



# EUROPEAN PRICE REPORT



Issue 9/2016 September 2016

## LATEST TRENDS

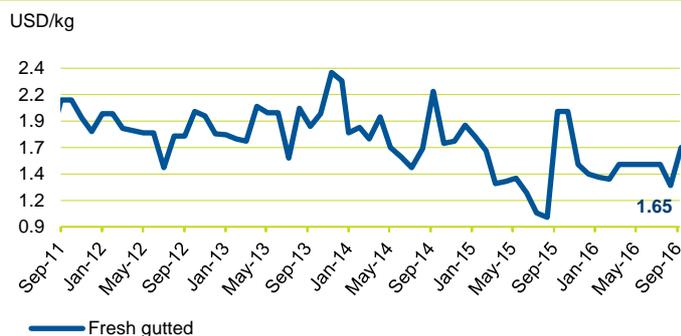
September is generally a quiet month for fish consumption in Europe as it falls between the main sales periods, which are summer and Christmas. However, buying for year-end demand will be starting as early as next month.

## GROUNDFISH

Prices for wet-salted cod fillets from frozen raw material (*Gadus macrocephalus*) are still increasing. Buying interest for this species as raw material is coming from China, Japan and Europe, and supply is unable to meet high demand.

Prices are also increasing for wet-salted cod fillets (*Gadus morhua*) from fresh raw material of Faroese and Icelandic origin. This due also to the strong demand of fresh fish as raw material for fish processing. Fresh cod is exported to the United Kingdom, the United States of America, France, and Spain. In the coming months, prices are likely to rise further as the fishing period will come to an end soon.

**COD - in Poland (FOB, origin: Baltic Sea)**



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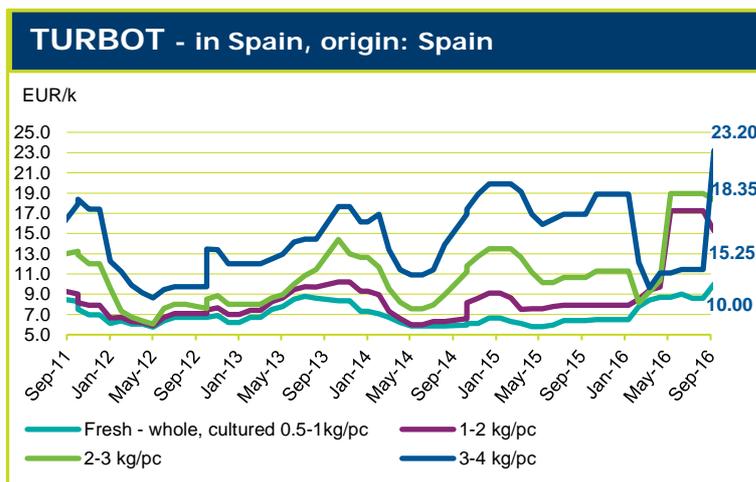
The **European Fish Price Report**, based on information supplied by industry correspondents, aims to provide guidance on broad price trends. Price information is indicative and should be used only for forecasting medium- and long-term trends. FAO is not responsible for any errors or omissions.

Prices for PBO hake fillets blocks have remained stable compared with last year. However, due to strong demand and the shortage on the Spanish market for hake mince blocks, prices for this product have risen substantially.

Cod is in good demand on the Polish market, and prices have started to rise. This September, prices were almost EUR 0.75/kg above that of the same month last year, which was an all-time low. Further price increases are likely.

Wild flatfish is selling at record prices, with large turbot exceeding EUR 28.00/kg. These price levels are above last year's levels, indicating that demand for flatfish, both from the wild and from aquaculture, is quite strong at the moment.

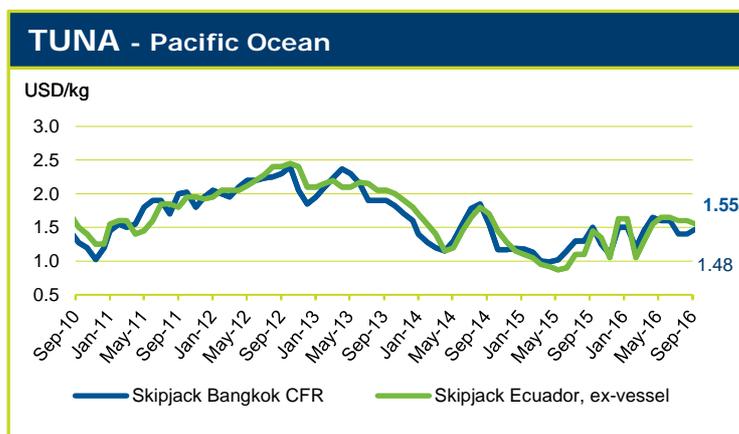
There is an upward price trend for Alaska pollock on the Moscow market, while in the Russian Far East prices have reportedly been stable.



