



# GLOBEFISH

## EUROPEAN PRICE REPORT

**Issue 11/2012  
November 2012**

*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

#### Revision of EU Generalized Scheme of Preferences (GSP)

On 31 October the European Union released the revised import preference scheme (Generalized Scheme of Preferences (GSP)) for developing countries in most need of assistance. Since 1971, the EU has granted trade preferences to developing countries in the form of reduced or zero duties on some or all of their exports to the EU, thereby contributing to the economic growth in these countries. The present GSP has been extended for another year and the new scheme will take effect only from 1 January 2014, giving time for countries to adapt to the revised regime.

The objectives of the EU's new GSP are to focus help on those truly in need (benefitting countries have been reduced from 176 to 89), to strengthen the scheme as an incentive to good governance and sustainable development (more support to countries implementing international human rights, labour rights and environment and good governance conventions) and to make the scheme more transparent, stable and predictable. Complete text at: [http://trade.ec.europa.eu/doclib/docs/2012/october/tradoc\\_150025.pdf](http://trade.ec.europa.eu/doclib/docs/2012/october/tradoc_150025.pdf)

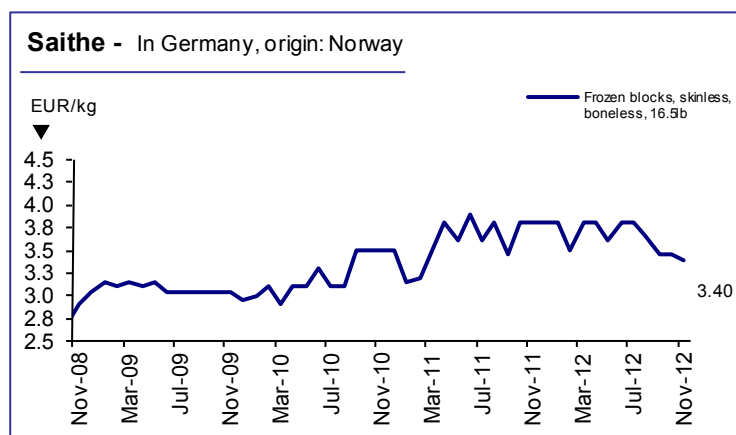
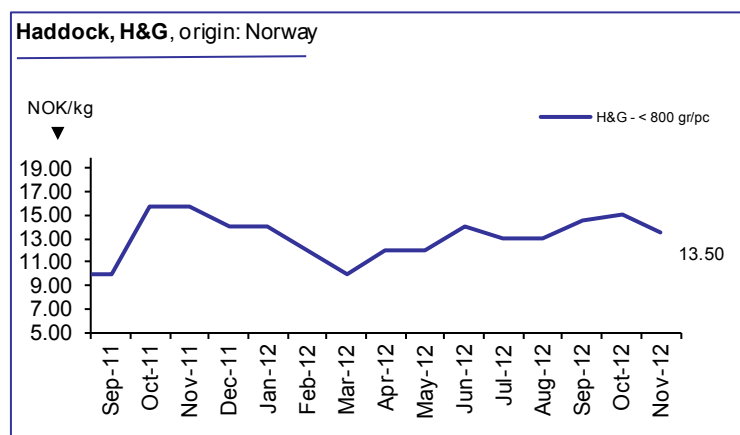
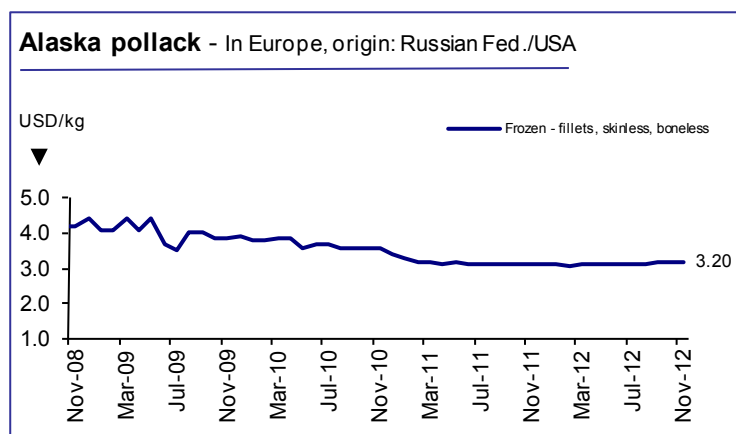
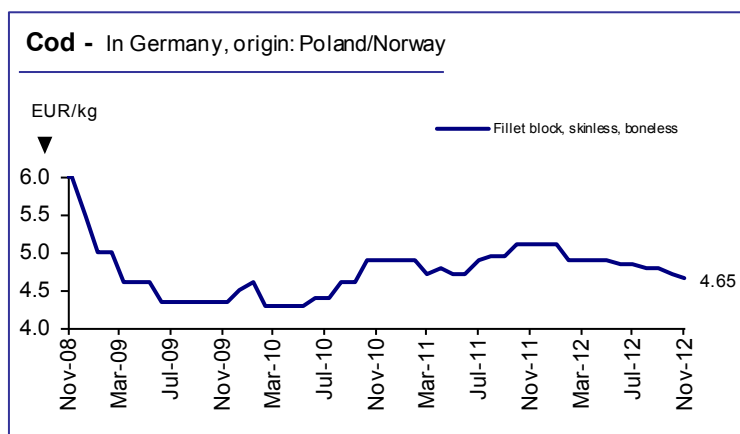
#### SlowFish and Small Scale Fisheries

FAO, in collaboration with SlowFish, held a consultation on the International Guidelines for Securing Sustainable Small-Scale Fisheries ('SSF Guidelines') at the Slow Food International Terra Madre Conference in Turin, Italy in late October. The development of the SSF Guidelines has been mandated by FAO's Committee on Fisheries to complement the Code of Conduct for Responsible Fisheries. The SSF Guidelines seek to provide a comprehensive framework and reference tool for small-scale fisheries governance and development. The purpose of the event was to raise awareness



of the currently ongoing SSF Guidelines development process and to seek input, including feedback on a Zero Draft, which summarizes the outcomes of previous consultations. About 40 participants, including fishers and representatives from community-based organizations, universities, restaurants and retail stores from developed and developing countries, attended the event. This consultation was one of many that have been and are occurring around the world. A Technical Consultation with participation from FAO member country governments in May 2013 will negotiate the final text of the SSF Guidelines, which will be presented to the FAO Committee on Fisheries (COFI) for approval in 2014. To learn more about the SSF Guidelines background, objectives and process, please visit: [www.fao.org/fishery/ssf/guidelines](http://www.fao.org/fishery/ssf/guidelines)

## GROUND FISH



Although Norway's exports of klipfish (dried and salted) were higher in October, shipments of other traditional products such as stockfish (dried but not salted) and saltfish were both lower than compared with the same month in 2011. The weak economic situation in core markets in southern Europe is impacting heavily both demand and margins. The fall in Norway's exports of frozen and fresh groundfish products is also a sign of a more general weakness in world markets, including reduced interest from the Chinese processing industry. The largest drop was for fresh cod exports, which dropped more than 30% for the month to NOK 16 million. A welcome exception was frozen fillet exports, which were up 20% with strong demand in the UK market in particular.

The cod market in Spain is declining. Although annual consumption is increasing, the economic crisis and the expectation of an increase in the cod quota in the Barents Sea do



not encourage producers to buy in advance. Producers expect that there will be an excess of cod in the market next year.

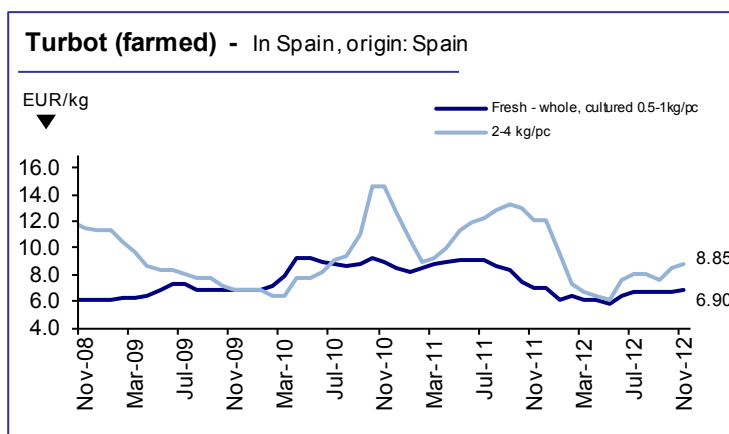
The price of hake in Spain (*Merluccius productus*) is reported to be stable for the second season. There is a shortage of hoki blocks on the market for both *Macruronus magellanicus* and *Macruronus novaezelandiae*.

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## FLATFISH

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Turbot prices are on a downward trend as a result of the generally poor demand on the European market. It is foreseen that prices will drop further in coming months. After summer, ponds were more or less empty as production had been sold but now biomass has recovered and the new production is ready to be sold. However demand is very weak at present. In addition, wild turbot prices seem to be lower than usual, putting more pressure on farmed turbot prices.




