Florida Seafood Seasons and Availability

Name

Title

Affiliation

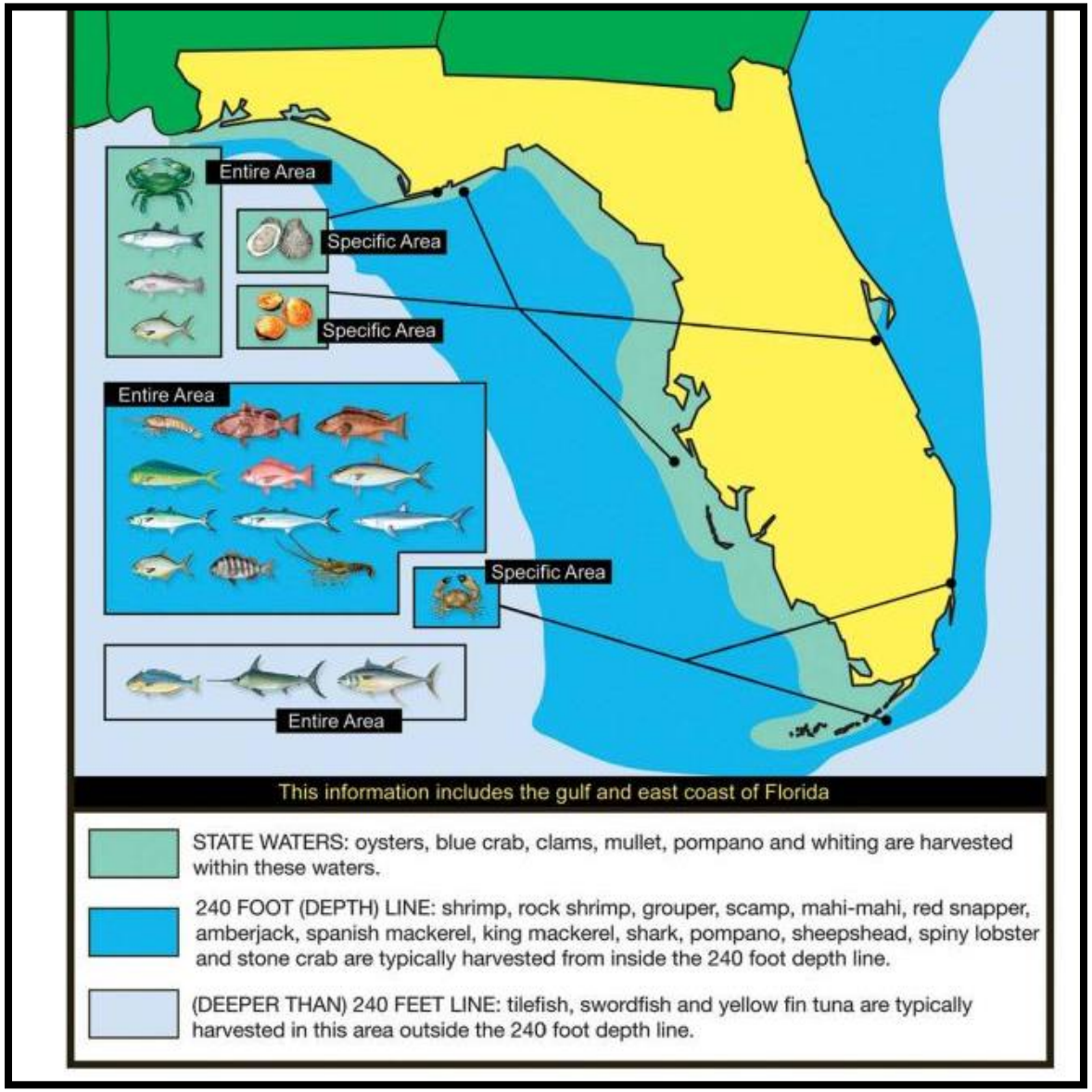
UF | IFAS Extension UNIVERSITY of FLORIDA

Sea Grant Florida

Goals

- Make you aware of the diversity of wild-caught and farm-raised seafood harvested in Florida
- Increase your understanding of factors that can influence the availability of Florida seafood
- Highlight the seasonality of some of Florida's top seafood commodities
- Provide you with tips and resources to find Florida seafood in your community

Where is Florida Seafood Harvested?