## TUNA - BILLFISHES

Fishing effort in the Western and Central Pacific (WCP) has been reduced to a slow-to-moderate rate as the FAD closure moves into its third month. For the Japanese, Kiribati and Republic of Korea fleets, this will be the last month of the closure as they opted to limit their annual FAD sets. The reduction in fish landings from the WCP is being compensated by arrivals from the Indian Ocean and Thai canneries continue to report healthy raw material inventories. Skipjack prices have increased due to the slowdown in fishing in the WCP.

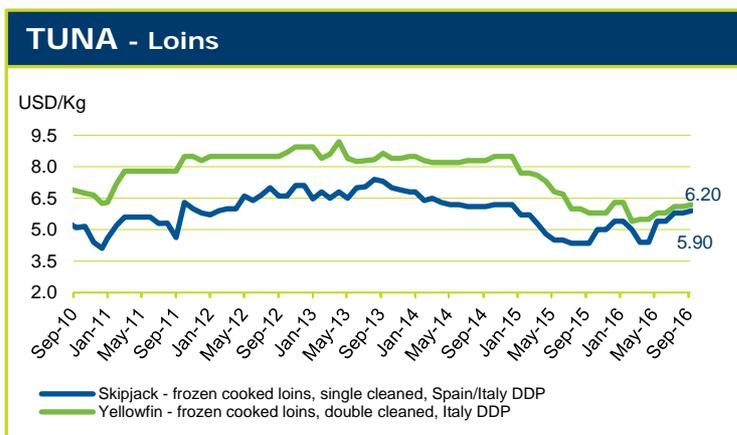
Fishing in the Eastern Pacific continues to be slow as the 2-month IATTC 'veda' closure remains in force. Local canneries are reporting low raw material inventories and as a result, there has been an increase in carrier arrivals from WCP.



Catches in the Indian Ocean have improved to a moderate-to-good level while local canneries continue to report healthy raw material inventories. Reports point to some fish being transhipped and diverted to the Bangkok market. Both skipjack and yellowfin prices have fallen.

Fishing in the Atlantic Ocean remains at a moderate-to-good level and raw material inventories at local canneries are healthy. Skipjack and yellowfin prices have fallen.

Due to improved supplies from both the Indian and Atlantic Oceans, European prices for skipjack and yellowfin continue to fall. The market price for cooked, double-cleaned yellowfin loins, however, has risen.



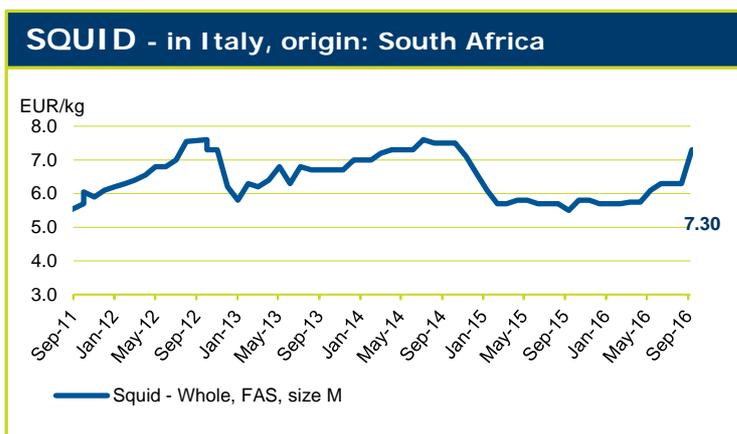
## SMALL PELAGICS

There is a downward price trend for Pacific herring on the Moscow market, which is typical for this time of year. In the Vladivostok area, the price of herring is reportedly stable.

## CEPHALOPODS

Squid catches in Morocco have started well after the closed season. The size of the squid is relatively large, and the product is being directed to the high-end restaurant market. Despite the strong arrivals from Morocco and South Africa, the market is still being impacted by the disappointing South American squid season, and prices are likely to go up further.

Catches on the South African south coast are improving, with the closed season beginning on 19 October, allowing for shipments in time for Christmas. Prices continue to rise, reflecting the shortage on the market. Demand remains strong and further price hikes are likely.



Cephalopod experts will meet in Vigo in early October to discuss the latest developments in the global cephalopod market. Concern about the disappointing catches in the South West Atlantic will be discussed by marine biologists, who will give their opinions on whether squid resources will return to healthy levels during the next season, or whether the decline in catches can be expected to continue.

## CRUSTACEANS

Unlike other fish markets, **shrimp** traders are already starting to build up inventories for the Christmas period. Prices are on the rise as the main producing countries are reporting reduced supply.

Ecuadorian production is lower compared with last month, leading to sharp increases in prices. Prices for larger sizes are reported to have risen by 5 percent, while for the smaller sizes the increase is some 4 percent.

Argentina is the exception to the overall decline in shrimp supply, with good catches by the fleet, especially of large-sized shrimp. As this production hike is met with strong demand in all major markets, inventories are low and prices are climbing up.

