



# GLOBEFISH

## EUROPEAN PRICE REPORT

**Issue 05/2013  
May 2013**

*The **European Fish Price Report**, based on information supplied by industry correspondents, aims to provide guidance on broad price trends. Price information is indicative and should be used only for forecasting medium- and long-term trends.  
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### LATEST TRENDS

#### European Seafood Exposition (ESE) in Brussels

One of the key issues debated during ESE this year was the practical implementation of sustainability schemes and the impact on producers. In addition to presentations by the various scheme holders and standard owners, a number of producing countries showcased their own sustainability schemes and how they relate to FAO's Code of Conduct for Responsible Fisheries and the three FAO guidelines on ecolabelling: for marine capture fisheries, inland capture fisheries, and for aquaculture certification.

In this respect, a new initiative by Germany's development agency, GIZ, and supported by major retail chains and producers, aims at improving harmonization of the various sustainability schemes, thereby reducing duplication and costs for the producer. The scheme is called the Global Seafood Sustainability Initiative (GSSI) and builds on industry experience from the harmonization of food safety standards. The idea is that if a fish stock or farmed species is already certified under one recognised scheme, there is no need to go through an additional certification process with its related costs under a different scheme, as the retailers will accept them as being equivalent. Over time, this should drive down certification costs for producers while still guaranteeing the sustainability of production. With 50% of fish exports coming from developing countries, this would be a big relief for many producers.

#### Aquaculture Feed and Fertilizer Resources Information System

FAO has recently launched a new web site entitled "Aquaculture Feed and Fertilizer Resources Information System (AFFRIS)".



AFFRIS is intended to provide information on commercially important aquaculture feed and nutrient resources, as well as guidelines on using the information to achieve the optimum feeding strategies for globally important aquaculture species. The Web site can be accessed at: [www.fao.org/fishery/affris/en/](http://www.fao.org/fishery/affris/en/)

## **EU Market Observatory for Fisheries and Aquaculture products**

On 24 April 2013 the European Commission officially launched an online tool, the European Observatory for Fisheries and Aquaculture products (EUMOFA), for enhancing market intelligence. It is aimed at producers, processors, importers, retailers, consumers, markets' analysts and policy makers.

The Observatory is an EU-wide interactive web-tool offering up-to-date data on volume, value and price of fisheries and aquaculture products throughout the supply chain, from landing at ports to being displayed on supermarket shelves. Having timely information on prices and market trends will enable producers to meet demand more promptly, thus increasing the market value of their products.

Market transparency and stability are expected to be enhanced and producers should be able to identify new market opportunities and optimise the value of production more easily. In turn this should encourage moving away from production strategies based solely on volume and ultimately contribute to social, economic and environmental sustainability.

The Web site can be accessed at: <http://ec.europa.eu/fisheries/market-observatory>

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## **GROUND FISH**

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Alaska pollock catches in the northern zone of the Okhotsk Sea were completed by the middle of April. Catches in the northern area reached 779 900 tonnes of Alaska pollock in the period January-April, which corresponds to 86.4% of the quota and is 11 000 tonnes more than in the same period of 2012. On the domestic market in Moscow, prices for frozen headed & gutted Alaska pollock >25 cm varied from EUR 1.17/kg to EUR 1.2/kg, and for >30 cm sizes the price varied from EUR 1.3/kg to EUR 1.32/kg, while >35 cm sizes were not available. Demand was good and stable on the local market.

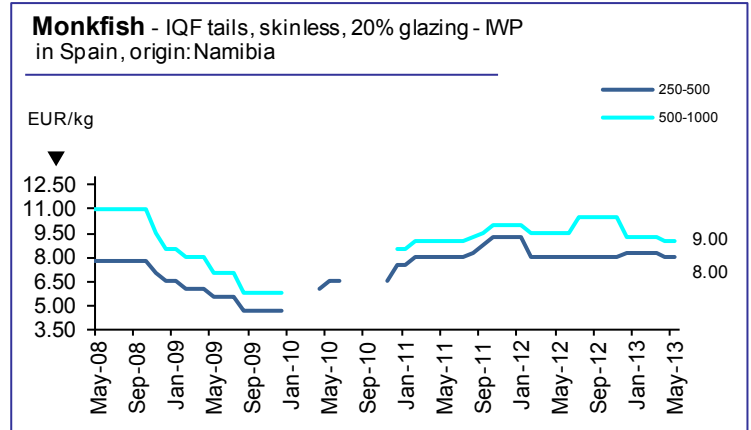
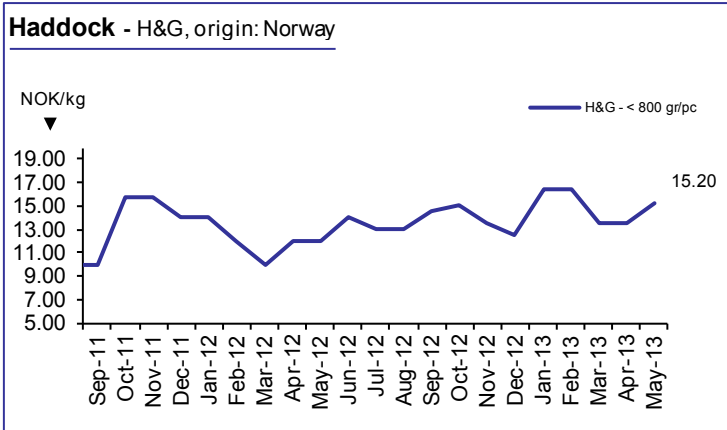
The cod market is in the process of reacting to the very high cod quotas set in some areas for this year. This could lead to a situation where shipowners would lose money because of low prices but producers would have much greater benefits. To maintain marketability, producers have recognised the need to change their buying policy so that financial costs are reduced and inventories are moved quickly. At present cold stores do not hold as much stock as last year and some producers are having problems in finding products in the market. This is giving rise to a scenario where cod prices are actually increasing, instead of the expected decrease. Prices similar to those in 2012 or 2011, or even higher have been predicted. Some quick deals have been done at very low prices but only small quantities were traded, with no overall significance for the market.

The value of exports of Norwegian cod, saithe and haddock in April totalled NOK 806 million, corresponding to an 8% increase on April 2012 figures. In terms of volume, exports were up by 26%, with exports of fresh Norwegian cod showing the biggest increase. The volume of exports of fresh whole Norwegian cod increased from 3 646 tonnes in April 2012 to 10 160 tonnes in April 2013, an impressive 179% increase. In the

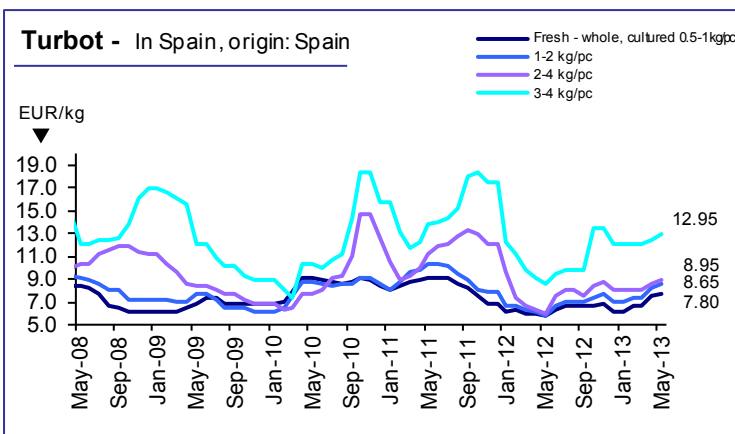


same period, the price fell by 28%. In April, Sweden was among the biggest growth markets for fresh fish with exports up in volume from 591 tonnes to 1 578 tonnes.

For the spring season, *Merluccius productus* is reported to be offered by suppliers at the same price level of last year.



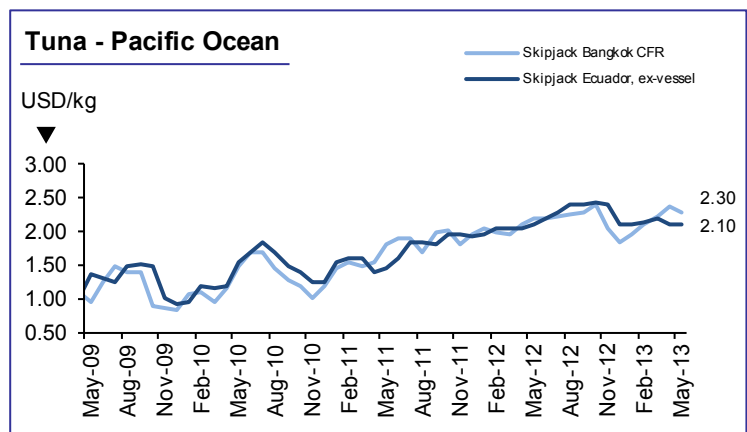
## FLATFISH



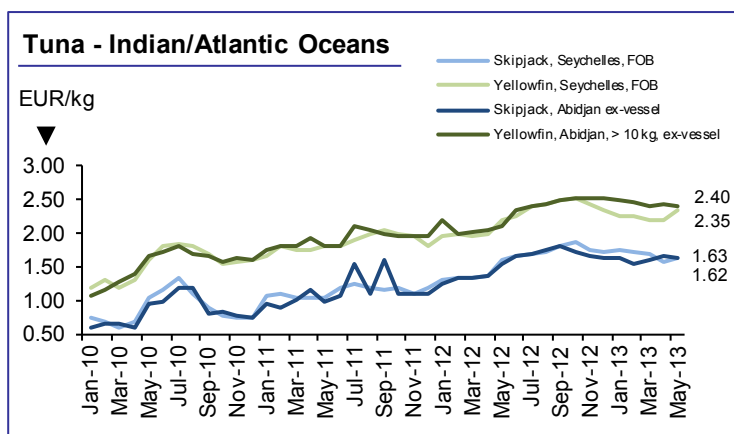
In Spain, the shortage of turbot is becoming more and more evident. Consequently, prices continue to increase despite weak demand. However, the turbot fishing season will start very soon and this is expected to put a stop to the upward price trend.