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## TUNA

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Catch rates by tuna purse seiners picked up in the **Western and Central Pacific** during October, resulting in improved supply of raw material and lower pricing. Prices for main sized skipjack declined to USD 2 050/tonne CFR Bangkok for November delivery.

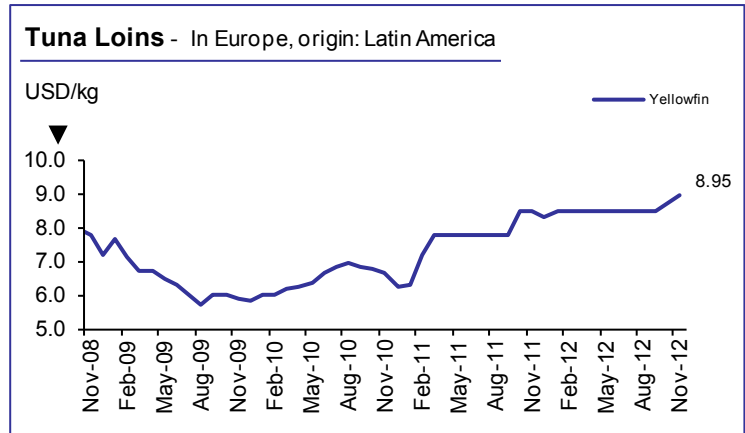
Continuing last month's trend, catching in the **Eastern Tropical Pacific** has remained very positive (comparable with previous years' levels) providing continuity of raw material supply to Ecuadorean canneries. However, the ex-vessel skipjack price in Ecuador remained constant at USD 2 400/tonne. The second IATTC closure period will begin on 18 November. This 62 day closure, which will apply to 60% of the fleet, is expected to have a negative impact on local supply. To compensate for this, canneries will most likely have to source raw material from the Western and Central Pacific by refrigerated carriers.

Fleets in the **Indian Ocean** have reported disappointing fishing after a good start at the beginning of October. The IOTC Exclusion Zone, which will last for the entire month of November for purse seiners, will force fleets to explore other areas. The initial positive fishing results softened the skipjack prices to EUR 1 760 and yellowfin to EUR 2 450/tonne both basis FOB Seychelles.

Fishing by purse seiners operating in the **Atlantic Ocean** has been improving. The fleets are spread widely from the coast of Brazil to the Ivory Coast, with the Eastern part of the Atlantic being productive as a result of successful accumulations around FADs (Fish Aggregating Devices). Improved catching has contributed to the lowering

of the price of skipjack to EUR 1 675/tonne ex vessel Abidjan. The price of yellowfin > 10 kg has also declined slightly to EUR 2 525/tonne ex vessel Abidjan.

Concerned with the slight decline in raw material prices in Thailand and elsewhere, Spanish canneries have reduced their raw material purchasing activity and are waiting for lower prices. Sellers are trying to maintain prices at EUR 2 800/tonne for yellowfin > 10 kg and EUR 1 800/tonne for main sized skipjack, both CFR Spain.



As usual during this period of the year, tuna consumption is dropping and factories are trying to reduce their inventories (raw and pack) as much as possible. However, this year, the situation is aggravated by the Eurozone crisis, the global drop in consumption, big retailers struggling to keep sales rates and no duty quota.

A somewhat worrying situation seems have arisen in the far east European countries where quotations are being received without the requisite documentation, such as point of origin, catch certificate or health certificate. This poses unfair competition to the European purse seine fleet, which adheres to all the international regulations and the European health regulations.

There is good news on Atlantic bluefin tuna from the International Commission for the Conservation of Atlantic Tunas (ICCAT). The new stock assessment shows that the population of Atlantic bluefin tuna is recovering. In 2010, the annual global quota was cut by 40% to 14 900 tonnes and a further cut was made in 2011 to 14 200 tonnes. Despite some requests from fishermen to increase quotas again, it is unlikely that this will take place as soon as 2013 as illegal fishing still threatens the species, according to ICCAT. ICCAT further calls for a reduction in the number of boats allowed to fish and improvement of data collection to ensure stronger science for the next assessment in 2015. ICCAT is also pushing for increased protection of other threatened species including shortfin mako and porbeagle sharks, as well as blue and white marlin.

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## SMALL PELAGICS

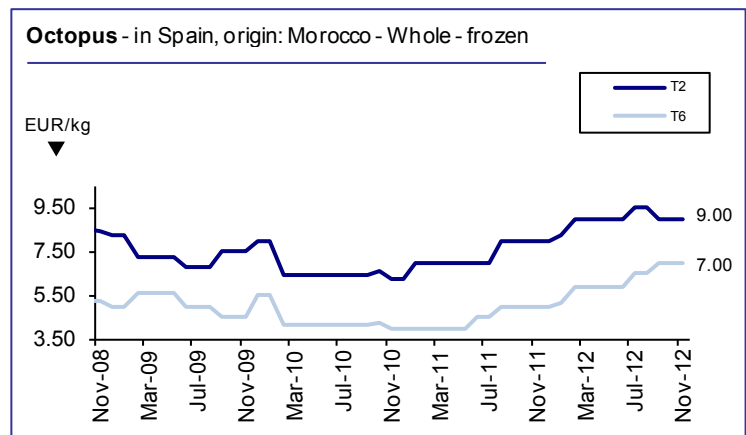
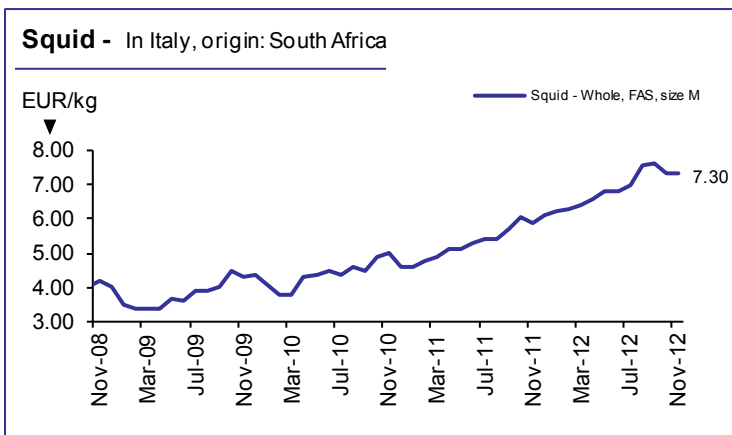
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Norwegian catches of herring are very good with almost 40 000 tonnes landed in one week alone. Most of this is going for direct human consumption, in particular for fillet production. The Icelandic fleet is also reporting good herring catches at the moment, with the catch quota likely to be finished at the end of this month.

The next round in the 2013 negotiations on the spring spawning herring quota will be held in December after the first round in October broke down following Faroe Islands demand for a bigger part of the spring spawning herring quota.

Mackerel prices are stable on the Eastern European market but are expected to increase slightly because of the cold storage costs.

## CEPHALOPODS



In Europe, the cuttlefish market is fairly dull, and the main markets of Italy and Spain are both importing less this year, in spite of improved supplies and declining prices.

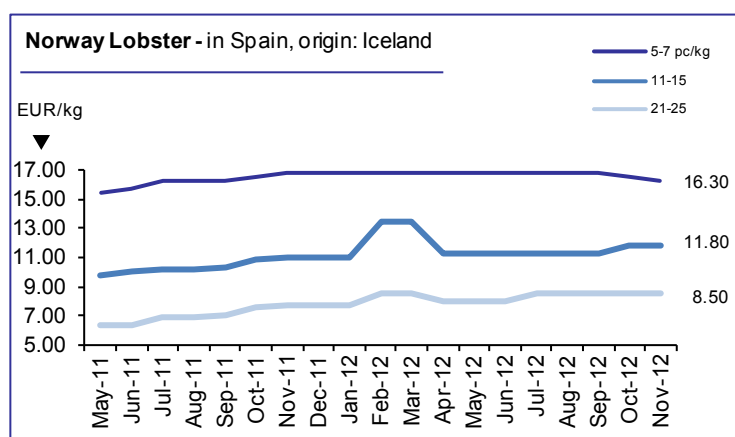
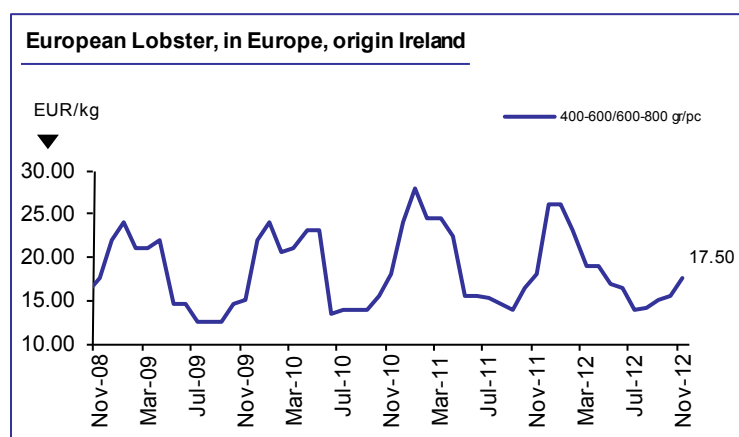
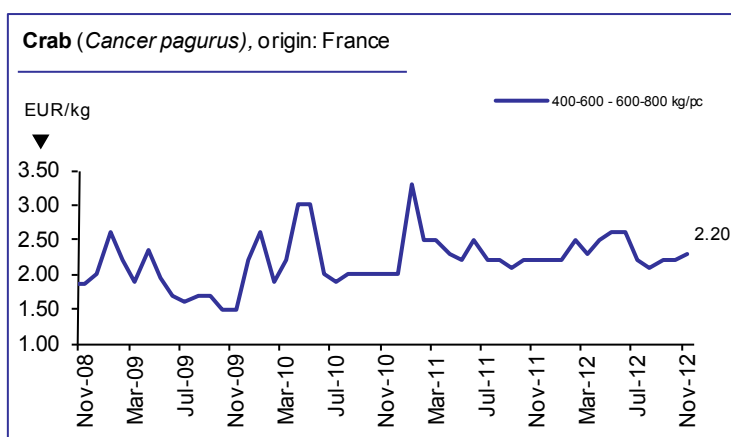
During the first half of the year, Spanish squid imports increased by 5.2% compared with the same period in 2011. The Falkland/Malvinas are strengthening their position as the main supplier to the Spanish market, but this will depend on how the fishery off the Falklands goes. So far this year, landings have been good. India is also shipping more squid to Spain. On the Italian market, imports were dramatically down during the first half of the year. The import volume went down by 26%, affecting all the suppliers.