Product Variety

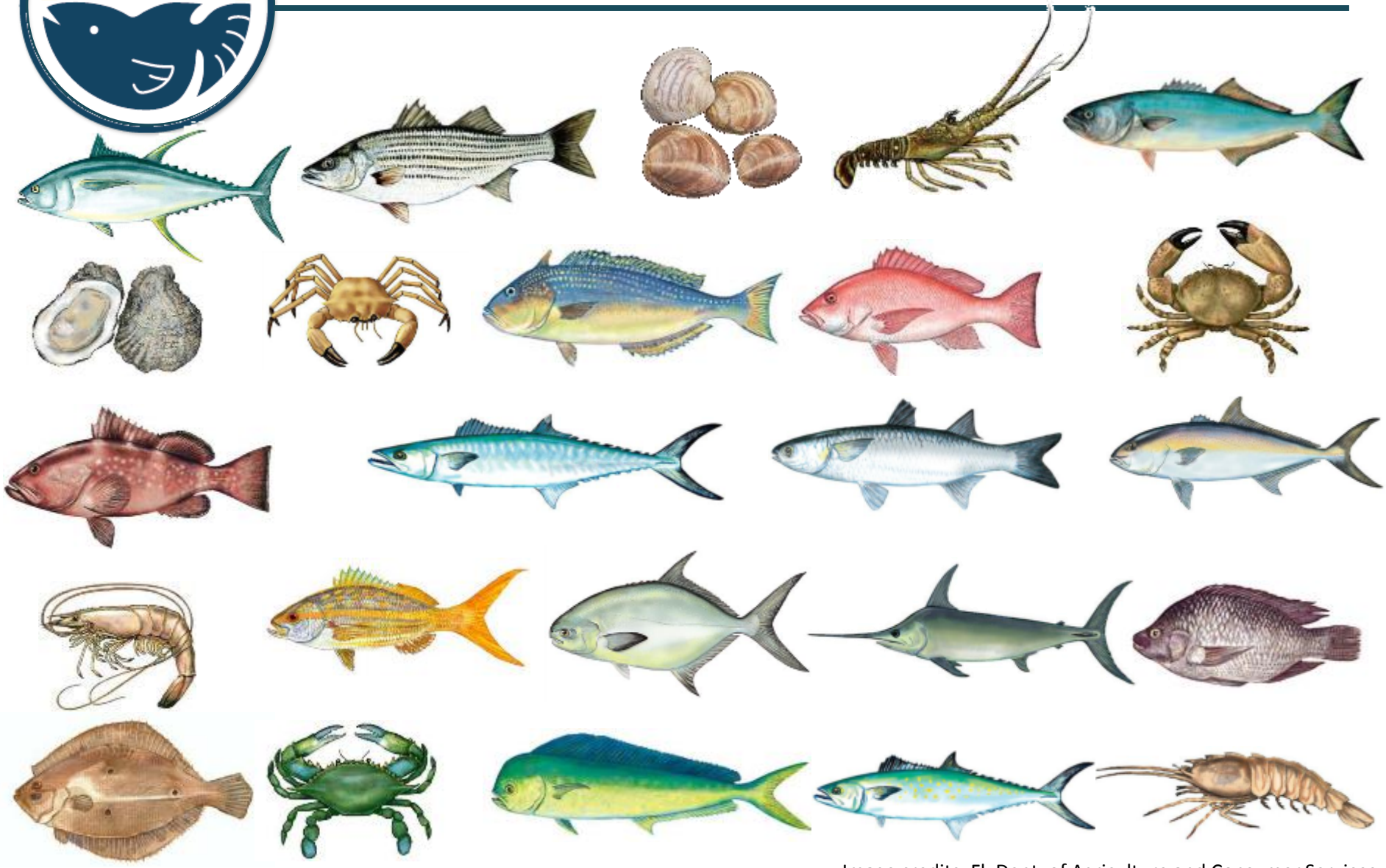
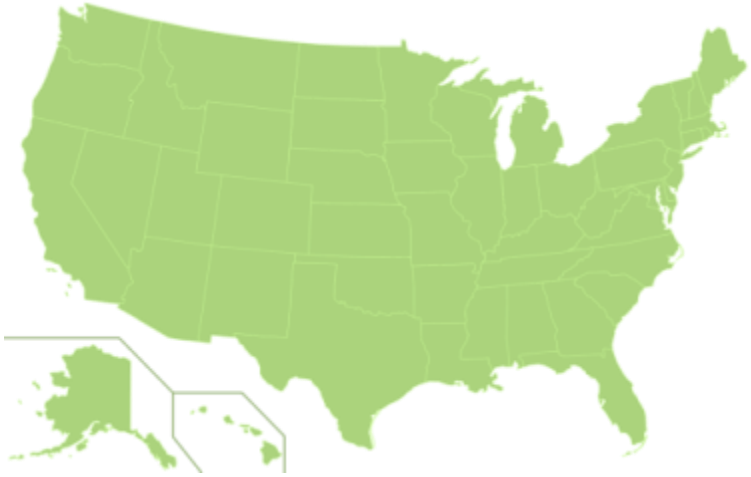


Image credits: Fl. Dept. of Agriculture and Consumer Services

A Growing Demand for Seafood



Why Florida Seafood?