## TUNA

Fishing has picked up for most vessels during the past few weeks in the **Western and Central Pacific**. Higher volumes of skipjack deliveries to Bangkok have contributed to a softening in price to USD 2 300/tonne from last month's historical high of USD 2 370/tonne. April deliveries to Thailand jumped to 54 000 tonnes from last month's low level of about 40 000 tonnes. Typically, carrier delivery volumes to Thailand are close to 60 000 tonnes per month.

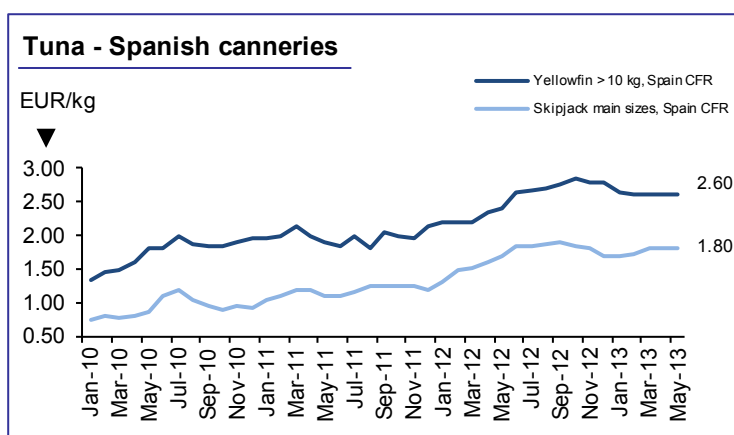


The positive fishing trend in the Eastern Pacific continues for yellowfin and skipjack. On 28 April, skipjack catches registered a 29% increase over the same period last year. Cold storages are full in Ecuador, but high production levels by processors have sustained demand and supported skipjack prices at USD 2 100-2 200/tonne ex vessel Manta. The tuna industry has welcomed the announcement by Ecuador's President, Rafael Correa, on an agreement with the European Commission and hope that negotiations will begin soon.

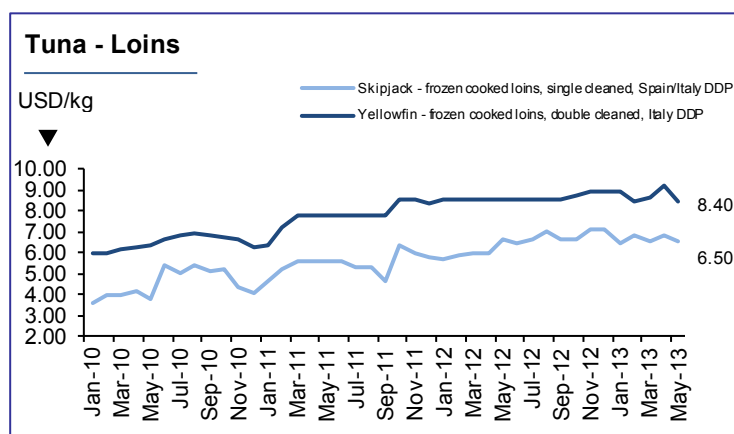


Since the relatively good fishing season in the **Indian Ocean's** Mozambique Channel has concluded, vessels have redeployed to wider areas in search of tuna. Thus catch rates have gone down for now, contributing to an increase of the price of skipjack to EUR 1 615/tonne FOB Seychelles and of yellowfin 10kg and up to EUR 2 350/tonne.

The tuna catch in the **Atlantic Ocean** has been disappointing. This trend, coupled with the **EU's** continuing close examination of imports of West African tuna and tuna products, is having an impact on skipjack prices, which have decreased further to EUR 1 630/tonne ex vessel Abidjan. Yellowfin 10kg and up prices are holding steady at EUR 2 400/tonne as canneries are stocking up in expectation of increased production once the EU and the West Africa tuna exporting countries restore order in the catch certificate crisis.



In **Europe**, yellowfin continues to be sold at EUR 2 600/tonne CFR Italy for the fourth month in a row. Spanish prices have also reached EUR 2 600 CFR Spain. Skipjack prices have plateaued at EUR 1 800/tonne ex cold store, the same as the previous month.



As of 9 May, over 21 000 tonnes of cooked and frozen tuna loins have entered the **EU** under the 2013 zero duty quota of 22 000 tonnes. The quota is expected to be completely filled by the end of May.

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## SMALL PELAGICS

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In the northern part of the Okhotsk Sea, the overall weather conditions and amount of sea ice during the first four months of the year did not hamper fishing. Pacific herring catches during the period January-April exceeded 174 900 tonnes. This corresponds to 74 000 tonnes more than in the same period of 2012. In Vladivostok, prices for Pacific herring 200-300 gr/pc varied from EUR 0.42/kg (ex-vessel) to EUR 0.54/kg (ex-warehouse) and were relatively stable, with reasonably good demand. In Moscow, prices varied from EUR 0.61/kg to EUR 0.66/kg on the wholesale market, showing a downward trend and erratic demand.

The Danish sand eel fishing is still lagging behind its usual performance because of continuing cold water temperatures and unfavourable fishing conditions. Total catches are 25 173 tonnes against the 249 000 tonnes Danish quota. Producers report that the market is slow. Prices remain around DKK 11 300/tonne FOB Denmark for 72% protein fishmeal.

In Iceland blue whiting catches reached 74 719 tonnes against the 101 417 tonnes Icelandic quota. Part of the fleet has now completed its quota while some vessels have chosen not to go out fishing until now. Once blue whiting catches have been completed, the herring and mackerel season will start, which typically picks up during June/July.

In Norway, total fish feed sales (up to week 16) amounted to 268 749 tonnes, down 24% compared with the same period last year.

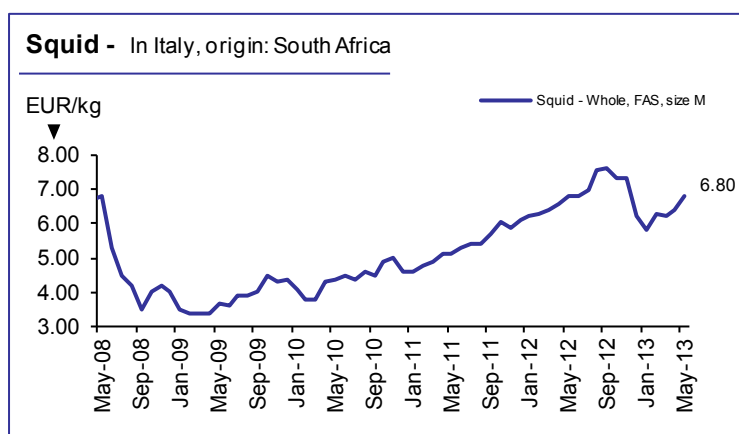
Herring and mackerel exports from Norway were down drastically during the first four months of the year. The value of exports of Norwegian herring totalled NOK 958 million, a decline of NOK 793 million compared with the same period last year. Mackerel exports followed the same trend and were down in value by NOK 344 million to a total of NOK 532 million.

On 13 May in Brussels, the European Commission proposed sanctions against the Faeroe Islands and Iceland in order to protect herring and mackerel stocks. The sanctions are aimed at preventing imports of unsustainably fished herring into the EU and also to ban EU vessels from fishing herring in Faeroese waters. This should help reduce the damage inflicted on stocks.

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## CEPHALOPODS

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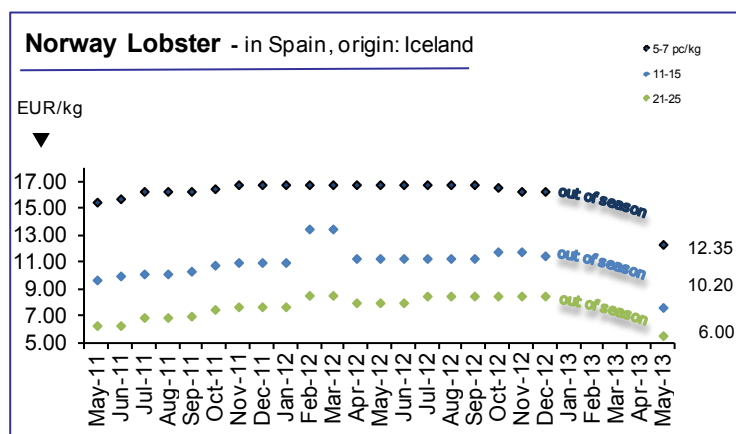


In South Africa, squid catches continue to be abysmal. In the past there was often an uptick in catches around Easter, but it did not occur this year. The amount of stock available is very low and prices have increased further. Squid fishing is a prime income generator for South Africa and particularly for the Eastern Cape region, with about 130 freezer boats and around 2 400 licensed fishers.