South Africa is usually among the top suppliers of squid to the European market. However, during the first half of 2012, exports to both the Spanish and the Italian markets collapsed drastically to about half of the volumes exported last year. At present the South African squid fishery is observing the annual closed season. Sale volumes are now moderately good and prices are stabilizing. The opening weeks of the new season will be very important. Although new landings will not be delivered in time for the European end-of-year festive season, buyers will watch landed volumes carefully and January will be an important period for establishing future prices.

Indonesia is the third major exporter of octopus to Italy. Normally the octopus season starts with the rainy season but this year the rains seem to be later than usual so the fishing season is likely to be delayed. Octopus raw material prices dropped significantly because of weak demand from EU as well as from other markets. In addition, China and Africa are having good octopus seasons causing prices to drop further. Some Indonesian fishermen are switching to other species because the price of octopus is so low. Packers still have stocks from the last season and are reluctant to buy octopus because they cannot sell the product at a profit.

In Morocco, the three month fishing ban ended on 15 November and the fall-winter season for octopus opened on 16 November and will last until 30 March 2013. According to Ministry officials, biologic indicators are positive and the new quota has been set at 36 000 tonnes, up from 21 000 tonnes during the 2011/2012 fall-winter season.

## CRUSTACEANS



Prices for crab and European lobster continue to increase slightly on the French market as a result of the approaching high demand season for traditional seafood platters, coupled with tight supply. This year's late crustacean fishing season, as a consequence of the cooler summer weather, is also affecting the market as purchases for stocks began later.

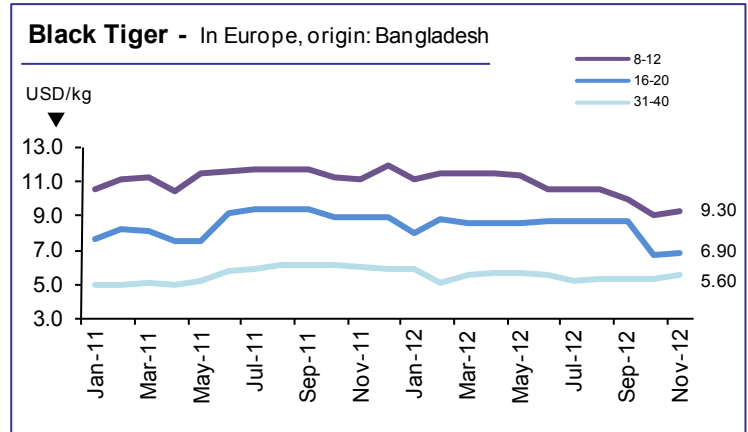
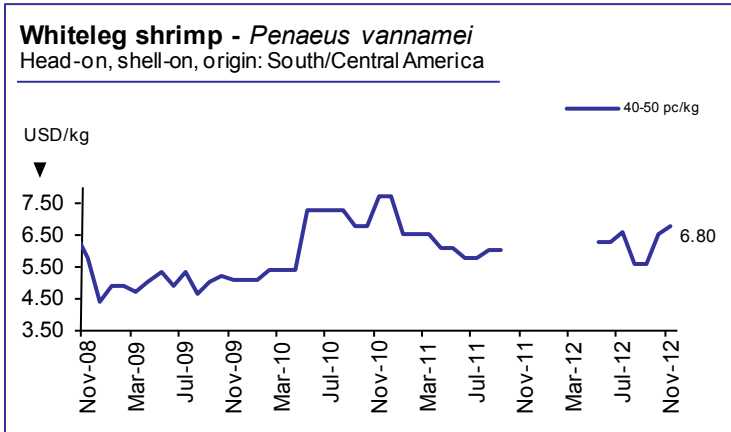
The American lobster market in Europe is slow. Most of the retailers are still selling out the 2011 production and wholesalers also have 2011 stock available. 2012 purchases have been lower worldwide. In addition, Switzerland, Austria and, to some extent, Germany have banned lobster sales mainly because of the way in which live lobsters are killed.

### Shrimp

Ecuador is by far the top supplier of shrimp to the European market. Last month, the country's National Aquaculture Chamber (CNA) announced that Ecuadorian export values totalled USD 885 million from January to August 2012. This figure exceeds the sale record of USD 875 million registered in 1998, before the outbreak of white spot disease, which caused a drop in production. In order to achieve the current high dollar values, the Ecuadorian shrimp industry increased the volume of shipments considerably, according to CNA. The growth in sales volume increased from 114 000 tonnes in 1998 to about 181 000 tonnes this year. Ecuadorian prices continue to drop somewhat because of increased supplies from major Asian competitors but remain

higher than other vannamei suppliers because they are better accepted in Asian markets.

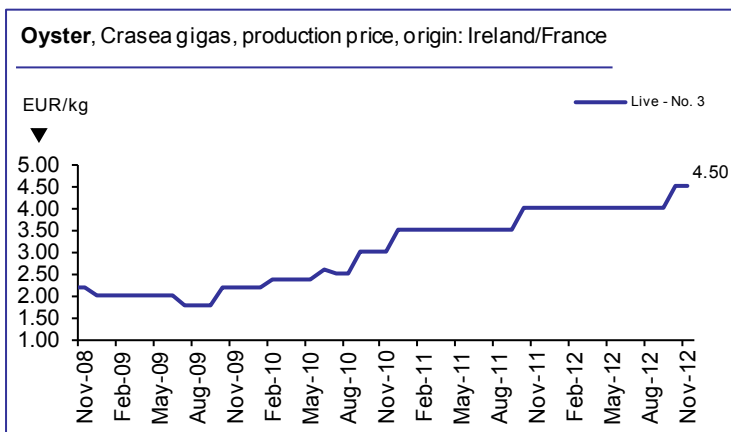
Argentinean red shrimp captures steadily declined throughout October until the fishing closure was declared at the beginning of November. Demand on the Spanish market is giving signs of recovery for products purchased in anticipation of the Christmas period and in particular for the 30-40 pc/kg size. The substantially lower price of Argentinean red shrimp compared with vannamei (EUR 1.00 to 2.00/kg) for sizes 10-20, 20-30 and 30-40 pc/kg also boosted demand.



There is a shortage of vannamei on offer from Asia and the production level in Ecuador, after earlier record production, is now low with slow growth in ponds resulting from adverse weather conditions. In this situation, it is expected that prices will remain stable or will even decrease slightly. Big sized vannamei is very limited and most of the offer is for 50-60 and 60-70 pc/kg sizes.

In Indonesia, the available vannamei raw material is mainly for 26-30 and 31-40 pc/lb sizes (headless based). Currently packers are almost at full capacity to cover end-of-year sales. Raw material prices, especially for the above-mentioned sizes, are increasing as a consequence of the high demand from the USA market. Shrimp pond owners tend to produce only middle sized shrimp (51/60 pc/lb) because of the high cost of production. The small sized raw material is obtained only from traditional shrimp ponds as well as some from intensive shrimp farmers. This usually goes to the local market. Domestic demand is getting stronger and the local price of small sized shrimp (61-70 and 91-120 pc/lb) is higher than that for export to Japan, USA and EU.

## BIVALVES



French Bouchot, French Barfleur bottom, French rope, Dutch bottom and Irish rope mussels are in good supply on the French market. Thus prices are under pressure as a result of these good offers. Juvenile oyster mortalities were again reported this summer. Consequently stocks will remain under pressure and prices are rising. Demand is also increasing as the year end approaches.