1. Stimulates local economy
2. Freshness and quality
3. Transparency and accountability
4. Affordability
5. Sustainability

What Affects the Availability of Florida Seafood?

- Management rules and regulations
- Species life history
- Environmental events and conditions
- Consumer demand

Availability: Management

- Regulations
  - seasons
  - closed areas
  - quotas
  - size limits
  - gear restrictions
  - limited permits

Availability: Biological and Environmental

- Life History
  - Reproductive capability
  - Migratory behavior
  - Habitat requirements
- Environmental Conditions
  - Salinity
  - Nutrients
  - Temperature
  - Rainfall

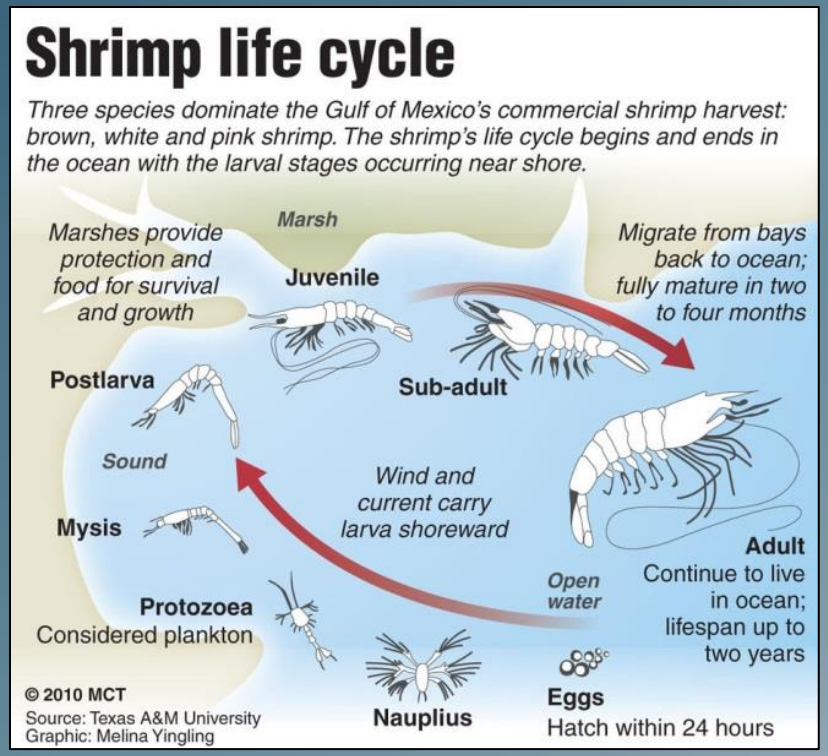


Image credit: Texas A&M University

Availability: Infrastructure and Consumer Demand

- Location/accessibility of:
  - Harvesters/producers
  - Processors
  - Wholesalers
  - Retailers
- Consumer demand

Mix It Up!

2011's Top 10	Popular and Lesser Known Florida Options
Shrimp	Shrimp (Brown, Pink, Rock, White, Royal Reds), Crab (Blue and Golden), Spiny Lobster
Canned Tuna	Yellowfin Tuna, Swordfish, Mackerel
Salmon	Mackerel, Yellowfin Tuna, Mullet
Pollock	Snapper, Mahi -mahi, Triggerfish
Tilapia	Tilapia (locally farmed), Pompano, Snapper, Tilefish, Flounder
Pangasius	Mackerel, Tilefish, Pompano
Catfish	Catfish (locally farmed), Striped Bass (locally farmed), Flounder
Crab	Crab (Blue, Stone and Golden), Spiny Lobster
Cod	Grouper, Mahi-mahi, Cobia, Black Drum
Clams	Clams, Oysters, Squid, Octopus