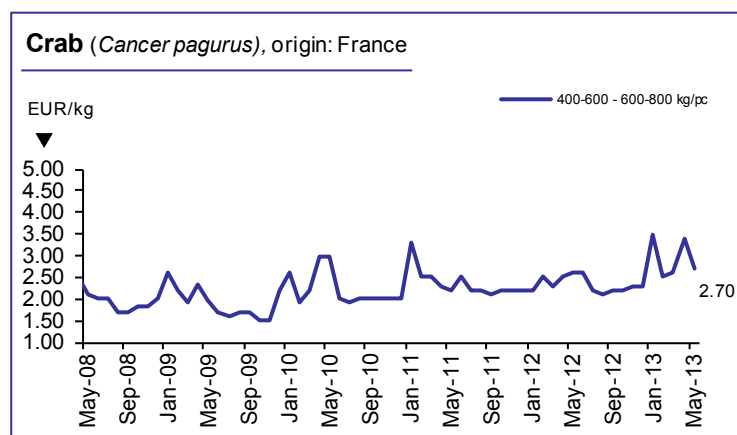
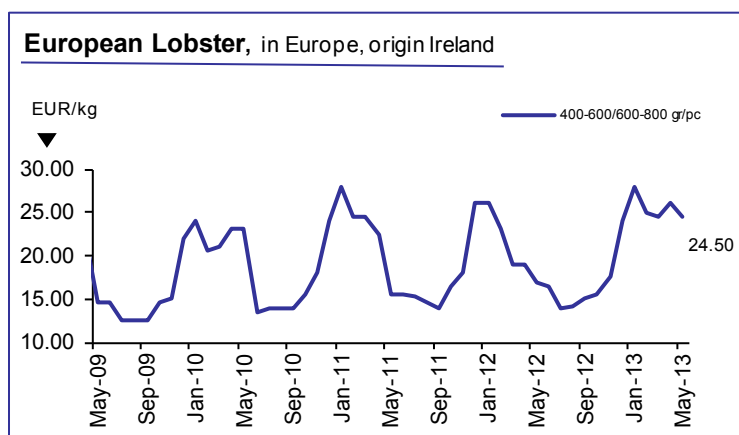
## CRUSTACEANS

This year's American lobster season has just started with prices considerably lower compared with last year. The decrease is partly the result of unsold stocks at import and retail levels. However, fishermen do not want to accept the situation and are pushing for higher prices. At the current price offered by buyers of about CAD 3.00/lb it is not worthwhile going to sea. The fishermen want CAD 5.00/lb for shore landed lobster. A stop on fishing was called and some factories were blocked in attempts to put pressure on buyers to raise prices. However, prices are likely to remain below the level of last year otherwise market interest for frozen lobster would be very low as well.

The new season for Norway lobster has also now started. Although the market was somewhat hesitant at the beginning of the season, buying is now underway. Prices are reported to have decreased significantly compared with the previous season.



On the French market, prices for edible crab and European lobster have decreased slightly this month but remain relatively high for the season. If mid-spring weather conditions improve, landings might improve, leading to a slight drop in prices in coming weeks.

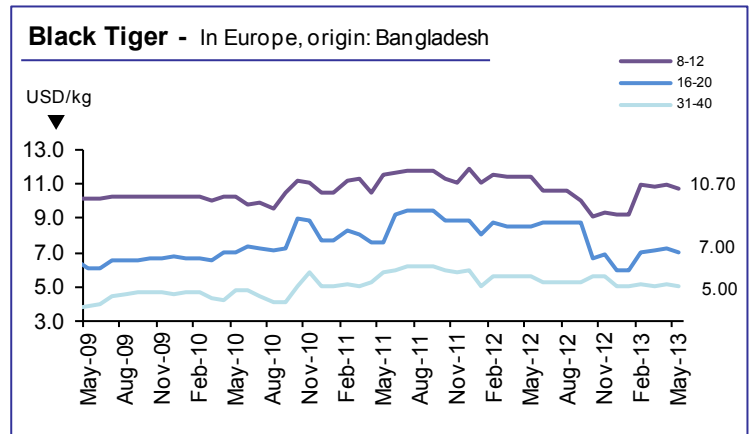
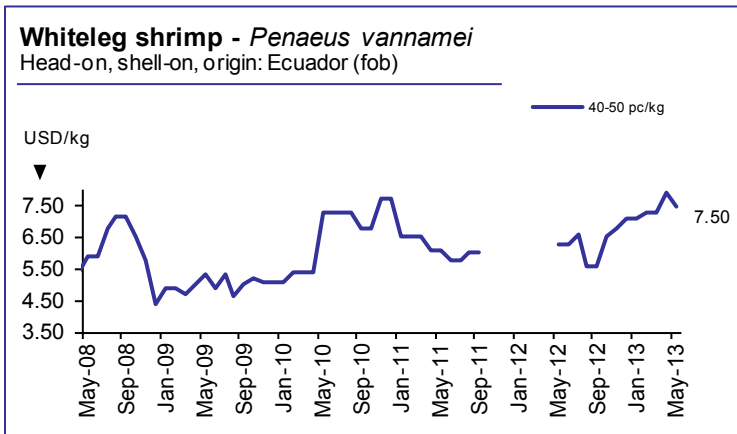
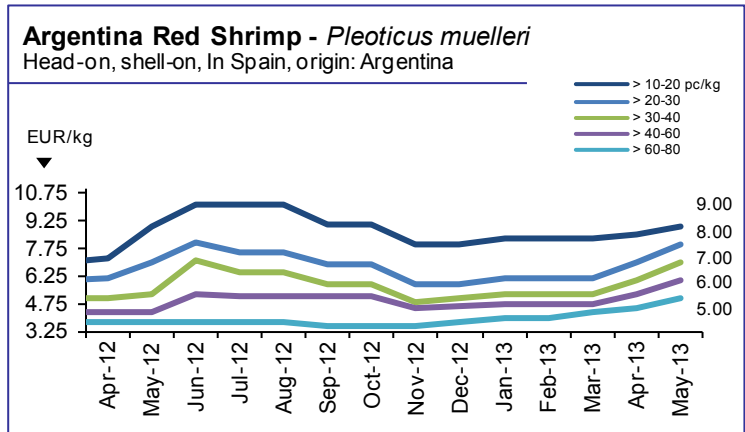


## SHRIMP

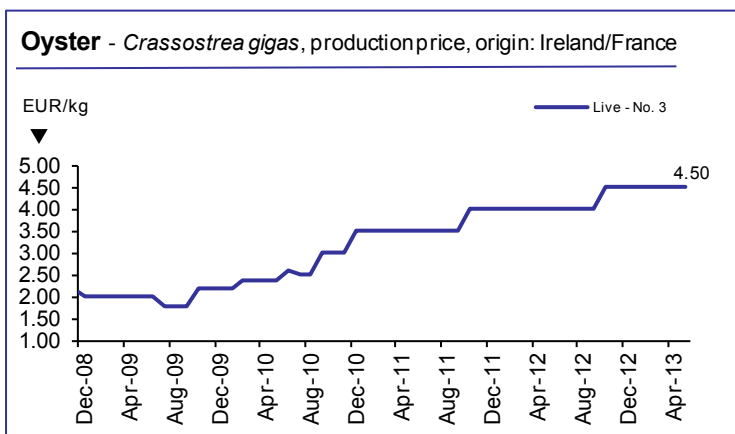
Shrimp production from Asian continues to decline because of the effect of the early mortality syndrome (EMS). Exports have dropped during the first quarter of the year and the situation is expected to worsen somewhat in coming months when demand increases on the European market. However, scientists from the University of Arizona have discovered the pathogen behind the disease. The EMS, technically known as acute hepatopancreatic necrosis syndrome (AHPNS), is caused by a bacterial agent (*Vibrio parahaemolyticus*) that destroys tissues in the shrimp's digestive organs. The virus is reported to be not dangerous for human health. The identification of the

disease agent is an important breakthrough in the prevention of the spread of the disease through import/export.

In Europe stocks of Argentine red shrimp remain very low with continuously increasing prices. As is normal for the period, demand has started to increase but supply is not sufficient. In Argentina, provincial water catches were very low both in Chubut and in Santa Cruz. On 18 May a survey will start in waters under national jurisdiction. However, products from national jurisdiction waters are not expected to arrive on the European market before July, and therefore prices are expected to remain high in coming months because of lack of availability.



## BIVALVES



In northern Europe a particularly cold late winter/early spring is reported to have led to slow growth rates for mussels. Consequently, the start of the French mussel season, which was initially predicted to commence early, may be delayed.

In France, oyster prices remain strong because of high mortality rates and present low supply. However, the local press has reported recently that producers

have made a particular effort to collect more larvae and that production may improve in line with this, subsequently leading to a decrease in price.