France is an important market for scallops. France is the biggest importer of scallops in the world as well the second largest producer in Europe, after the UK. French imports come mainly from Peru, Argentina, USA and UK. Last month, FranceAgrimer has launched a national scallop (*Pecten maximus*) promotion campaign to highlight the start of the new 2012-2013 fishing season, which lasts from 1 October 2012 to 15 May 2013, as well as to boost consumption on the French market of the local live, in-shell production. This year the scallop fishing season has been marked by the conflict between French and British trawlers in the English Channel over the allocation of fishing areas and quotas. The two countries have different regulations, with British fishermen being allowed to fish over a longer period than the French but denying that they were fishing within the EU's 12 mile exclusive fishing zone, while the French are hampered by their country's stricter legislation and shorter fishing time period. In France, heavily reduced prices are expected to last up to the end of the month, but should increase again with the festive season.

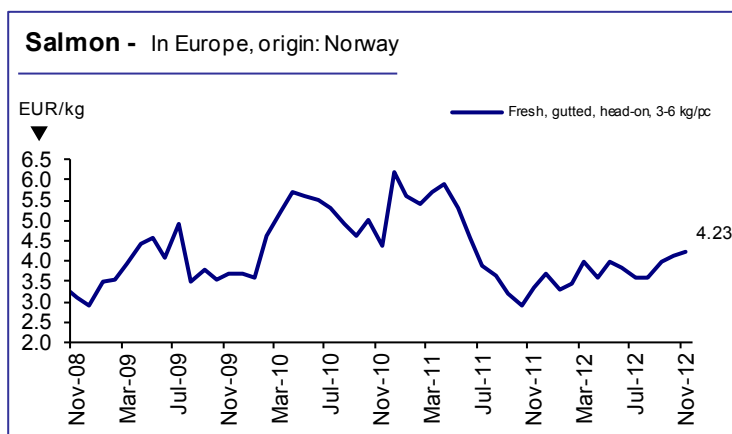
Regarding frozen Chilean IQF mussel meat, expectations are high for the upcoming season and because of the shortage of raw material. Industry analysts foresee a possible 20% price increase over last year's averages.

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## SALMON

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Norwegian Atlantic salmon prices continue to vacillate on a weekly basis around NOK 25 per kilo FCA Oslo (between EUR 3.20 and EUR 3.60). Expectations are for somewhat higher prices levels during the remaining part of the year and 2013. The value of exports of Norwegian salmon in October totalled NOK 2.7 billion (EUR 370 million), an increase of 21% compared with the same month last year. The volume of exports in October increased by 16% to 95 000 tonnes, a new record for the month. This year to date the value of Norwegian salmon exports totalled NOK 23.9 billion (EUR 3.3 billion), equal to the same period last year. Export volume in the same period increased by 23% to 808 000 tonnes. 85% of Norwegian salmon exports in October were destined for markets in Europe with the EU accounting for 66% of the total export volume. The biggest market for Norwegian salmon exports in terms of product weight was France, closely followed by Russia. Poland, the third biggest market for Norwegian salmon, saw the strongest growth in export volume, up by 38% or 3 100 tonnes. In October the volume of exports of fresh Norwegian salmon fillets totalled 6 631 tonnes or 43% more than in the same month last year. 2012 to date has seen growth of 24% thanks to strong sales in Poland, France, Sweden and the UK.




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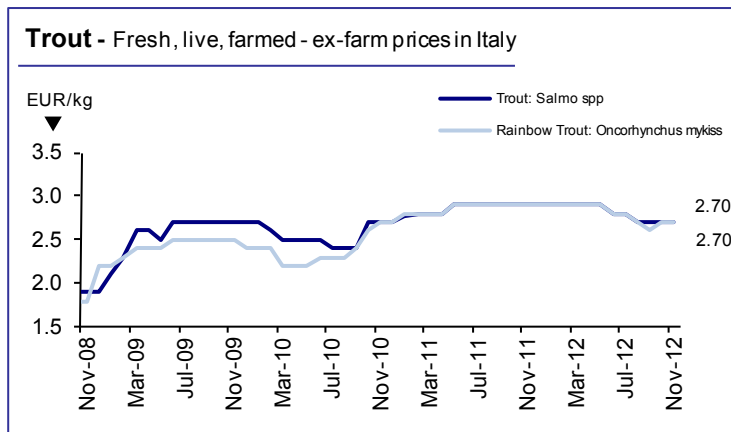
## TROUT

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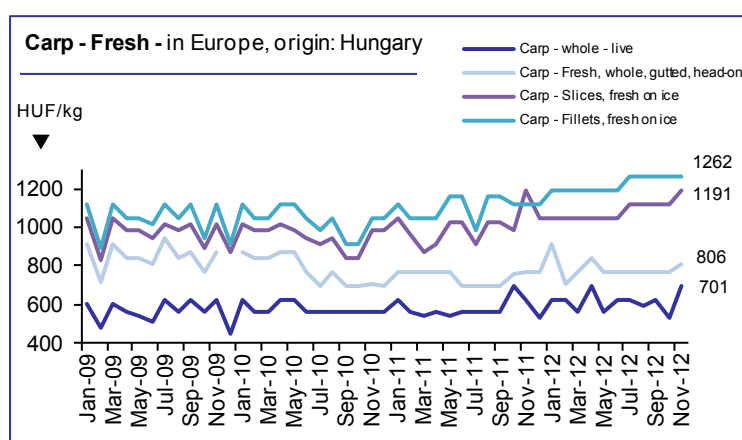
In Italy, demand has been weaker than normal but adequate for supply.



Exports of Norwegian fjord trout were up in value in October by 45% or NOK 50 million (EUR 6.8 million) to a total of NOK 160 million (EUR 22 million). At the same time, the volume of exports was up by 52% or 1 900 tonnes to 5 600 tonnes. Russia, Belarus and Poland were the three biggest export markets for Norwegian fjord trout in October.



## FRESHWATER FISH



The market for fresh Nile perch is largely stable but with some declines because of the large quantities available, resulting from the collapse of the Asian market for frozen Nile perch. In fact producers prefer to send their products to the fresh market as it is more profitable.

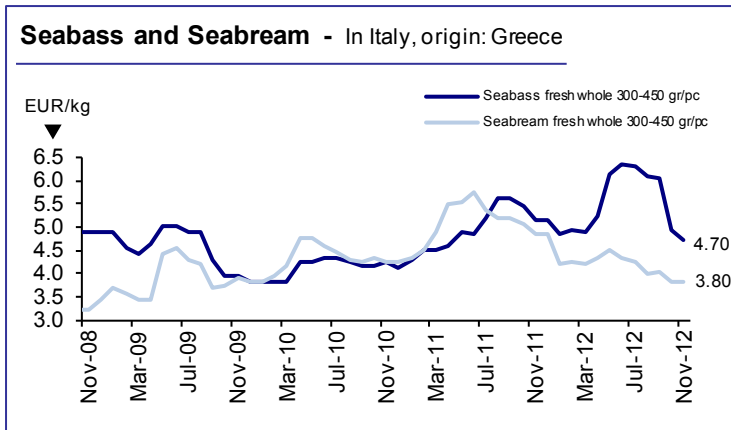
Prices for carp of Hungarian origin showed a slight increase for most products.

In October this year, the top International SIAL d'Or award, which rewards commercially successful food innovations, was won by a Hungarian freshwater seafood product: a portion of ready-to-cook fresh trout with herb butter, served in a vacuum bag packaging that also extends the shelf life of the product. Created in 1986, the award is associated with SIAL – one of the largest food trade fairs in the world – and is organized in partnership with 29 international trade magazines from the food industry and retail press.

## NON-TRADITIONAL SPECIES

The price for picked dogfish (spiny dogfish - *Squalus acanthias*) of US origin is increasing on the European market because fishing was reduced by the bad weather associated with hurricane Sandy on the East coast of the USA. This product is also affected by competition from the Danish market, making prices unstable. Picked dogfish is one of the most important sharks in fisheries. Catches reached a peak in 1972 (73 500 tonnes) then declined. FAO latest figures show that in 2010 global capture production was only 12 531 tonnes. The countries with the largest catches were the USA, New Zealand, Canada and Norway. Picked dogfish is used fresh, fresh-frozen, smoked, boiled-marinated, dried-salted, and in the form of fish cakes for human consumption. It is also used for liver oil, fishmeal, pet food, fertilizer and leather.

## SEABASS/SEABREAM



Prices of bream have been stable since last month with little movement either way. Bass prices are more erratic with some producers offering further price reductions whereas others have now started to quote higher prices as stocks are getting more limited.

Larger sizes are seeing prices move upwards as demand grows in anticipation of seasonal festivities and increased corporate entertainment.



