



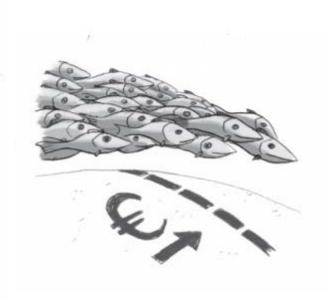
NSC: AREAS OF OPERATION

Marketing

Market information

Communication

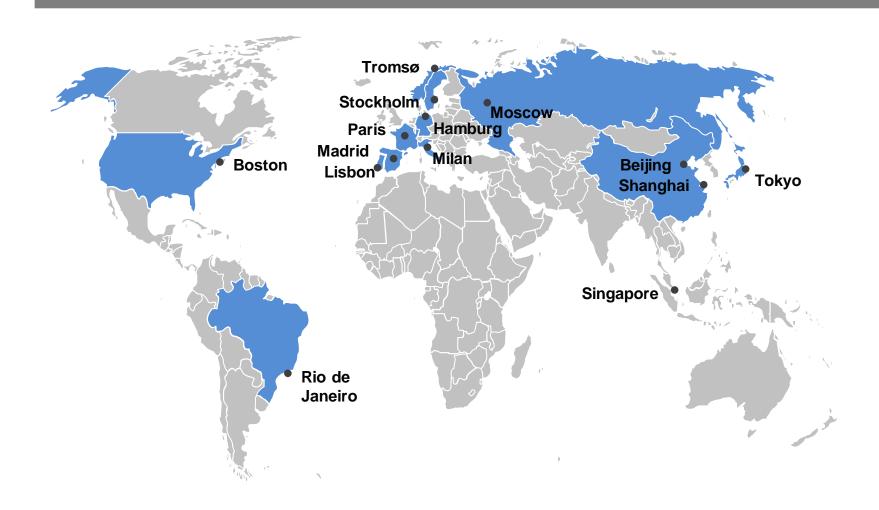








NSC AROUND THE WORLD



IS THERE A POTENTIAL FOR DOMESTIC CONSUMPTION OF NORWEGIAN WHITE FISH CONSUMPTION IN THE CHINESE MARKET?

SALMON AS AN EXAMPLE:

CUISINE

80 % + of salmon in China is consumed raw

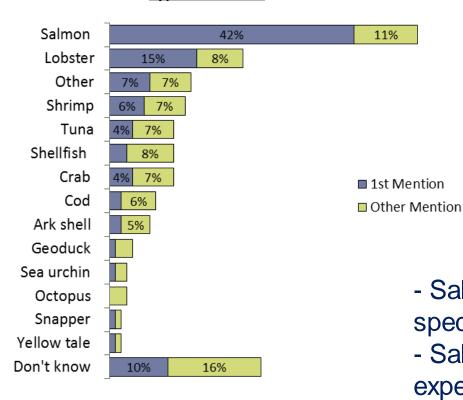
Salmons role for consumers is within the <u>Japanese</u> cuisine

And Japanese cuisine is growing!



STRENGHT WITHIN THE CUISINE

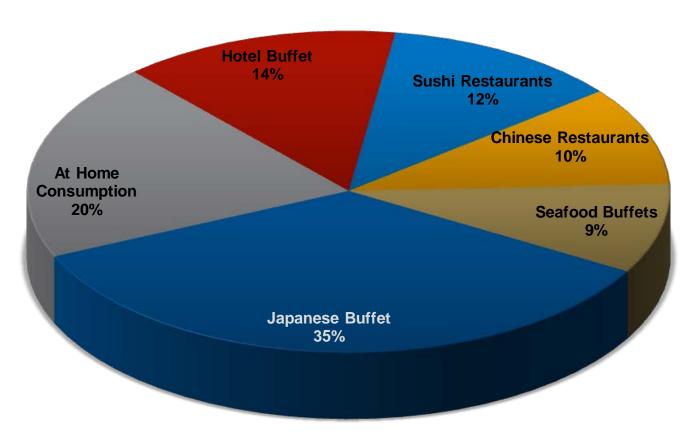
Type of Sashimi



- Salmon is the most popular species for sashimi.
- Salmon is one of the less expensive seafood for sashimi.