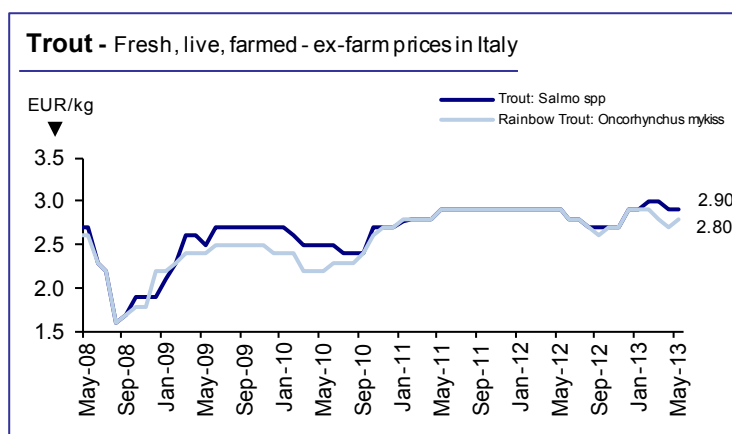
## SALMON

Atlantic salmon from Europe as well as from Chile has seen quotations rise despite overall uncertain demand for seafood during the period. While some softening of prices is likely during the second half of the year, with new volumes expected from both Norway and Chile, supply will remain tight. The main problem is the presence of sea lice, which stresses the fish and prevents growth. Also rising feed prices are adding to costs and therefore it is unlikely that prices will fall dramatically.

The value of Norwegian salmon exports in April totalled NOK 3 billion, an increase of 38% compared with April last year, setting a new record for the month of April. This year to date, the value of Norwegian salmon exports amounts to NOK 11.1 billion, a rise of 25% compared with the same period last year. The increase is caused by higher export prices with average prices for fresh whole Norwegian salmon in April reaching NOK 42.01 per kg, compared with NOK 29.58 per kg in April 2012. France and Poland are the two biggest markets for Norwegian salmon.

## TROUT

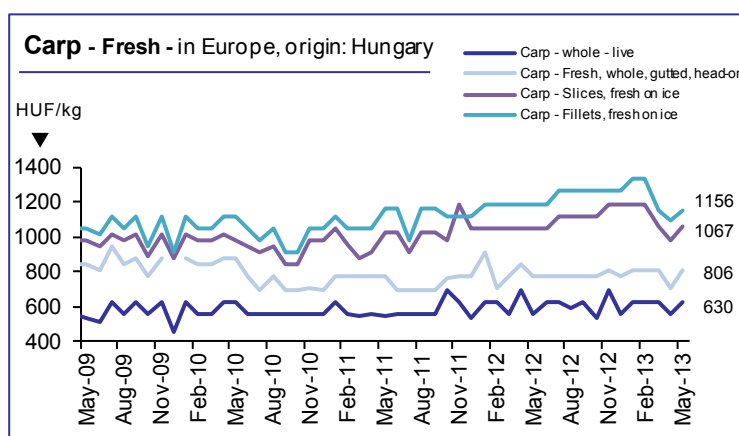
In April, the export value of Norwegian trout jumped 38% to a total of NOK 194 million. For the year to date, the value of trout exports from Norway grew to NOK 675 million, an increase of 24% compared with the same period in 2012. The biggest markets for Norway's trout are Russia and Belarus.



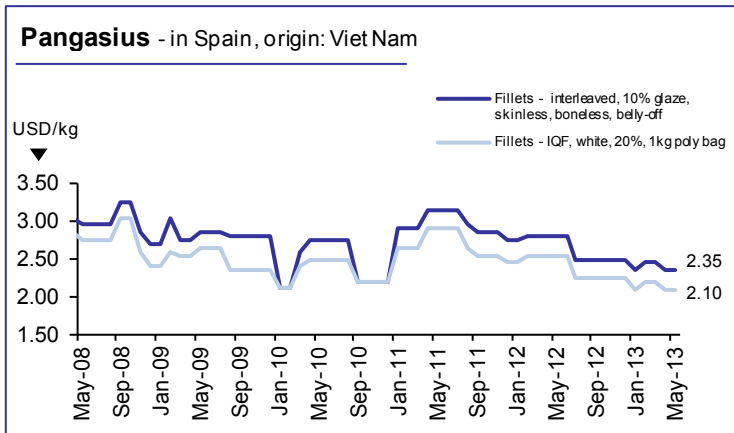
## FRESHWATER FISH

In Hungary, sale discounts for common carp and bighead carp are still able to be found. Trout and Chinese carp prices have increased with warm weather conditions and the need for additional refrigeration, which has led to higher transport costs.

Very high Nile perch fresh fillet prices are discouraging purchases. Buyers are looking at cheaper alternative products.

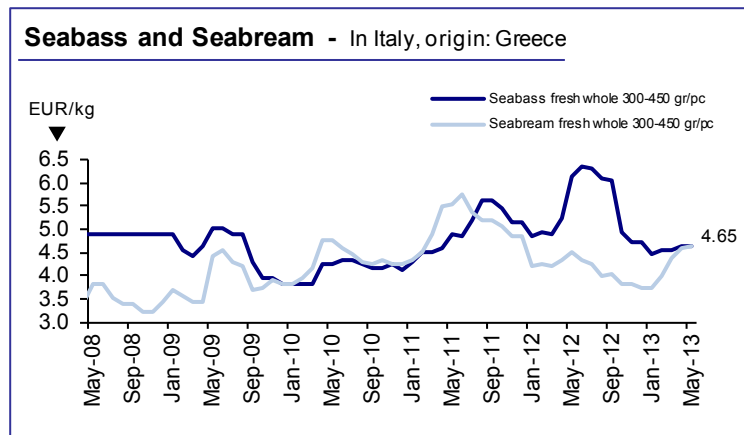






## SEABASS/SEABREAM/MEAGRE

Seabass and bream prices continue firming in a subdued market, in particular for bream, which seem destined to overtake bass quotations soon. Prices will remain firm until new supplies start reaching the market in a few months. Italy, which is the largest single market, attracts supplies from all sources, including from capture fisheries in Morocco and France. Wild specimens of large sizes may retail for up to EUR 50/kg, meaning that a 2 kg big fish may cost up to EUR 100 per piece. While demand in southern Europe continues to be weak, buying interest in northern Europe and in Russia is much more positive. Clever marketing and attractive value-added products move increasing volumes of bass fillets, in particular in the UK.



The Minister of Agriculture, Livestock, Fisheries and Waters of the Canary Islands announced last month that a pilot project on meagre (*Argyrosomus regius*) farming in the eastern part of the Islands would be undertaken. In 2011, the issue of meagre aquaculture had already led to controversy between producers and ecologists. The Minister stipulated that meagre farming will only be allowed in offshore cages, provided that no significant impact on the ecosystem is observed in the case of release or accidental escape of fish. The final decision on meagre aquaculture will be taken by the Autonomous Community Government, which has the power to decide which species can be exploited for commercial aquaculture, research and environmental preservation. Presently seven species are approved for farming in the Islands but only two or three are produced mainly because of limited fry availability on the European market. According to the Ministry, in 2012 total aquaculture production amounted to 6 144 tonnes in the Canary Islands (mainly seabass and seabream). Meagre is a fast-growing species with no shortage of fry. With the possibility of processing the harvested fish, the potential farming of this new species could help in the future development of the Canary Islands fishery sector.

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>GROUND FISH</b>							<b>May 2013</b>
<b>Cod/Cabillaud, Morue/ Bacalao</b> <i>Gadus morhua</i>	Fresh gutted		1.53	1.98	-	Poland FOB	Baltic Sea
	Minced frozen (for baby food)		2.35	3.05	=	France DDP	Norway
	Block - loinless, PBO, skinless	7.5 kg/pc	3.80	4.93			Atlantic
	Fillet - skinless, PBO	80-120 gr/pc	4.55	5.90			
	Fresh - fillet	100-200 gr/pc	5.19	6.73	-	Italy CPT	Denmark
		200-400	6.32	8.19	-		
	Fresh - Whole	1-2 kg/pc	5.74	7.44	+		
		2-4	5.74	7.44	+		
	Stockfish (soaked)		5.47	7.09			Norway
	Fillet - IQF - light salted double frozen, 20% glaze		2.28	2.95	=	Spain CFR	China
H&G	1-2 kg/pc	1.80	2.33		Portugal FOB	Barent Sea	
	2-3	1.90	2.46				
	3-4	2.20	2.85				
	> 5	2.20	2.85				
<b>Hake/Merlu/Merluza</b> <i>Merluccius capensis</i>	Minced block		1.58	2.05	=	Namibia FOB for Spanish market	Namibia
	Fillet - skin-on, plate, landfrozen	2-4 oz/pc	3.50	4.54	-	Spain DDP	
	4-6	3.75	4.86	-			
	6-8	3.95	5.12	-			
	> 8	4.10	5.32	-			
<i>Merluccius productus</i>	Fillet, PBO		2.62	3.40	-	Spain CIF	USA
<i>Merluccius Hubbsi</i>	Minced block		1.43	1.85	=	FCA	Spain
	H&G - interleaved		1.95	2.53			
	H&G - whole	150-250 gr/pc	1.36	1.76		Italy FOB (Argentina)	Argentina
	350-500	1.51	1.96				
	Fillet	60-120 gr/pc	3.92	5.08			
<b>Hoki - Grenadier/ Grenadier/Merluza</b> <i>Macruronus magellanicus</i>	Block		2.40	3.11		Spain CIF	Chile
	Block - PBO		3.80	4.93			Argentina
<i>Macruronus</i>	Pieces block		2.43	3.15	=	CIF	New Zealand
<i>Novaeselandiae</i>	Fillet block		3.45	4.47	=		
<b>Alaska pollack/Lieu de l'Alaska/Colin de Alaska</b> <i>Theragra chalcogramma</i>	Fillet skinless - 10% glaze		1.86	2.41		CFR	Spain
	Block - double frozen		2.20	2.85		France DDP	China
	Block - single frozen		2.46	3.19			USA
	Minced - FAS		2.06	2.67			
<b>Surimi (Alaska pollack)</b>	Stick - Paprika	250 gr/pc	2.38	3.09	=	CFR	Spain
<b>Saithe/Lieu noir/ Carbonero (Pollock, Coley)</b> <i>Pollachius virens</i>	Frozen - block, fillet, skinless, boneless	16.5 lb	No quotations			Europe DAP	Norway
<b>Monkfish/Baudroie/ Rape</b> <i>Lophius spp.</i>	Fresh - Tail	0.3-0.5 kg/pc	10.01	12.98	+	Italy CPT	UK
		0.5-1	11.58	15.01	+		
		1-2	11.45	14.84	+		
		> 2	11.73	15.21	=		
	Fresh - whole	0.6-0.7 kg/pc	5.33	6.91	+		France
		0.5-1 kg/pc	4.40	5.70	-		
		1-2	4.60	5.96	-		
Tails, skin-off, IWP	100-250 gr/pc	5.50	7.13	=	Spain DDP	Namibia	
	250-500	8.00	10.37	=			
	500-1000	9.00	11.67	=			
	> 1000	9.50	12.32	=			
<b>Haddock/Eglefin/Eglofino</b> <i>Melanogrammus aeglefinus</i>	H&G	< 0.8 kg/pc	NOK 15.20	2.01	2.61	+	Norway FCA Norway