# Food Outlook

## Global Market Analysis

### November 2012

full report available at  
<http://www.globefish.org/food-outlook.html>

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin						
			As stated	EUR	USD								
<b>GROUND FISH</b>							<b>November 2012</b>						
<b>Cod/Cabillaud, Morue/ Bacalao</b> <i>Gadus morhua</i>	Fresh gutted			1.53	1.95	-	Poland FOB	Baltic Sea					
	Fillets, skinless, boneless, blockfrozen	16.5 lb		4.65	5.91	-	Germany DAP	Barents Sea					
	Fillets - skin-on, PBI	200-400 gr/pc		4.10	5.21	*	Spain FOB						
	H&G	2-3 kg/pc		2.20	2.80	*							
	Minced frozen (for baby food)			2.35	2.99	=	France DDP	Norway					
	Fresh - fillet	100-200 gr/pc 200-400		7.15	9.08		Italy CPT	Denmark					
	Fresh - Whole	1-2 kg/pc 2-4		6.31	8.02	+							
			6.18	7.85	+	CPT							
<b>Hake/Merlu/Merluza</b> <i>Merluccius spp.</i> <i>Merluccius capensis</i>  <i>Merluccius productus</i>	Fillet - frozen			2.81	3.57		Europe DAP	Northern pacific					
	Minced block			1.50	1.91	=	Namibia FOB for Spanish	Namibia					
	Fillet, regular, skinned, PBO	16.5 lb		2.87	3.65	=	Germany CFR	USA					
	Fillet, deep-skinned, PBO			3.03	3.85	*							
	Fillet, PBO			2.68	3.40	=	Spain CIF						
	Minced block			1.57	2.00	=							
	Block			2.15	2.73	=							
<b>Hoki - Grenadier/ Grenadier/Merluza</b> <i>Macruronus magellanicus</i> <i>Macruronus</i> <i>Novaezelandiae</i>	Block - PBO			3.80	4.83	=		Chile Argentina					
	Pieces block			2.48	3.15	=		New Zealand					
	Fillet block			2.72	3.45	=							
<b>Alaska pollack/Lieu de l'Alaska/Colin de Alaska</b> <i>Theragra chalcogramma</i>	Fillet block, skinless, boneless	16.5 lb		2.72	3.45	+	Germany DAP	USA					
				2.52	3.20	=		Russia					
				2.36	3.00	=		China					
	Fillet - skinless, PBI			2.48	3.15	=		USA					
	Fillet - 10% glazing			1.37	1.74	*	EU CFR	Spain					
<b>Surimi (Alaska pollack)</b>	Stick - Paprika	250 gr/pc		2.48	3.15	=	France CFR						
<b>Saithe/Lieu noir/ Carbonero (Pollock, Coley)</b> <i>Pollachius virens</i>	Frozen - block, fillet, skinless, boneless	16.5 lb		3.40	4.32	-	Europe DAP	Norway					
<b>Monkfish/Baudroie/ Rape</b> <i>Lophius spp.</i>	Tail, IQF, skin-on 20% glaze	100-200 gr/pc 200-300 300-500 500-1000 > 1000		2.36	3.00		European main ports CFR	China					
				2.75	3.50								
				3.78	4.80								
				4.56	5.80								
				5.12	6.50								
	Fresh - Tail	0.3-0.5 kg/pc 0.5-1 1-2 > 2		11.66	14.81	+	Italy FCA	UK					
				12.19	15.49	+							
			12.09	15.36	+								
			11.23	14.27	-								
Fresh - whole	0.6-0.7 kg/pc 0.5-1 kg/pc 1-2		5.90	7.50	-	CPT	France						
			5.92	7.52	+								
			6.46	8.21	-								
<b>Haddock/Eglefin/Eglofino</b> <i>Melanogrammus</i> <i>aeglefinus</i>	Fillet, skinless, boneless blockfrozen	16.5 lb		4.60	5.84	+	Germany DDP	Barents Sea					
	H&G	< 0.8 kg/pc	NOK	13.50	1.85	2.35	-	Norway FCA	Norway				

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			As stated	EUR USD			
<b>FLATFISH</b>						<b>November 2012</b>	
<b>Turbot/Rodaballo</b> <i>Psetta maxima</i>	Fresh - whole cultured	0.5-1 kg/pc	<b>6.90</b>	8.77 +	<b>Spain</b> CIF	Spain	
		1-2	<b>7.65</b>	9.72 +			
		2-3	<b>8.85</b>	11.24 +			
		3-4	<b>13.40</b>	17.02 -			
	Fresh - whole wild	0.5-1 kg/pc	<b>7.90</b>	10.04 *		Netherlands	
		1-2	<b>11.00</b>	13.98 *			
		2-3	<b>13.20</b>	16.77 *			
		3-4	<b>16.70</b>	21.22 *			
		4-6	<b>18.70</b>	23.76 *			
		> 6	<b>24.20</b>	30.75 *			
	Fresh - whole	0.8-1 kg/pc	<b>6.10</b>	7.75 +		<b>Italy</b> FCA	Spain
		1.5-2	<b>7.20</b>	9.15 +			
1-1.5		<b>6.60</b>	8.39 +				
2-2.5		<b>7.73</b>	9.82 +	Netherlands			
0.5-1 kg/pc		<b>7.08</b>	8.99 +				
0.7-1		<b>7.98</b>	10.14 -				
<b>Sole/Sole/ Lenguado</b> <i>Solea vulgaris</i>	Fresh - whole	< 170 gr/pc	<b>8.66</b>	11.00 *	<b>Spain</b> CIF		
		160-220	<b>10.42</b>	13.24 *			
		210-300	<b>12.70</b>	16.14 *			
		300-400	<b>17.70</b>	22.49 *			
		400-600	<b>20.70</b>	26.30 *			
		600-800	<b>21.70</b>	27.57 *			
	800-1000	<b>20.20</b>	25.66 *				
	Fresh - whole	No. 1	<b>13.10</b>	16.64 -	<b>Italy</b> CPT FCA	Croatia	
		No. 3	<b>13.65</b>	17.34 +		France	
		No. 4	<b>11.80</b>	14.99 +		Netherlands	
		No. 5	<b>6.62</b>	8.41 +			
	Fresh - Guttled	No. 2	<b>18.93</b>	24.05 -	Netherlands		
No. 3		<b>13.02</b>	16.54 -				
No. 4		<b>9.00</b>	11.43 -				
No. 5		<b>6.83</b>	8.68 -				
<b>European plaice/ Plie d'Europe/ Solla europea</b> <i>Pleuronectes platessa</i>	Fresh - whole	150-300 gr/pc	<b>3.80</b>	4.83 *	<b>Spain</b> CIF		
		300-400	<b>4.00</b>	5.08 *			
		400-600	<b>4.20</b>	5.34 *			
		> 500	<b>4.70</b>	5.97 *			
<b>European Flounder/ Flet d'Europe/ Platija europea</b> <i>Platichthys flesus</i>	Fresh - whole		<b>1.53</b>	1.94 +	<b>Italy</b> FCA	Denmark	
			<b>1.77</b>	2.25 +		Netherlands	
<b>TUNAS/BILLFISHES</b>						<b>November 2012</b>	
<b>Tuna/Thon/Atún</b> <i>Thunnus spp.</i>	Yellowfin - cooked & cleaned loins - vacuum packed	double cleaned	7.04	<b>8.95</b> +	<b>Italy</b> DDP	Solomon Is./ Kenya/ Côte d'Ivoire/Mauritiu	
		single cleaned	4.41	<b>5.60</b> *			
	Skipjack - cooked & cleaned loins - vacuum packed	double cleaned	5.19	<b>6.60</b>	CFR	China	
		1.8-3.5 kg/pc	1.46	<b>1.86</b> -		DDP	Ghana
	Yellowfin - whole	> 10 kg	2.20	<b>2.80</b> +			



Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>TUNAS/BILLFISHES (cont.)</b>						<b>November 2012</b>
Tuna/Thon/Atún <i>Thunnus spp.</i>	Yellowfin - whole	3-10 kg/pc	2.20	2.80 *	Spain DAT	Atlantic Ocean
		> 10 kg	2.70	3.43 *		
	Bigeye - whole	> 10 kg	2.40	3.05 *	FCA	Indian Ocean
	Skipjack - whole	> 1.8 kg/pc	1.80	2.29 *		
	Yellowfin - whole raw	> 10 kg	2.45	3.11 -	DDP	Eastern Pacific Ocean
	Skipjack - whole raw		1.75	2.22 *		
	Yellowfin - loins		6.50	8.26 *		
	Skipjack - loins		5.50	6.99 *	Ecuador FOB (for European mkt)	Ecuador
	Bigeye - loins		5.80	7.37 *		
	Bigeye - loins, 100% cleaned	2-4 kg/pc	6.15	7.81 =	Spain	Spain
	Skipjack - pre-cooked loins		5.19	6.60 -		
Yellowfin - pre-cooked loins	single cleaning double cleaning	5.59 6.22	7.10 7.90 -			
Swordfish/Espadon/ Pez espada <i>Xiphias gladius</i>	Seafrozen	20-30 kg/pc 30-50-70 70-100	No quotations		Spain FOT	Spain
<b>SMALL PELAGICS</b>						<b>November 2012</b>
Mackerel/Maquereau/ Caballa <i>Scomber scombrus</i>	Whole	300-500 gr/pc	1.30	1.65 =	Spain FCA	Spain
	Fresh - whole		2.53	3.21	Italy CPT	Norway
			1.50	1.91		Denmark
			1.99	2.53	FCA	France
			1.72	2.19 -		Spain
	1.30	1.65 *				
Whole	200-400 gr/pc 300-500	1.05 1.15	1.33 = 1.46 -	Netherlands FOB for Eastern Europe	Faeroe Islands	
Herring/Hareng/Arenque <i>Clupeidae</i>	Fresh - fillet		3.03	3.85	Italy CPT	Denmark
	Fresh - whole	70-100 gr/pc	0.44	0.56 -	Poland FOB	Baltic
Sprat/Sprat/Espadín <i>Sprattus sprattus</i>			0.18	0.23 -		
Sardine/Sardine/ Sardina <i>Sardina pilchardus</i>	Fresh - whole		1.00	1.27	Italy FOB	Italy
			1.22	1.55 -		CPT
			1.70	2.16		France
<b>CEPHALOPODS</b>						<b>November 2012</b>
Squid/Encornet/Calamar <i>Loligo spp.</i>	Frozen - whole	S (< 18 cm)	7.10	9.02 +	Italy CIF	South Africa
		M (18-25)	7.30	9.27 =		
		L (25-30)	7.50	9.53 -		
		XL (>30)	7.50	9.53 -		
<i>Dosidicus gigas</i> (giant squid)	Daruma - cooked, block frozen	A grade	1.50	1.90	European market	Peru
	Tentacles - bailarina cut		1.06	1.35	CFR	
	Rings - block and natural		1.85	2.35		
<i>Todadores pacificus</i>	Tubes - cleaned, wingless, tip-on, treated, IQF, 20% glaze	< 5	2.36	3.00	Germany CFR	China
		< 7	2.16	2.75		
		< 10	1.89	2.40		
Octopus/Poulpe/Pulpo <i>Octopus vulgaris</i>	Whole	T1	9.50	12.07 =	Spain cfr	Morocco
		T2	9.00	11.43 =		
		T3	8.50	10.80 =		
		T4	8.00	10.16 =		
		T5	7.50	9.53 =		
		T6	7.00	8.89 =		
		T7	6.50	8.26 =		
		T8	6.00	7.62 =		
		T9	5.50	6.99 =		

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			As stated	EUR USD			
<b>CEPHALOPODS (cont.)</b>						<b>November 2012</b>	
<b>Octopus/Poulpe/Pulpo</b> <i>Octopus vulgaris</i>	Sushi topping -slice 100% net weight	7 gr/pc 9	12.99	<b>16.50</b> *	Europe CFR	Indonesia	
	Flower type 90% net weight	1-2 kg/pc > 2 kg	4.49	<b>5.70</b> *			
	Whole	T1 - T3 T4 - T7	5.90	<b>7.50</b> *			
				5.51	<b>7.00</b> *	Ghana fob (European mkt)	Ghana/Senegal
<b>Cuttlefish/Seiche/ Sepia</b> <i>Sepia spp.</i>	Whole	100-200 gr/pc	3.94	<b>5.00</b> *	Germany CIF	India	
	Whole cleaned 20% glazing	< 1 pc/kg 1-2 > 5 > 10	4.01	<b>5.10</b>			
			4.01	<b>5.10</b>			
			4.17	<b>5.30</b>			
	Whole	1-2 kg/pc	3.58	<b>4.55</b>	Spain CFR	Oman	
<b>CRUSTACEANS</b>						<b>November 2012</b>	
<b>Whiteleg shrimp/ Crevette pattes blanches/Camarón patiblanco</b> <i>Penaeus vannamei</i>	PD, chemical treatment 100% net weight	31-40 pc/lb 41-50	7.56	<b>9.60</b> *	Europe CFR	Indonesia	
	treated with non-phosphate	51-60 61-70	6.61	<b>8.40</b> *			
		71-90	6.06	<b>7.70</b> *			
			5.90	<b>7.50</b> *			
	Head-on, shell-on	30-40 pc/kg 40-50 50-60 60-70 70-80 80-100 100-120		<b>6.55</b> 8.32 + <b>5.55</b> 7.05 + <b>4.95</b> 6.29 = <b>4.65</b> 5.91 = <b>4.15</b> 5.27 = <b>3.95</b> 5.02 = <b>3.83</b> 4.87 =	Spain CFR	Central America	
	Tails - IQF, peeled 20% glaze	31-40		<b>6.03</b> 7.66 *			
	Peeled, raw, IQF	26-30 31-40 41-50 41-50		<b>6.75</b> 8.58 * <b>6.30</b> 8.00 * <b>5.55</b> 7.05 * <b>5.40</b> 6.86			
	Head-on, shell-on	80-100 100-120		3.70 <b>4.70</b> = 3.54 <b>4.50</b> =	Colombia for European main	Colombia	
	Head-on, Shell-on	40-50 pc/kg 50-60 60-70 70-80		5.35 <b>6.80</b> + 4.56 <b>5.80</b> = 4.17 <b>5.30</b> - 3.86 <b>4.90</b> -	South/Central America FOB for European main ports	South/Central American	
	<b>Argentine red shrimp/ Salicoque rouge/ d'Argentine/Camarón langostín argentino</b> <i>Pleoticus Muelleri</i>	Whole, head-on, shell-on	> 10-20 pc/kg > 20-30 > 30-40 > 40-60 > 60-80		<b>8.00</b> 10.16 - <b>5.85</b> 7.43 - <b>4.80</b> 6.10 - <b>4.50</b> 5.72 - <b>3.50</b> 4.45 =	Spain EXW	Argentina
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>		semi-IQF, head-on 20% glaze	6-8 8-12 13-15 16-20 21-30 31-40		8.03 <b>10.20</b> + 7.32 <b>9.30</b> + 6.89 <b>8.75</b> + 5.43 <b>6.90</b> + 4.80 <b>6.10</b> + 4.45 <b>5.65</b> +	Europe CFR	Bangladesh
		Headless, easy-peel, 20% glaze - IQF	8-12 13-15 16-20 21-25		7.08 <b>9.00</b> = 5.90 <b>7.50</b> + 5.82 <b>7.40</b> + 5.04 <b>6.40</b> =		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>CRUSTACEANS (CONT.)</b>						<b>November 2012</b>	
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>	Tails - shell-on, easy peel 20% glaze	6-8			na	<b>Spain CFR</b>	Bangladesh
		8-12	<b>9.30</b>	11.82	*		
		13-15	<b>7.80</b>	9.91	*		
		16-20	<b>7.30</b>	9.27	*		
		21-30			na		
	Head-on, shell-on, semi-IQF	13-15	<b>7.40</b>	9.40	*		
		16-20	<b>6.50</b>	8.26	*		
		21-25	<b>5.20</b>	6.61	*		
	Peeled, IQF, 20% glaze raw	13-15	<b>9.90</b>	12.58	*		
		16-20	<b>7.95</b>	10.10	*		
21-25		<b>7.55</b>	9.59	*			
26-30		<b>7.15</b>	9.08	*			
31-40		<b>6.55</b>	8.32	*			
Peeled, IQF, 20% glaze blanched	41-50	<b>6.20</b>	7.88	*			
	71-90	<b>5.55</b>	7.05	*			
	90-120	<b>5.25</b>	6.67	*			
Head-on, shell-on, semi-IQF 100% net weight	100-200	<b>4.95</b>	6.29	*			
	16-20 pc/kg	8.93	<b>11.35</b>				
<b>Norway lobster/ Langoustine/Cigala</b> <i>Nephrops norvegicus</i>	Whole 4X1.5 kg	20-30	5.94	<b>7.55</b>		<b>Germany CFR</b>	Viet Nam
		16-20 pc/kg	8.93	<b>11.35</b>			
		1-4 pc/kg	<b>18.50</b>	23.50	-		
		5-7	<b>16.30</b>	20.71	-		
		8-10	<b>15.15</b>	19.25	-		
		11-15	<b>11.80</b>	14.99	=		
		16-20	<b>9.50</b>	12.07	=		
21-25	<b>8.50</b>	10.80	=				
26-30	<b>6.50</b>	8.26	=				
<b>European lobster/ Homard européen/ Bogavante</b> <i>Homarus gammarus</i>	Live - bulk	400-600 gr/pc	<b>17.50</b>	22.23	+	<b>France delivered to French vivier companies</b>	Ireland
		600-800	<b>17.50</b>	22.23	+		
<b>American lobster/ Homard américain/ Bogavante americano</b> <i>Homarus americanus</i>	Frozen whole cooked popsicle	275-300 gr/pc	CAN <b>18.50</b>	14.58	18.51 =	<b>Europe CIF</b>	Canada
		350-400	CAN <b>17.75</b>	13.98	17.76 =		
		> 450	CAN <b>19.25</b>	15.17	19.26 =		
<b>Edible crab/Tourteau/ Buey de mar</b> <i>Cancer pagurus</i>	Live	400-600 gr/pc	<b>2.30</b>	2.92	+	<b>France delivered live to French vivier companies</b>	Ireland
		600-800	<b>2.30</b>	2.92	+		
<b>BIVALVES</b>						<b>November 2012</b>	
<b>Oyster/Huître/Ostra</b> <i>Crassostrea gigas</i>	Live	No. 3	<b>4.50</b>	5.72	=	<b>France prod. price</b>	Ireland/France
<b>Mussel/Moule/Mejillón</b> <i>Mytilus edulis</i> <i>Mytilus galloprovincialis</i> <i>Mytilus chilensis</i>	Live - Bottom mussel		<b>2.10</b>	2.67	=		wholesale
			<b>1.90</b>	2.41	=	Netherlands	
	Live - Rope	60-80 pc/kg	<b>2.00</b>	2.54	=		Spain
		IQF mussel meat	100-200 pc/kg	2.68	<b>3.40</b>	*	<b>Europe CFR</b>
200-300	2.60		<b>3.30</b>	*			
300-500	2.52		<b>3.20</b>	*			
<b>Scallop/Coquille Saint- Jacques/Vieira</b> <i>Zygochlamys patagonica</i>	IQF - shell-off	120-150 gr/pc	<b>12.00</b>	15.25	=	DDP	Argentina
<b>Razor shell/Couteau/ Navajas - Solenidae</b>	IQF	12 cm	<b>3.43</b>	4.36	*	<b>Spain CIF</b>	Netherlands