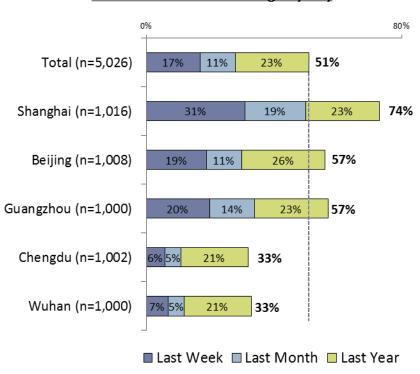
CHANNELS

Consumption channels

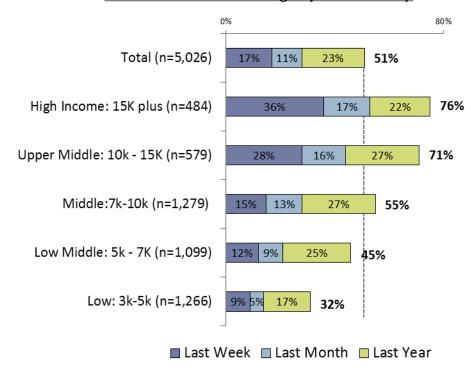


PENETRATION OF SALMON

Last 12 month Salmon Usage by City



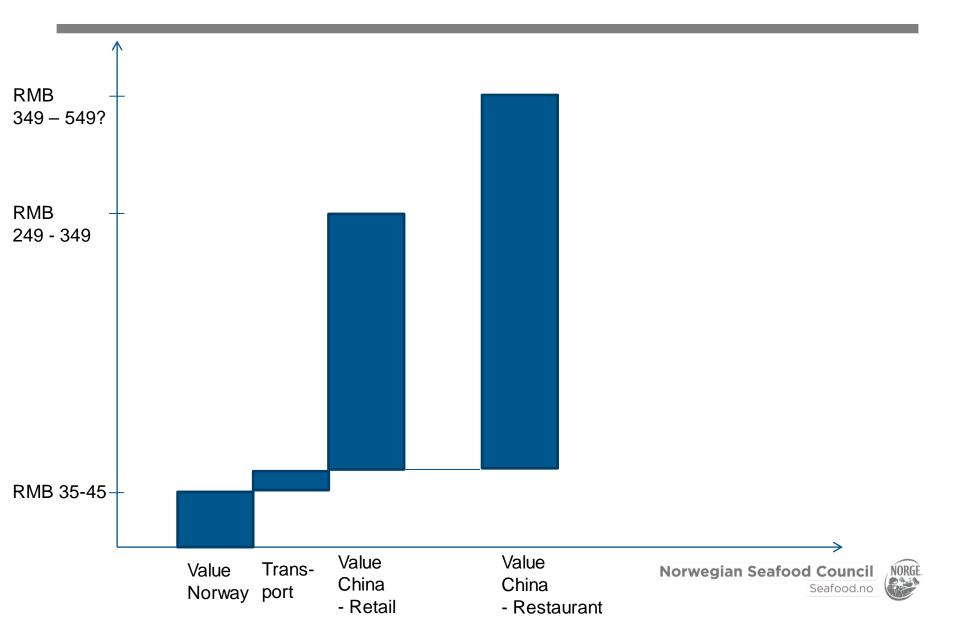
Last 12 month Salmon Usage by Income Group



SUMMARY SALMONS POSITION

- Japanese cuisine (+ 80 %)
 - Raw consumption
- Most popular among sashimi variants
 - and relative inexpensive (within the segment)
- Restaurant biggest channel (80 %)
- High income consumers
 - But the product is "affordable luxury"

THE VALUE IS CREATED IN CHINA



WHERE HAS NORWEGIAN WHITE FISH ITS COMPARATIVE ADVANTAGES?

- Cuisine?
 - Western, Chinese (which?), Japanese etc.
- Channel?
 - Retail and/or restaurants?
- Type of consumer?
 - Age, income etc?
- What is the product story within relevant cuisine and channel?
- Substituting current products, why is Norwegian white fish better than current product?
- High- end?
 - Low medium high, within segment
- How to prepare?
- Packaging?
- Value chain?
- Whole fish, fillets?
- Etc.

CHINESE CONSUMERS



We need to understand the Chinese consumers, their preferences, attitudes, and perceptions to build relevant market insights for Norwegian white fish.



Seafood from Norway. Raised in clear, cold water.