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin		
			As stated	EUR USD				
<b>FLATFISH</b>						<b>May 2013</b>		
<b>Turbot/Rodaballo</b> <i>Psetta maxima</i>	Fresh - whole cultured	0.5-1 kg/pc	<b>7.80</b>	10.11 +	<b>Spain CIF</b>	Spain		
		1-2	<b>8.65</b>	11.21 +				
		2-3	<b>8.95</b>	11.60 +				
		3-4	<b>12.95</b>	16.79 +				
	Fresh - whole wild	0.5-1 kg/pc	<b>9.70</b>	12.58		<b>Italy FCA</b>	Netherlands	
		1-2	<b>12.70</b>	16.46				
		2-3	<b>14.70</b>	19.06				
		3-4	<b>16.70</b>	21.65				
		4-6	<b>17.70</b>	22.95				
		> 6	<b>20.70</b>	26.84				
	Fresh - whole	0.8-1 kg/pc	<b>7.28</b>	9.44 +			<b>Spain CIF</b>	Spain
		1.5-2	<b>7.90</b>	10.24 +				
1-1.5		<b>7.80</b>	10.11 +					
2-2.5		<b>8.12</b>	10.53 +					
0.5-1 kg/pc		<b>9.16</b>	11.88 -	Netherlands				
0.7-1		<b>10.77</b>	13.96 -					
1-2		<b>12.63</b>	16.37 -					
> 3		<b>16.40</b>	21.26 +					
> 4	<b>17.00</b>	22.04						
<b>Sole/Sole/ Lenguado</b> <i>Solea vulgaris</i>	Fresh - whole	< 170 gr/pc	<b>9.20</b>	11.93	<b>Spain CIF</b>			
		160-220	<b>10.00</b>	12.96				
		210-300	<b>11.50</b>	14.91				
		300-400	<b>15.95</b>	20.68				
		400-600	<b>19.40</b>	25.15				
		600-800	<b>18.00</b>	23.34				
	800-1000	<b>16.20</b>	21.00					
	Fresh - whole	No. 2	<b>15.00</b>	19.45 *		<b>Italy CIF</b>		
		No. 3	<b>11.94</b>	15.48 -				
		No. 4	<b>10.69</b>	13.86 *				
	Fresh - whole	No. 3	<b>10.52</b>	13.64 -			CPT	France
			<b>8.74</b>	11.33 *				
		No. 4	<b>9.20</b>	11.93 *				
			<b>7.79</b>	10.10 -				
		No. 5	<b>7.10</b>	9.20 *				
		No. 1	<b>11.97</b>	15.52 +				
	Fresh - gutted	No. 3	<b>7.65</b>	9.92 -			<b>France</b>	Netherlands
		No. 4	<b>6.79</b>	8.80 -				
No. 2		<b>15.26</b>	19.78 -					
No. 3		<b>9.29</b>	12.04 -					
No. 4		<b>7.79</b>	10.10 -					
No. 5		<b>6.87</b>	8.91 -					
<b>European plaice/ Plie d'Europe/ Solla europea</b> <i>Pleuronectes platessa</i>	Fresh - whole	150-300 gr/pc	<b>3.80</b>	4.93	<b>Spain CIF</b>			
		300-400	<b>4.00</b>	5.19				
		400-600	<b>4.00</b>	5.19				
		> 500	<b>4.30</b>	5.57				
<b>European Flounder/ Flet d'Europe/ Platija europea</b> <i>Platichthys flesus</i>	Fresh - whole		<b>1.43</b>	1.85 +	<b>Italy CPT</b>	Denmark		
			<b>1.91</b>	2.48 -				<b>FCA</b>

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>TUNAS/BILLFISHES</b>						<b>May 2013</b>
<b>Tuna/Thon/Atún</b> <i>Thunnus spp.</i>	Skipjack - whole	main size	1.77	2.30 -	<b>Bangkok CFR</b>	Western/Central Pacific Ocean
	Skipjack - whole		1.62	2.10 =	<b>Ecuador ex-vessel</b>	Eastern tropical Pacific Ocean
	Skipjack - whole	main size	1.62	2.10 +	<b>Seychelles</b>	Indian Ocean
	Yellowfin - whole		2.35	3.05 +	<b>FOB</b>	
	Skipjack - whole	> 10 kg	1.63	2.11 -	<b>Abidjan</b>	Atlantic Ocean
	Yellowfin - whole		2.40	3.11 -	<b>ex-vessel</b>	
	Skipjack - whole	main size	1.80	2.33 =	<b>Spanish</b>	Various Origin
	Yellowfin - whole	> 10 kg	2.60	3.37 +	<b>Canneries CFR</b>	
	Skipjack - cooked & cleaned loins - vacuum packed	single cleaned	5.01	6.50 -	<b>Italy DDP</b>	Solomon Is.
	Yellowfin - cooked & cleaned loins - vacuum packed	double cleaned	6.48	8.40 -		Kenya/ Mauritius
	Skipjack - whole	1.8-3.5 kg/pc	1.80	2.33 =	<b>Spain DDP</b>	Ghana
	Yellowfin - whole	> 10 kg/pc	2.60	3.37 -		Atlantic Ocean
	Yellowfin - whole	3-10 kg/pc	2.23	2.89 +	<b>DAT</b>	
		> 10 kg	2.60	3.37 +		
	Albacore - whole	> 10 kg	2.50	3.24		
	Bigeye - whole	> 10 kg	2.35	3.05 +		
	Skipjack - whole	> 1.8 kg/pc	1.75	2.27 +		
	Yellowfin - loins		6.60	8.56 +	<b>EXW</b>	Eastern Pacific Ocean
	Skipjack - loins		5.40	7.00 +		
	Bigeye - loins, 100% cleaned	3-6 kg/pc	5.75	7.45	<b>FCA</b>	Spain
Skipjack - pre-cooked loins		5.25	6.80 =	<b>Ecuador FOB</b>	Ecuador	
Yellowfin - pre-cooked loins	single cleaning	5.94	7.70 =	<b>(for European mkt)</b>		
	double cleaning	6.25	8.10 =			
<b>Swordfish/Espadon/ Pez espada</b> <i>Xiphias gladius</i>	Seafrozen	30-50-70 kg/pc	4.45	5.77 =	<b>Spain FOT</b>	Spain
		70-100	4.45	5.77 =		
<b>SMALL PELAGICS</b>						<b>May 2013</b>
<b>Mackerel/Maquereau/ Caballa</b> <i>Scomber scombrus</i>	Whole	200-400 gr/pc	1.10	1.43	<b>Spain FCA</b>	Spain
		300-500	1.15	1.49		
	Fresh - whole		1.98	2.57 -	<b>Italy CPT</b>	
	Whole	200-400 gr/pc	1.20	1.56 =	<b>Netherlands FOB</b>	Faeroe Islands
		300-500	1.30	1.69 =	<b>for Eastern Europe</b>	
<b>Herring/Hareng/Arenque</b> <i>Clupeidae</i>	Fresh - fillet		2.73	3.54 +	<b>Italy CPT</b>	Denmark
<b>Sprat/Sprat/Espadín</b> <i>Sprattus sprattus</i>	Fresh - whole	70-100 gr/pc	0.49	0.63 +	<b>Poland FOB</b>	Baltic
			0.30	0.39 =		
<b>Sardine/Sardine/ Sardina</b> <i>Sardina pilchardus</i>	Fresh - whole		1.30	1.69 *	<b>Italy CPT</b>	Italy
			1.17	1.52 -		Croatia
			1.79	2.32 +		Spain
<b>CEPHALOPODS</b>						<b>May 2013</b>
<b>Squid/Encornet/Calamar</b> <i>Loligo spp.</i>	Frozen - whole	S (< 18 cm)	6.60	8.56 +	<b>Italy CIF</b>	South Africa
		M (18-25)	6.80	8.82 +		
		L (25-30)	6.90	8.95 +		
		XL (>30)	6.90	8.95 +		
	Block FAS	9-12 cm	1.60	2.07 +	<b>Spain CIF</b>	Falkland Is.
	12-14	2.40	3.11 +			
	14-16	2.80	3.63 +			



Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>CEPHALOPODS (cont.)</b>						<b>May 2013</b>
<b>Octopus/Poulpe/Pulpo</b> <i>Octopus vulgaris</i>	Whole	T1	9.50	12.32 =	Spain DDP	Morocco
		T2	9.00	11.67 =		
		T3	8.50	11.02 =		
		T4	8.00	10.37 =		
		T5	7.50	9.72 =		
		T6	7.00	9.07 =		
		T7	6.50	8.43 =		
		T8	6.00	7.78 =		
		T9	5.50	7.13 =		
	Whole - FAS, no glaze	T1	5.08	6.59 =	CIF	
T2		4.78	6.20 =			
T3		4.18	5.42 =			
T4		3.88	5.03 =			
T5		3.68	4.77 =			
Sushi topping -slice 100% net weight	7 gr/pc	11.80	15.30	Europe CFR	Indonesia	
	9	11.80	15.30			
Boiled cut		5.79	7.50			
Flower type 90% net weight	1-2 kg/pc	3.70	4.80			
	> 2 kg	3.93	5.10			
Whole	T1-T-3	5.00	6.48 *		Ghana	
	T-4-T-6	4.70	6.09 *			
<b>Cuttlefish/Seiche/ Sepia</b> <i>Sepia spp.</i>	Choco	G,M,P,2P etc	3.50	4.54 *		
	Mungo	5,6,7,8	3.25	4.21 *		
	Whole cleaned 20% glazing	< 1 pc/kg 1-2 2-4	No quotations			
<b>CRUSTACEANS</b>						<b>May 2013</b>
<b>Whiteleg shrimp/ Crevette pattes blanches/Camarón patiblanco</b> <i>Penaeus vannamei</i>	PD, chemical treatment 100% net weight treated with non-phosphate	31-40 pc/lb	9.34	12.10	Europe CFR	Indonesia
		41-50	8.72	11.30		
		51-60	8.33	10.80		
		61-70	7.56	9.80		
		71-90	7.10	9.20		
		91-120	6.83	8.85		
	Head-on, shell-on	30-40 pc/kg	No quotations		Spain CFR	Central America
		40-50	6.60	8.55 -		
		50-60				
	60-70	5.79			7.50 -	South/Central America FOB for European main ports
50-60	5.09	6.60 -				
60-70	4.51	5.85 -				
<b>Argentine red shrimp/ Salicoque rouge/ d'Argentine/Camarón langostín argentino</b> <i>Pleoticus muelleri</i>	Head-on, shell-on	> 10-20 pc/kg	9.00	11.67 +	Spain EXW	Argentina
		> 20-30	8.00	10.37 +		
		> 30-40	7.00	9.07 +		
		> 40-60	6.00	7.78 +		
		> 60-80	5.00	6.48 +		
	FAS	10-20	8.25	10.70 +	CIF	
20-30	7.00	9.07 +				
30-40	6.00	7.78 +				
40-60	5.25	6.81 +				