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>SALMON</b>							<b>November 2012</b>	
Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico <i>Salmo salar</i>	Scrape meat (for baby food)			<b>4.86</b>	6.17 +	France DDP	Poland	
	Fresh - gutted, head-on Superior quality	1-2 kg/pc		na				Scotland
		2-3		<b>3.60</b>	4.57 =			
		3-4		<b>4.15</b>	5.27 +			
		4-5		<b>4.25</b>	5.40 =			
		5-6		<b>4.50</b>	5.72 =			
	> 6		<b>4.50</b>	5.72 =				
	Fresh - gutted, head-on Superior quality	1-2 kg/pc		na		Norway		
		2-3		<b>3.55</b>	4.51 +			
		3-4		<b>4.05</b>	5.15 +			
		4-5		<b>4.25</b>	5.40 +			
		5-6		<b>4.40</b>	5.59 +			
> 6		<b>4.60</b>	5.84 +					
Fresh - head-on, gutted	1-2 kg/pc		<b>3.70</b>	4.70 +	Romania/Bulgaria DDP for Eastern Europe			
	4-5		<b>4.20</b>	5.34 +				
	6-7		<b>4.40</b>	5.59 -				
<b>TROUT</b>							<b>November 2012</b>	
Trout/Truite/Trucha <i>Salmo spp.</i>	Whole fresh on ice	0.25-0.4 kg/pc	HUF 1332	4.70	5.97 =	Hungary ex-farm	Hungary	
	Fillet - farmed	200-400 gr/pc		<b>6.60</b>	8.39 =	Italy ex-farm	Italy	
	Live - farmed	500-700 gr/pc		<b>2.70</b>	3.43 =			
Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris <i>Oncorhynchus mykiss</i>	Live - farmed	250-400 gr/pc		<b>2.70</b>	3.43 =	Europe DAP	France	
	Gutted			<b>3.50</b>	4.45 +			
	Fillet - farmed		<b>1.90</b>	2.41				
	Block frozen - gutted	250-400 gr/pc		<b>2.80</b>	3.56 *			Spain FCA
<b>FRESHWATER FISH</b>							<b>November 2012</b>	
Panga <i>Pangasius spp.</i>	Fillet - thawed			<b>3.13</b>	3.98 =	Italy FCA CPT DDP	Viet Nam	
				<b>3.09</b>	3.93 +			
				<b>3.56</b>	4.52 *			
	Fillet, IQF, white - 20% glaze	120-170-220 gr/pc	No quotations			Spain CFR		
Fillet, interleaved, white - 10% glaze, skinless, boneless, belly-off, treated								
Fillet, IQF, belly-off, fat-off, treated, 20% glaze	120-170 (white) 170-220 (white) > 220 (white) > 220 (light)		1.70	<b>2.16</b>	Germany CFR			
			1.70	<b>2.16</b>				
			1.70	<b>2.16</b>				
			1.16	<b>1.48</b>				
North African catfish/ Poisson-chat nord- africain/Pez-gato <i>Clarias gariepinus</i>	Fresh - skinless, headless	0.5-1 Kg/pc	No quotations			Hungary EX-FARM	Hungary	
	Fresh on ice - fillets, skinless							
	Fresh on ice - slices							
Carp/Carpe/Carpa <i>Cyprinus spp.</i>	Live	1.2-5 kg/pc	HUF 701	2.47	3.14 +			
	Fresh, whole, gutted, head-on	0.8-4.5 kg/pc	HUF 806	2.84	3.61 +			
	Fresh, whole, gutted, head-off	0.7-4.5 kg/pc	HUF 1051	3.71	4.71 +			
	Fresh on ice - slices		HUF 1191	4.20	5.34 +			
	Fresh on ice - fillets		HUF 1262	4.45	5.65 =			



Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin		
			As stated	EUR	USD				
<b>FRESHWATER FISH (cont.)</b>						<b>November 2012</b>			
<b>Bighead carp/Carpe à grosse tête/Carpa capezona</b> <i>Aristichthys nobilis</i>	Fresh gutted, head-off	0.8-3.5 kg/pc	HUF	<b>525</b>	1.85	2.35	Hungary EX-FARM	Hungary	
	Fresh on ice - slices		HUF	<b>701</b>	2.47	3.14			
	Fresh on ice - fillets		HUF	<b>771</b>	2.72	3.45			
<b>Grass carp/ Carpe herbivore/ Carpa china</b> <i>Ctenopharyngodon idellus</i>	Fresh - whole, gutted, scaled head-off	0.8-2.5 kg/pc	HUF	<b>1002</b>	3.53	4.49			
	Fresh on ice - slices		HUF	<b>1051</b>	3.71	4.71			
<b>Crucian Carp/ Carassin/Carpin</b> <i>Carassius carassius</i>	Fresh - whole, gutted, scaled head-on - wild	0.2-0.6 kg/pc	HUF	<b>532</b>	1.88	2.38			
	Fresh on ice - fillets								
<b>Wels/Silure glane/Siluro</b> <i>Silurus glanis</i>	Fresh - gutted, head-on	1-4.5 kg/pc	HUF	<b>1402</b>	4.95	6.28			
<b>Tilapia</b> <i>Oreochromis spp.</i>	Gutted, scale-off 20% glaze -wild catch	300-500 gr/pc 500-700	No quotations				Germany CFR	India	
<b>Nile perch/Perche du Nil/Perca del Nilo</b> <i>Lates niloticus</i>	Fresh - whole	200-400 gr/pc				<b>4.45</b>	5.65	Italy DDP	Kenya
						<b>4.43</b>	5.63		Tanzania
						<b>4.35</b>	5.53		Uganda
		400-700 gr/pc				<b>4.39</b>	5.58	Tanzania	
		200-500 gr/pc				<b>4.10</b>	5.21	Spain CFR	Uganda
<b>NON-TRADITIONAL SPECIES</b>						<b>November 2012</b>			
<b>Sturgeon/Esturgeon/ Esturione</b> <i>Acipenseridae</i>  <i>A.baeri</i>	Frozen - Whole	1.5-2 kg/pc				<b>6.00</b>	7.62	France CIF	France
	Gutted	5-7 kg/pc				<b>6.00</b>	7.62		
	Fillets	200-300 gr/pc				<b>11.00</b>	13.98		
		800-1000				<b>11.00</b>	13.98		
	Caviar (Aquitaine) metal boxes					<b>1 300</b>	1 652		
<b>Blue shark/Peau bleue/ Tiburón azul</b> <i>Prionace glauca</i>	H&G, skin-on	7-12 kg/pc				<b>1.10</b>	1.40	Spain FCA	Spain
		> 20				<b>0.95</b>	1.21		
<b>Red Porgy/Pagre/Pargo</b> <i>Pagrus pagrus</i>	Fresh - whole	400-600 gr/pc				<b>10.60</b>	13.47	Italy FCA	
<b>Sand Steebras/Marbré Herrera</b> <i>Lithognathus mormyrus</i>	Fresh - whole Mediterranean	300-500 gr/pc				<b>7.27</b>	9.24	FCA	Morocco
		500-700				<b>8.50</b>	10.80		Spain
<b>White seabream/ Sar commun/Sargo</b> <i>Diplodus sargus</i>	Fresh - whole	300-500 gr/pc				<b>11.57</b>	14.70		
<b>Tub gurnard/Grondin perlon/Begel</b> <i>Chelidonichthys lucerna</i>	Fresh - whole	1-2 kg/pc				<b>10.03</b>	12.74	CPT	Morocco
		500-1000				<b>9.90</b>	12.58		
		100-200 gr/pc				<b>2.20</b>	2.80		Netherlands
		200-400 gr/pc				<b>1.55</b>	1.97		France
<b>Red mullet/ Rouget de vase/ Salmonete de fango</b> <i>Mullus barbatus</i>	Fresh - whole	I				<b>2.60</b>	3.30		Croatia
		II				<b>1.98</b>	2.52		
		III				<b>3.05</b>	3.87		
<b>Surmullet/ Rouget de roche/ Salmonete de roca</b> <i>Mullus surmuletus</i>	Fresh - whole	200-300 gr/pc				<b>5.63</b>	7.15	FCA CPT	Morocco
						<b>9.60</b>	12.20		
						<b>10.50</b>	13.34		
<b>Picked dogfish/ Aiguillat commun/ Mielga</b> <i>Squalus acanthias</i>	Fresh - whole	Large				<b>6.56</b>	8.33	DDP	USA
		Medium				<b>5.93</b>	7.53		