Seasonality

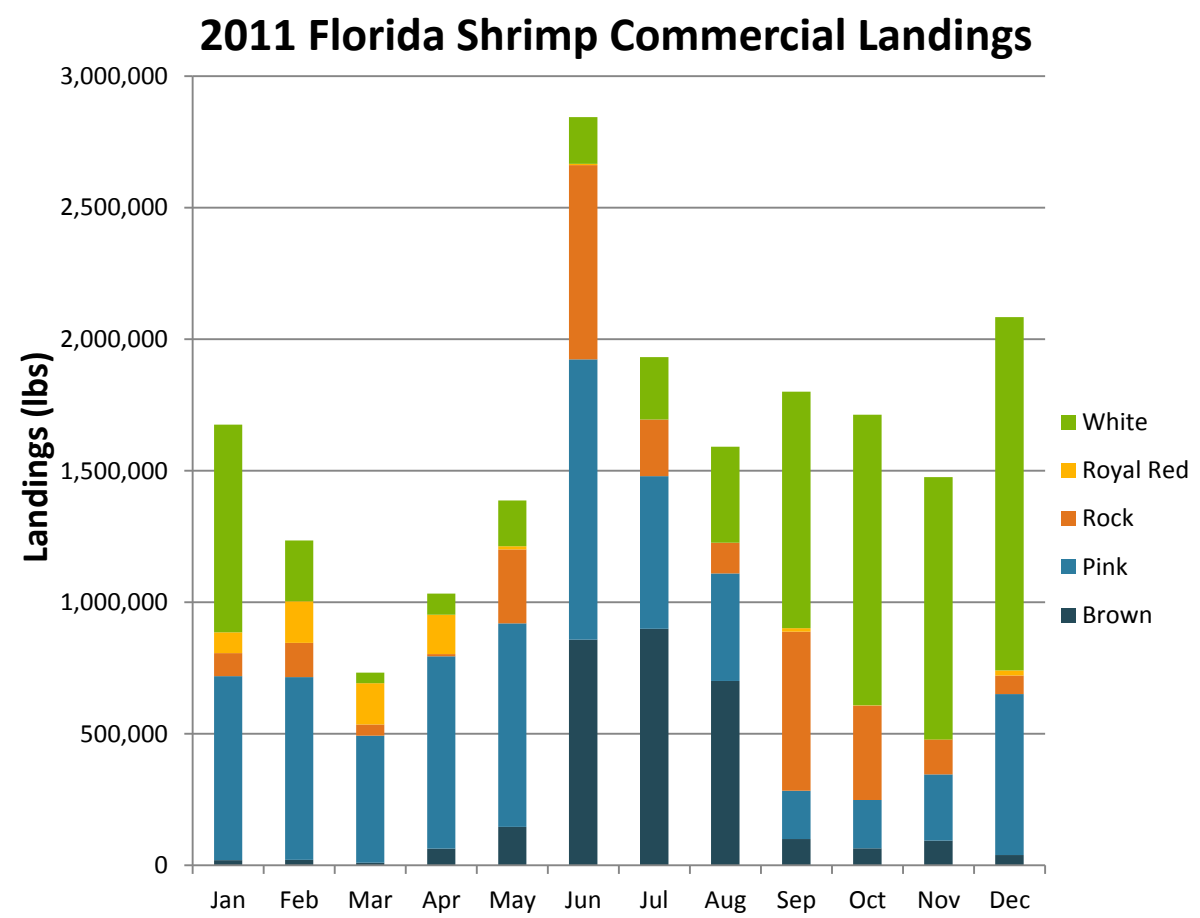
- Year-Round Availability:
  - Finfish: Swordfish, Tilefish, Grouper, Snapper, King Mackerel
  - Shellfish: Blue Crab, Clams, Shrimp

Seasonality

- Season Based Availability (Peak Months):
  - Finfish: Mahi-Mahi (May-Jun), Pompano (Nov-Apr)
  - Shellfish: Spiny Lobster (Aug-Mar), Stone Crab Claws (Oct-May)

Example: Florida Shrimp

- Five species available
- Most can be purchased frozen year round, but specific seasons for fresh product
- Seasonal variability



Tips for Buying Florida Seafood

- Buy from reputable dealers
- Look for "*Fresh from Florida*" logo
- Talk to your retailer - *ask questions*
- Select a variety of seafood
- Learn Florida's "seafood seasons" *Seek out preferred alternatives when local is not available*
  - *Regional*
  - *Domestic*

Finding Florida Seafood

flseagrant.org/seafoodatyourfingertips

Florida Seafood @ your fingertips

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