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>CRUSTACEANS (Cont.)</b>						<b>May 2013</b>
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>	semi-IQF, head-on Net weight	4-6	8.80	11.40 -	<b>Europe CFR</b>	Bangladesh
		6-8	8.56	11.10 -		
		8-12	8.26	10.70 -		
		13-15	7.10	9.20 -		
		16-20	5.40	7.00 -		
		21-30	4.63	6.00 -		
		31-40	3.86	5.00 -		
		41-50	3.63	4.70 -		
	Headless, IQF	13-15	8.91	11.55 -		
		16-20	7.18	9.30 =		
		21-25	6.60	8.55 -		
		26-30	6.29	8.15 -		
		31-40	5.90	7.65 -		
	Head-on, shell-on -IQF 25% glaze	8-12 pc/kg	8.68	11.25	<b>Germany CFR</b>	
		16-20	5.75	7.45		
26-30		6.71	8.70			
31-40		6.29	8.15			
41-50		5.79	7.50			
Whole	< 10	16.00	20.74 *	<b>Europe CFR</b>	Ghana	
	10-15	16.00	20.74 *			
	15-20	15.00	19.45 *			
<b>Norway lobster/ Langoustine/Cigala</b> <i>Nephrops norvegicus</i>	Whole 4X1.5 kg	6-10 pc/kg	21.80	28.26	<b>Spain DDP</b>	Scotland
		10-15	17.20	22.30		
		16-20	14.20	18.41		
		21-30	11.70	15.17		
		31-40	9.50	12.32		
	Whole	00	15.35	19.90 =	CIF	
		0	12.35	16.01 =		
		1	9.60	12.45 =		
		2	7.65	9.92 =		
		3	6.85	8.88 =		
		4	5.55	7.20 =		
	Whole	1-4 pc/kg	17.50	22.69 *	<b>Spain DDP</b>	Iceland
		5-7	14.00	18.15 *		
		8-10	12.20	15.82 *		
		11-15	10.20	13.22 *		
16-20		8.20	10.63 *			
21-25		6.00	7.78 *			
<b>European lobster/ Homard européen/ Bogavante</b> <i>Homarus gammarus</i>	Live - bulk	400-600 gr/pc	24.50	31.76 -	<b>France delivered to French vivier companies</b>	Ireland
		600-800	24.50	31.76 -		
<b>American lobster/ Homard américain/ Bogavante americano</b> <i>Homarus americanus</i>	Frozen whole cooked popsicle	275-300 gr/pc	<b>see cover page</b>		<b>Europe CIF</b>	Canada
		350-400				
<b>Edible crab/Tourteau/ Buey de mar</b> <i>Cancer pagurus</i>	Live	300 gr/pc			<b>France DDP</b>	Ireland
		400-600 gr/pc				
		600-800	2.70	3.50 -	Delivered live to French vivier companies	
			2.70	3.50 -		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>BIVALVES</b>							<b>May 2013</b>
<b>Oyster/Huître/Ostra</b> <i>Crassostrea gigas</i>	<b>Live</b>	No. 3		<b>4.50</b>	5.83 =	<b>France</b> prod. price	Ireland/France
<b>Mussel/Moule/Mejillón</b> <i>Mytilus edulis</i>	<b>Live - Bottom mussel</b>			<b>2.30</b>	2.98 =	wholesale	France
				<b>1.90</b>	2.46 =		Netherlands
<i>Mytilus galloprovincialis</i>	<b>Live - Rope</b>	60-80 pc/kg		<b>2.00</b>	2.59 =	<b>France</b> wholesale	Spain
<b>Scallop/Coquille Saint-Jacques/Vieira</b> <i>Zygochlamys patagonica</i>	<b>IQF - shell-off</b>	120-150 gr/pc		<b>11.50</b>	14.91	<b>Europe</b> DDP	Argentina
<b>Razor shell/Couteau/Navajas - Solenidae</b>	<b>IQF</b>	10-12 cm		<b>4.12</b>	5.34	<b>Spain</b> CIF	Netherlands
<b>SALMON</b>							<b>May 2013</b>
<b>Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico</b> <i>Salmo salar</i>	<b>Fresh - gutted, head-on</b> Superior quality	2-3 kg/pc		<b>5.75</b>	7.45	<b>France</b> DDP	Scotland
		3-4		<b>6.60</b>	8.56		
		4-5		<b>6.60</b>	8.56		
		5-6		<b>6.95</b>	9.01		
		> 6		<b>6.95</b>	9.01		
	<b>Fresh - gutted, head-on</b> Superior quality	2-3 kg/pc		<b>5.90</b>	7.65		Norway
		3-4		<b>6.50</b>	8.43		
		4-5		<b>6.50</b>	8.43		
		5-6		<b>6.60</b>	8.56		
		> 6		<b>6.95</b>	9.01		
	<b>Fresh - head-on, gutted</b>	1-2 kg/pc		<b>5.70</b>	7.39 +	<b>Romania/Bulgaria</b> DDP for Eastern Europe	
		4-5		<b>6.90</b>	8.95 +		
		6-7		<b>7.10</b>	9.20 +		
	<b>Fresh - Whole - Ordinary</b>  Superior	2-3 kg/pc		<b>4.67</b>	6.05 +	<b>Italy</b> FCA	
		3-4		<b>5.27</b>	6.83 +		
4-5			<b>5.37</b>	6.96 +			
5-6			<b>5.41</b>	7.01 +			
2-3 kg/pc			<b>4.87</b>	6.31 +			
3-4			<b>5.47</b>	7.09 +			
4-5			<b>5.57</b>	7.22 +			
5-6			<b>5.61</b>	7.27 +			
6-7			<b>5.69</b>	7.38 +			
7-8			<b>5.70</b>	7.39 +			
<b>Fillet - organic</b>			<b>16.50</b>	21.39 *	<b>Europe</b> ex-works DDP		
<b>Wild scrape meat</b>			<b>6.80</b>	8.82 *			
<b>TROUT</b>							<b>May 2013</b>
<b>Trout/Truite/Trucha</b> <i>Salmo</i> spp.	<b>Whole, gutted, fresh on ice</b>	0.25-0.4 kg/pc	HUF <b>1402</b>	4.74	6.15 +	<b>Hungary</b> ex-farm	Hungary
	<b>Fillet - farmed</b>	200-400 gr/pc		<b>7.00</b>	9.07 =	<b>Italy</b> ex-farm	Italy
	<b>Live - farmed</b>	500-700 gr/pc		<b>2.90</b>	3.76 =		
<b>Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris</b> <i>Oncorhynchus mykiss</i>	<b>Live - farmed</b>	250-400 gr/pc		<b>2.80</b>	3.63 +		
			<b>Gutted</b>		<b>3.90</b>		
	<b>Block frozen - gutted - IWP</b> 0% glaze	300-350 gr/pc		<b>2.80</b>	3.63		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>FRESHWATER FISH</b>							<b>May 2013</b>
<b>Panga</b> <i>Pangasius</i> spp.	Fillet - thawed			<b>3.00</b>	3.89 -	<b>Italy</b> FCA CPT	Viet Nam
				<b>3.00</b>	3.89 -		
	Fillet, 20% glaze	120-170 gr/pc 170-220		<b>1.98</b>	2.57 =		
	Fillet, IQF, white - 20% glaze	120-170-220		1.61	<b>2.10</b> =	<b>Spain</b> CFR	
Fillet, interleaved, white - 10% glaze, skinless, boneless, belly-off, treated	gr/pc		1.80	<b>2.35</b> =			
<b>North African catfish/ Poisson-chat nord- africain/Pez-gato</b> <i>Clarias gariepinus</i>	<b>Fresh</b> - whole, gutted, head-on	0.6-2.5 kg/pc	HUF	<b>841</b>	2.85 3.69	<b>Hungary</b> EX-FARM	Hungary
	<b>Fresh</b> gutted, skinned, head-off	0.4-2 kg/pc	HUF	<b>1121</b>	3.79 4.92		
	<b>Fresh on ice</b> - fillets, skinless		HUF	<b>1402</b>	4.74 6.15		
	<b>Fresh on ice</b> - slices		HUF	<b>1191</b>	4.03 5.23		
<b>Carp/Carpe/Carpa</b> <i>Cyprinus</i> spp.	<b>Live</b>	1.2-5 kg/pc	HUF	<b>630</b>	2.13 2.76 -		
	<b>Fresh</b> , whole, gutted, head-on	0.8-4.5 kg/pc	HUF	<b>806</b>	2.73 3.54 +		
	<b>Fresh</b> , whole, gutted, head-off	0.7-4.5 kg/pc	HUF	<b>1051</b>	3.56 4.61 +		
	<b>Fresh on ice</b> - slices		HUF	<b>1067</b>	3.61 4.68 +		
	<b>Fresh on ice</b> - fillets		HUF	<b>1156</b>	3.91 5.07 +		
<b>Bighead carp/Carpe à grosse tête/Carpa capezona</b> <i>Aristichthys nobilis</i>	<b>Fresh</b> gutted, head-off	0.8-3.5 kg/pc	HUF	<b>490</b>	1.66 2.15 =		
	<b>Fresh on ice</b> - slices		HUF	<b>560</b>	1.89 2.46 -		
	<b>Fresh on ice</b> - fillets		HUF	<b>651</b>	2.20 2.86 -		
<b>Grass carp/ Carpe herbivore/ Carpa china</b> <i>Ctenopharyngodon idellus</i>	<b>Fresh</b> - whole, gutted, scaled head-off	0.8-3 kg/pc	HUF	<b>1051</b>	3.56 4.61 +		
	<b>Fresh on ice</b> - slices		HUF	<b>1072</b>	3.63 4.70 +		
	<b>Fresh on ice</b> - fillets		HUF	<b>1093</b>	3.70 4.80 +		
<b>Barramundi/ Perche barramundi/ Perca gigante</b> <i>Lates calcarifer</i>	<b>Fresh</b> - whole, gutted, head-on	0.8-3 kg/pc	HUF	<b>1870</b>	6.33 8.20		
	<b>Fresh on ice</b> - fillets	0.7-1 kg/pc	HUF	<b>2849</b>	9.64 12.50		
		1-1.5 kg/pc	HUF	<b>3105</b>	10.50 13.62		
<b>Nile perch/Perche du Nil/Perca del Nilo</b> <i>Lates niloticus</i>	<b>Fresh</b> fillet (red)			<b>4.55</b>	5.90 *	<b>Italy</b> FCA	Tanzania
							Uganda/Kenya
	<b>Fresh</b> fillet	200-400 gr/pc		<b>6.37</b>	8.26 *	DDP	Kenya
				<b>6.46</b>	8.37 *		Uganda
				<b>6.25</b>	8.10 *		Tanzania
		400-700 gr/pc		<b>6.13</b>	7.95 *		Kenya
				<b>6.21</b>	8.05 *		Uganda
				<b>5.90</b>	7.65 *		Tanzania
<b>Fillet</b>	300-500 gr/pc 500-1000		<b>3.60</b>	4.67 +	<b>Spain</b> DDP	Uganda/ Tanzania	
			<b>4.05</b>	5.25 +			
<b>NON-TRADITIONAL SPECIES</b>							<b>May 2013</b>
<b>Sturgeon/Esturgeon/ Esturione</b> <i>Acipenseridae</i>  <i>A.baeri</i>	Frozen - Whole	1.5-2 kg/pc		<b>6.00</b>	7.78	<b>France</b> CIF	France
	Gutted	5-7 kg/pc		<b>6.00</b>	7.78		
	Fillets	200-300 gr/pc		<b>11.00</b>	14.26		
		800-1000		<b>11.00</b>	14.26		
	<b>Caviar</b> (Aquitaine) metal boxes			<b>1 500</b>	1 945		
<b>Blue shark/Peau bleue/ Tiburón azul</b> <i>Prionace glauca</i>	H&G, skin-on	7-12 kg/pc		<b>No quotations</b>		<b>Spain</b> FCA	Spain
<b>Red Porgy/Pagre/Pargo</b> <i>Pagrus pagrus</i>	<b>Fresh</b> - whole	300-400 gr/pc		<b>2.89</b>	3.75 -	<b>Italy</b> FCA	Argentina
		400-600		<b>3.12</b>	4.04 -		
		600-800		<b>3.45</b>	4.47 -		
		800-1000		<b>4.06</b>	5.26 -		



Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR		
<b>NON-TRADITIONAL SPECIES (Cont.)</b>						<b>May 2013</b>
<b>Sand Steebras/Marbré/ Herrera</b> <i>Lithognathus mormyrus</i>	Fresh - whole Mediterranean		<b>7.37</b>	9.55 -	Italy CPT FCA	Morocco
			<b>7.35</b>	9.53		Spain
<b>White seabream/ Sar commun/Sargo</b> <i>Diplodus sargus</i>	Fresh - whole	300-500 gr/pc	<b>5.50</b>	7.13 -	CPT	
		500-700	<b>6.70</b>	8.69 -		
<b>Tub gurnard/Grondin perlon/Begel</b> <i>Chelidonichthys lucerna</i>	Fresh - whole	1-2 kg/pc	<b>12.37</b>	16.04 -	FCA	Morocco
		500-1000	<b>11.41</b>	14.79 -		
		200-400 gr/pc	<b>3.25</b>	4.21	CPT	France
300-500	<b>4.20</b>	5.44				
<b>Red mullet/ Rouget de vase/ Salmonete de fango</b> <i>Mullus barbatus</i>	Fresh - whole	I	<b>4.48</b>	5.81 +		Croatia
		II	<b>3.68</b>	4.77 +		
		III	<b>2.77</b>	3.59 +		
<b>Surmullet/ Rouget de roche/ Salmonete de roca</b> <i>Mullus surmuletus</i>	Fresh - whole	200-300 gr/pc	<b>6.30</b>	8.17 =	CPT FCA	Morocco
			<b>11.87</b>	15.39 -		
			<b>13.40</b>	17.37 -	CPT	
<b>Picked dogfish/ Aiguillat commun/Mielga</b> <i>Squalus acanthias</i>	Fresh - whole	Large Medium	<b>No quotations</b>			USA
<b>SEABASS/SEABREAM/MEAGRE</b>						<b>May 2013</b>
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 gr/pc	<b>3.35</b>	4.34 +	Greece FOB	Greece
		300-450	<b>4.45</b>	5.77 +		
		400-600	<b>4.95</b>	6.42 +		
		600-800	<b>6.95</b>	9.01 +		
		800-1000	<b>9.30</b>	12.06 +		
		> 1000	<b>9.90</b>	12.83 +		
		200-300 gr/pc	<b>3.55</b>	4.60 +	Italy CIF	
		300-450	<b>4.65</b>	6.03 +		
		450-600	<b>5.15</b>	6.68 +		
		600-800	<b>7.15</b>	9.27 +		
		800-1000	<b>9.50</b>	12.32 +		
		> 1000	<b>10.10</b>	13.09 +		
		200-300 gr/pc	<b>3.95</b>	5.12 +	France CIF	
		300-450	<b>4.80</b>	6.22 +		
		450-600	<b>5.25</b>	6.81 +		
		600-800	<b>7.25</b>	9.40 +		
		800-1000	<b>9.60</b>	12.45 +		
		> 1000	<b>10.20</b>	13.22 +		
		200-300 gr/pc	<b>3.94</b>	5.11 +	Spain CIF	
		300-450	<b>4.79</b>	6.21 +		
		450-600	<b>5.24</b>	6.79 +		
		600-800	<b>7.24</b>	9.39 +		
		800-1000	<b>9.59</b>	12.43 +		
		> 1000	<b>10.19</b>	13.21 +		
200-300 gr/pc	<b>3.97</b>	5.15 +	Germany CIF			
300-450	<b>4.82</b>	6.25 +				
450-600	<b>5.27</b>	6.83 +				
600-800	<b>7.27</b>	9.42 +				
800-1000	<b>9.62</b>	12.47 +				
> 1000	<b>10.22</b>	13.25 +				

