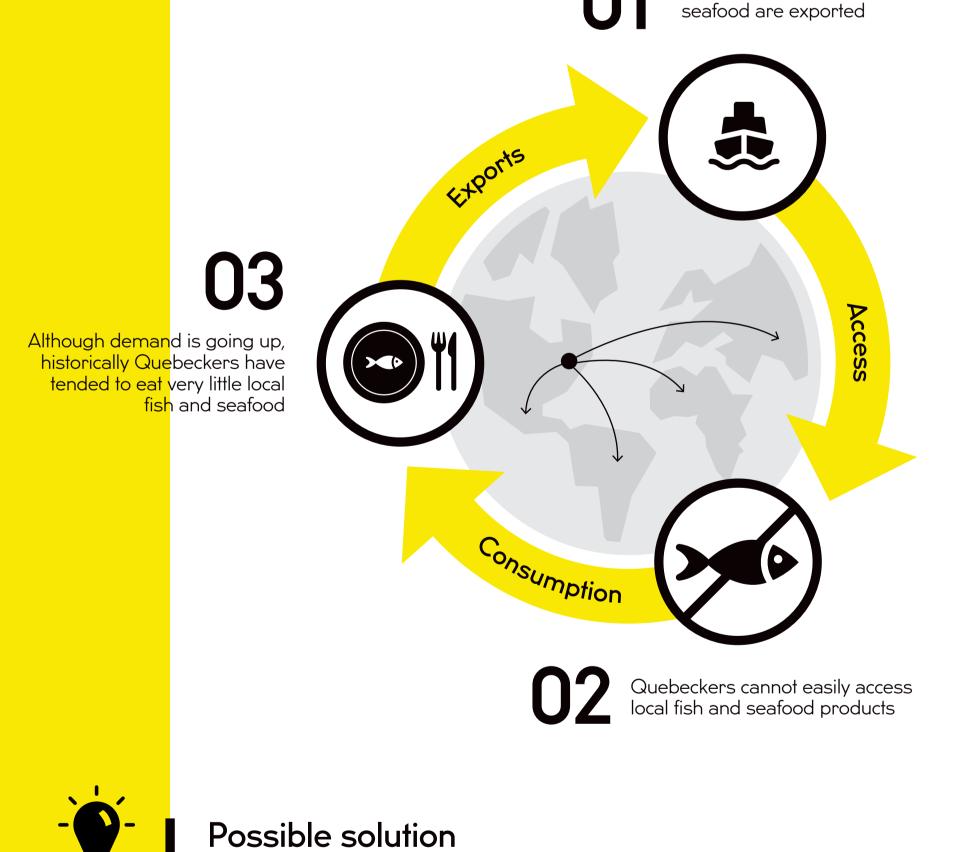
LOCAL PROCUREMENT: QUEBEC SEAFOOD PRODUCTS FOR THE RESTAURANT SECTOR





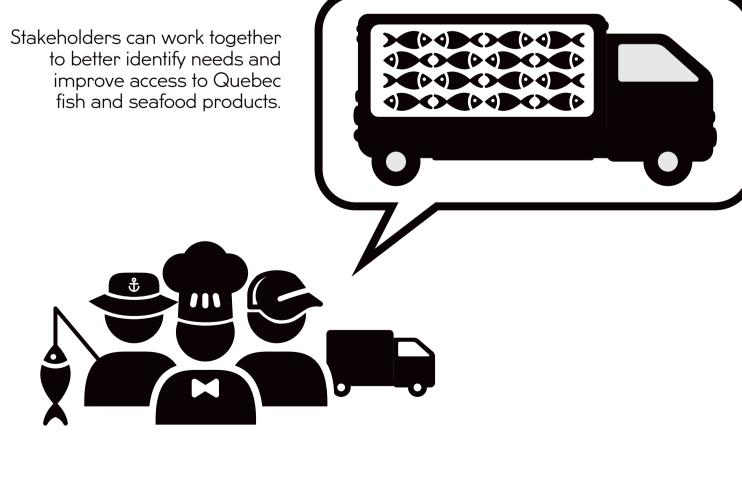


FRESH FISH AND SEAFOOD



Most locally caught fish and





- The Quebec fisheries economy is structured to provide export products. Restaurant owners (and customers) are increasingly asking for local fish and seafood products;
- seafood products for Quebeckers. Cooperation in the sector must also be improved to develop new value chains and better

however, the existing distribution system does not provide restaurants with fresh products.

The distribution of fresh fish and seafood must be improved to increase access to local fish and

exploit the potential of these products for Quebec.

To learn more, watch the video **Gastronom**iQc

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