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>SEABASS/SEABREAM/MEAGRE</b>						<b>November 2012</b>
Seabass/Bar, Loup/Lubina <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 gr/pc	<b>3.40</b>	4.32 -	<b>Greece FOB</b>	Greece
		300-450	<b>4.50</b>	5.72 -		
		400-600	<b>5.35</b>	6.80 +		
		600-800	<b>7.60</b>	9.66 +		
		800-1000	<b>8.55</b>	10.86 +		
		> 1000	<b>9.20</b>	11.69 +		
		200-300 gr/pc	<b>3.60</b>	4.57 -	<b>Italy CIF</b>	
		300-450	<b>4.70</b>	5.97 -		
		450-600	<b>5.55</b>	7.05 +		
		600-800	<b>7.80</b>	9.91 +		
		800-1000	<b>8.75</b>	11.12 +		
		> 1000	<b>9.40</b>	11.94 +		
		200-300 gr/pc	<b>3.65</b>	4.64 -	<b>France CIF</b>	
		300-450	<b>4.75</b>	6.03 -		
		450-600	<b>5.60</b>	7.11 +		
		600-800	<b>7.85</b>	9.97 +		
		800-1000	<b>8.80</b>	11.18 +		
		> 1000	<b>9.45</b>	12.01 +		
	200-300 gr/pc	<b>3.64</b>	4.62 -	<b>Spain CIF</b>		
300-450	<b>4.74</b>	6.02 -				
450-600	<b>5.59</b>	7.10 +				
600-800	<b>7.84</b>	9.96 +				
800-1000	<b>8.79</b>	11.17 +				
> 1000	<b>9.44</b>	11.99 +				
200-300 gr/pc	<b>3.67</b>	4.66 -	<b>Germany CIF</b>			
300-450	<b>4.77</b>	6.06 -				
450-600	<b>5.62</b>	7.14 +				
600-800	<b>7.87</b>	10.00 +				
800-1000	<b>8.82</b>	11.21 +				
> 1000	<b>9.47</b>	12.03 +				
200-300 gr/pc	<b>3.65</b>	4.64 -	<b>Portugal CIF</b>			
300-450	<b>4.75</b>	6.03 -				
450-600	<b>5.60</b>	7.11 +				
600-800	<b>7.85</b>	9.97 +				
800-1000	<b>8.80</b>	11.18 +				
> 1000	<b>9.45</b>	12.01 +				
200-300 gr/pc	<b>3.83</b>	4.87 -	<b>UK CIF</b>			
300-450	<b>4.93</b>	6.26 -				
450-600	<b>5.78</b>	7.34 +				
600-800	<b>8.03</b>	10.20 +				
800-1000	<b>8.98</b>	11.41 +				
> 1000	<b>9.63</b>	12.23 +				
200-300 gr/pc	<b>3.20</b>	4.07 =	<b>Greece EXW</b> for Eastern Europe			
300-400	<b>4.60</b>	5.84 -				
400-600	<b>5.80</b>	7.37 -				
600-800	<b>9.50</b>	12.07 =				
800-1000	<b>10.50</b>	13.34 =				
> 1000	<b>11.60</b>	14.74 =				
<b>Fresh - whole - wild</b> Mediterranean	1000-2000	<b>13.50</b>	17.15 -	<b>Italy CPT</b>	Egypt	
	> 2000	<b>14.00</b>	17.79 -			
<b>Fresh - whole - wild - Atlantic</b>	500-1000 gr/pc	<b>9.47</b>	12.03 -	FCA	UK	

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>SEABASS/SEABREAM/MEAGRE (CONT.)</b>						<b>November 2012</b>
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	<b>Fresh - whole</b> farmed	200-300 gr/pc	<b>3.35</b>	4.26 +	<b>Greece FOB</b>	Greece
		300-450	<b>3.60</b>	4.57 =		
		450-600	<b>3.85</b>	4.89 =		
		600-800	<b>5.30</b>	6.73 -		
		800-1000	<b>8.25</b>	10.48 =		
		> 1000	<b>8.45</b>	10.74 -		
		200-300 gr/pc	<b>3.55</b>	4.51 +		
		300-450	<b>3.80</b>	4.83 =		
		450-600	<b>4.05</b>	5.15 =		
		600-800	<b>5.50</b>	6.99 -		
		800-1000	<b>8.45</b>	10.74 =		
		> 1000	<b>8.65</b>	10.99 -		
		200-300 gr/pc	<b>3.60</b>	4.57 +	<b>France CIF</b>	
		300-450	<b>3.85</b>	4.89 =		
		450-600	<b>4.10</b>	5.21 =		
		600-800	<b>5.55</b>	7.05 -		
		800-1000	<b>8.50</b>	10.80 =		
		> 1000	<b>8.70</b>	11.05 -		
		200-300 gr/pc	<b>3.59</b>	4.56 +		
		300-450	<b>3.84</b>	4.88 =		
		450-600	<b>4.09</b>	5.20 =		
		600-800	<b>5.54</b>	7.04 -		
		800-1000	<b>8.49</b>	10.79 =		
		> 1000	<b>8.69</b>	11.04 -		
		200-300 gr/pc	<b>3.62</b>	4.60 +	<b>Germany CIF</b>	
		300-450	<b>3.87</b>	4.92 =		
		450-600	<b>4.12</b>	5.23 =		
		600-800	<b>5.57</b>	7.08 -		
800-1000	<b>8.52</b>	10.82 =				
> 1000	<b>8.72</b>	11.08 -				
200-300 gr/pc	<b>3.60</b>	4.57 +	<b>Portugal CIF</b>			
300-450	<b>3.85</b>	4.89 =				
450-600	<b>4.10</b>	5.21 =				
600-800	<b>5.55</b>	7.05 -				
800-1000	<b>8.50</b>	10.80 =				
> 1000	<b>8.70</b>	11.05 -				
200-300 gr/pc	<b>3.78</b>	4.80 +		<b>UK CIF</b>		
300-450	<b>4.03</b>	5.12 =				
450-600	<b>4.28</b>	5.44 =				
600-800	<b>5.73</b>	7.28 -				
800-1000	<b>8.68</b>	11.03 =				
> 1000	<b>8.88</b>	11.28 -				
200-300	<b>3.50</b>	4.45 +	<b>Greece EXW</b> for Eastern Europe			
300-400	<b>3.70</b>	4.70 =				
400-600	<b>3.70</b>	4.70 =				
600-800	<b>5.60</b>	7.11 -				
800-1000	<b>9.00</b>	11.43 =				
> 1000	<b>10.00</b>	12.70 =				

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>SEABASS/SEABREAM/MEAGRE (CONT.)</b>						<b>November 2012</b>		
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	<b>Fresh - whole - wild</b> <b>Atlantic</b>	800-1000 gr/pc	<b>13.32</b>	16.92	-	<b>Italy FCA</b>  CPT  CIF CPT	Morocco	
		1000-2000	<b>14.01</b>	17.80	-			
		> 2000	<b>12.58</b>	15.98	-			
	<b>Mediterranean</b>	300-400 gr/pc	<b>5.80</b>	7.37	-			Spain
		1000-2000	<b>12.50</b>	15.88	-			Egypt
		> 2000	<b>14.03</b>	17.82	-			Spain
<b>Meagre/Maigre Commun Corvina</b> <i>Argyrosomus regius</i>	<b>Whole - farmed</b>	> 2 kg/pc	No quotations			Greece		
		1-2	<b>8.54</b>	10.85		Egypt		
		2-4	<b>8.88</b>	11.28				



The **European Fish Price Report** is a monthly GLOBEFISH publication,  
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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	1.00	1.27
Hungary	HUF	223.21	283.51
Norway	NOK	5.75	7.30
USA	USD	-	1.27
EU	EUR	0.79	-
Denmark	DKK	5.87	7.46

Exchange Rates: 12/11/12

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