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>May 2013</b>
Seabass/Bar, Loup/Lubina <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 gr/pc	3.95	5.12 +	Portugal CIF	Greece
		300-450	4.80	6.22 +		
		450-600	5.25	6.81 +		
		600-800	7.25	9.40 +		
		800-1000	9.60	12.45 +		
		> 1000	10.20	13.22 +		
	200-300 gr/pc	UK CIF	200-300 gr/pc	4.13	5.35 +	
			300-450	4.98	6.46 +	
			450-600	5.43	7.04 +	
			600-800	7.43	9.63 +	
			800-1000	9.78	12.68 +	
			> 1000	10.38	13.46 +	
	200-300 gr/pc	Greece EXW for Eastern Europe	200-300 gr/pc	3.50	4.54 =	
300-400			4.70	6.09 =		
400-600			4.90	6.35 +		
600-800			7.20	9.33 =		
800-1000				Not available		
> 1000				Not available		
Fresh - whole - wild Mediterranean	600-800	Italy CPT	10.00	12.96 *	Egypt	
			11.25	14.58 *		
			12.00	15.56 -		
			16.80	21.78 *		
Fresh - whole - wild - Atlantic	500-1000 gr/pc	7.92	10.27 +	Spain		
			20.80		26.97 *	
			20.80		26.97 *	
Gilthead seabream/ Dorade royale/Dorada <i>Sparus aurata</i>	Fresh - whole farmed	200-300 gr/pc	3.65	4.73 -	Greece FOB	Greece
		300-450	4.45	5.77 +		
		450-600	4.65	6.03 +		
		600-800	5.65	7.32 +		
		800-1000	8.25	10.70 +		
		> 1000	8.80	11.41 +		
	200-300 gr/pc	Italy CIF	200-300 gr/pc	3.85	4.99 -	
			300-450	4.65	6.03 +	
			450-600	4.85	6.29 +	
			600-800	5.85	7.58 +	
			800-1000	8.45	10.95 +	
			> 1000	9.00	11.67 +	
	200-300 gr/pc	France CIF	200-300 gr/pc	3.90	5.06 -	
300-450			4.70	6.09 +		
450-600			4.90	6.35 +		
600-800			5.90	7.65 +		
800-1000			8.50	11.02 +		
> 1000			9.05	11.73 +		
200-300 gr/pc	Spain CIF	200-300 gr/pc	3.89	5.04 -		
		300-450	4.69	6.08 +		
		450-600	4.89	6.34 +		
		600-800	5.89	7.64 +		
		800-1000	8.49	11.01 +		
		> 1000	9.04	11.72 +		

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin			
			As stated	EUR			USD		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>May 2013</b>			
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 gr/pc	<b>3.92</b>	5.08	-	Germany CIF	Greece		
		300-450	<b>4.72</b>	6.12	+				
		450-600	<b>4.92</b>	6.38	+				
		600-800	<b>5.92</b>	7.67	+				
		800-1000	<b>8.52</b>	11.05	+				
		> 1000	<b>9.07</b>	11.76	+				
		200-300 gr/pc	<b>3.90</b>	5.06	-			Portugal CIF	
		300-450	<b>4.70</b>	6.09	+				
		450-600	<b>4.90</b>	6.35	+				
		600-800	<b>5.90</b>	7.65	+				
		800-1000	<b>8.50</b>	11.02	+				
		> 1000	<b>9.05</b>	11.73	+				
	200-300 gr/pc	<b>4.08</b>	5.29	-	UK CIF				
	300-450	<b>4.88</b>	6.33	+					
	450-600	<b>5.08</b>	6.59	+					
	600-800	<b>6.08</b>	7.88	+					
	800-1000	<b>8.68</b>	11.25	+					
	> 1000	<b>9.23</b>	11.97	+					
	200-300 gr/pc	<b>4.15</b>	5.38	+	Greece EXW for Eastern Europe				
	300-400	<b>4.60</b>	5.96	+					
400-600	<b>4.50</b>	5.83	+						
600-800	<b>4.80</b>	6.22	+						
800-1000	<b>8.70</b>	11.28	=						
> 1000	<b>10.10</b>	13.09	=						
Fresh - whole - wild <b>Atlantic</b>	800-1000 gr/pc	<b>14.81</b>	19.20	+	Italy FCA	Morocco			
	1000-2000	<b>14.75</b>	19.12	+					
	> 2000	<b>13.02</b>	16.88	-					
	<b>Mediterranean</b>	600-800 gr/pc	<b>10.00</b>	12.96			-	CPT	Egypt
800-1000	<b>10.00</b>	12.96	=						
1000-2000	<b>10.00</b>	12.96	=						
<b>Meagre/Maigre commun/Corvina</b> <i>Argyrosomus regius</i>	Whole - farmed	> 2000 gr/pc	<b>7.16</b>	9.28		CIF	Greece		
		800-1000 gr/pc	<b>6.00</b>	7.78	-	CPT	Egypt		
		1000-2000	<b>6.00</b>	7.78	-				
		2000-4000	<b>6.36</b>	8.25	-				
		800-1000 gr/pc	<b>5.80</b>	7.52	-	FCA	Greece		
		1000-1200	<b>6.40</b>	8.30					
		1000-2000	<b>6.50</b>	8.43	=				
		> 2000	<b>6.92</b>	8.97	-				
> 2500	<b>7.00</b>	9.07	=						





The **European Fish Price Report** is a monthly GLOBEFISH publication,  
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<b>FAO GLOBEFISH</b> (Network coordinator) Viale delle Terme di Caracalla 00153 Rome - Italy Tel: (39) 06 57055188 Fax: (39) 06 57053020 E-mail: globefish@fao.org Web site: www.globefish.org	<b>INFOPECA</b> (Latin America) Julio Herrera y Obes 1296 11200 Montevideo - Uruguay Tel: (598) 2 9028701 Fax: (598) 2 9030501 E-mail: infopesca@infopesca.org Web site: www.infopesca.org	<b>EUROFISH</b> (Central and Eastern Europe) H.C. Andersens Blvd 44-46 1553 Copenhagen - Denmark Tel: (45) 33377755 Fax: (45) 33377756 E-mail: info@eurofish.dk Web site: www.eurofish.dk	<b>INFOFISH (Asia/Pacific)</b> 1st Floor, Wisma LKIM Jalan Desaria - Pulau Meranti 47120 Puchong, Selangor DE Malaysia Tel: (603) 80649498/80649298 Fax: (603) 2078 6804 E-mail: info@infofish.org Web site: www.infofish.org
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**PRICE REFERENCE (INCOTERMS 2010)**

EXW	ex works
FCA	free carrier
FAS	free alongside ship
FOB	free on board
CFR	cost and freight
CIF	cost, insurance and freight
CPT	carriage paid to
CIP	carriage and insurance paid to
DDP	delivered duty paid
DAT (new)	delivered at terminal
DAP (new)	delivered at place
(DAF, DES, DEQ and DDU have been cancelled)	

**PRODUCT FORM**

IQF	individually quick frozen
IWP	individually wrapped pack
PBI	pinbone in
PBO	pinbone off
C&P	cooked and peeled
H&G	headed and gutted
FAS	frozen at sea
PD	peeled and deveined
PUD	peeled, undeveined

**SYMBOLS**

	Price increased in original currency since last report
-	Price decreased in original currency since last report
=	Updated but unchanged price
*	New insertion
	Not updated since last issue

**CURRENCY RATES**

		USD	EUR
Canada	CAD	1.01	1.31
Hungary	HUF	227.92	295.58
Norway	NOK	5.82	7.55
USA	USD	-	1.30
EU	EUR	0.77	-
Denmark	DKK	5.75	7.45

*Exchange Rates: 14/05/13*

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Food and Agriculture Organization of the United Nations  
Fish Products and Industry Division  
Viale delle Terme di Caracalla  
00153 Rome, Italy  
Tel: +3906 570 53288  
Fax: +3906 570 53020  
[www.globefish.org](http://www.globefish.org)