



Building a Stronger Seafood Value Chain in Belize

Better handling. Better prices. Better livelihoods.



1

Harvest

The issue: inconsistent landings and quality due to limited onboard ice, insufficient safety gear, and variable monitoring.

The fix: expand ice access at sea/landing sites; equip vessels with safety/positioning

Why it matters: fresher product and safer trips support stable supply and livelihoods.

Processing

The issue: gaps in cold storage, inconsistent product specs, and limited certification readiness.

The fix: upgrade cold storage and hygiene flow, adopt simple HACCP procedures; support skills development on product specs.

Why it matters: Consistent quality opens doors to high-value buyers at home and abroad.

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Wholesale/Distribution

The issue: Weak cold chain and transportation networks lead to spoilage, late deliveries, and price swings.

The fix: Shared hubs with ice and storage, reefer truck capacity, and basic digital tracking from boat to buyer.

Why it matters: Less waste and clearer traceability increase trust and profit margins.

Retail

The issue: Irregular supply and labelling; cuts and package sizes differ across sellers.

The fix: Standardize retail specs, certify origin/handling; launch a simple, visible local brand.

Why it matters: Clear, consistent products drive repeat purchase and fairer pricing.

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Consumer

The issue: Consumers want proof of species, origin and quality assurance.

The fix: Invest in easy-to-read labels (species, origin, harvest date) plus QR codes for traceability.

Why it matters: Confidence sustains demand for local seafood and supports the entire value chain.

Optimization & Opportunities

Cold Chain

Invest in cold-chain capacity at priority landing and processing sites to reduce losses.

HACCP

Enhance training in HACCP-aligned practices to meet market requirements.

Digitization

Introduce basic digital data tracking to improve compliance and data quality.

Product Diversification

Invest in cold-chain capacity at priority landing and processing sites to reduce losses.

Aquaculture

Enhance training in HACCP-aligned practices to meet market requirements.

Labelling

Introduce basic digital data tracking to improve compliance and data quality.

Strategic Roadmap

Harmonize Seafood Regulations & SPS Structures

- Comprehensive legal review
- Draft and adopt national SPS regulations
- Establish SPS advisory committee
- Promote regulatory coherence

Strengthening Institutional Coordination and Capacity

- Form Seafood Value Chain Council
- Strengthen technical capacity and develop performance monitoring system

Improving Access to Finance

- Expand credit and loan products
- Promote microfinance initiatives

Cold Chain & Infrastructure Upgrades

- Upgrade with energy efficient technology
- Expand regional cold chain logistics

Product Diversification & Value Addition

- Promote development of value-added seafood products
- Build integrated supply chains

Promoting Aquaculture & Alternative Seafood Production

- Develop hatchery infrastructure and feed supply chains
- Offer training and extension services
- Streamline licensing

Enhancing Digitization & Traceability

- Scale up digital traceability platform
- Training in digital marketing

Developing Sustainable Niche Markets

- Expand certification schemes
- Develop marketing partnerships
- Public awareness campaigns

Climate Resilient & Early Warning Systems

- Integrate climate risk assessments into planning
- Establish a national fisheries early warning and disaster response system

Tourism & Culinary Integration

- Link fishers and cooperatives to hotel supply chains
- Promote seafood tours and festivals