For **lobster** from Canada and the United States of America, production is relatively low at the moment and traders are waiting for the Maine fishery to pick up. Supply is slow and prices are very high. Demand from the US market for cooked meat is still very strong, pushing prices up, while the tail market is stable. Strong demand has also led to firming prices for European lobster.

Meanwhile, **crab** prices are relatively firm due to good demand and optimum quality.

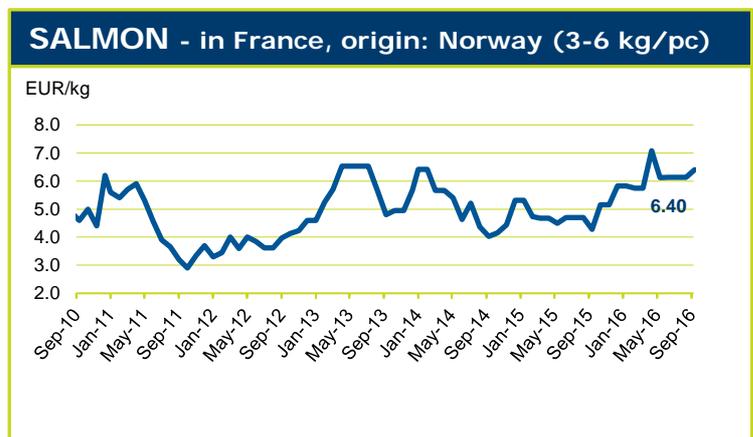


## BIVALVES

The French Bouchot and Dutch bottom mussel season is underway at full production. Spanish rope mussels are also widely available on the French market. Promotional effort is significant for product of all origins with French Bouchot filling the top price segment. According to Agrimer in France, domestic fresh mussel consumption remained stable at +0.4 percent in volume in 2015 to reach 43 500 tonnes. Prices rose slightly by 0.9 percent. Domestic oyster consumption rose by 6.5 percent in volume in 2015 to reach 25 400 tonnes, although the average retail price declined by 6.9 percent.

## SALMON

After reaching extreme heights earlier this year, prices of Norwegian farmed Atlantic salmon have taken a significant tumble over the last month or so, as summer growth of fish in the pens forced farmers to harvest to stay within biomass limits. This is a seasonal event rather than an unexpected shock, and in fact the price drop still leaves prices well above previous years, with the NASDAQ salmon index weighted price of NOK 55.43/kg in week 36 approximately NOK 15/kg higher than the same week last year. The high price level has not been enough to dampen consumer demand in Norway's main EU markets, and the value of Norwegian salmon exports in the first 8 months of 2016 reached NOK 37.8 billion, 29 percent higher than last year, according to recent figures released by the Norwegian Seafood Council (NSC).

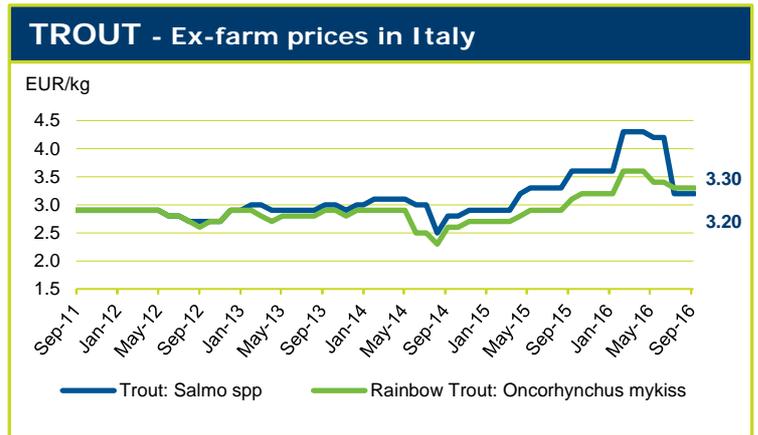


France and Poland are once again the top two markets. France has also become the United Kingdom's top salmon destination this year, pushing the United States of America into second place. The significant drop in the strength of the British pound following the Brexit vote is bad news for seafood importers but should further stimulate demand for Scottish farmed salmon. Overall, the massive mortalities caused by the algal bloom in Chile earlier this year are still having an effect on the salmon market, and the new regulations that have been introduced to prevent overly rapid growth in production volumes there will prevent any significant drop in salmon prices for the foreseeable future. Prices in Europe should start climbing once again next month as harvest volumes drop off, and seasonal demand in November and December will push them further upwards.

## TROUT

With strong demand from Belarus, Japan and – increasingly – the US market, the farmed trout industry in Norway has made a strong recovery since the loss of the large Russian market. In fact, NSC figures put the total value of trout exports in the first 8 months of the year at NOK 2.6 billion, almost double the equivalent figure last year. Export prices for fresh whole fish are also significantly higher than the same period last year, and with tightening biomasses at the farms, this trend looks set to continue.

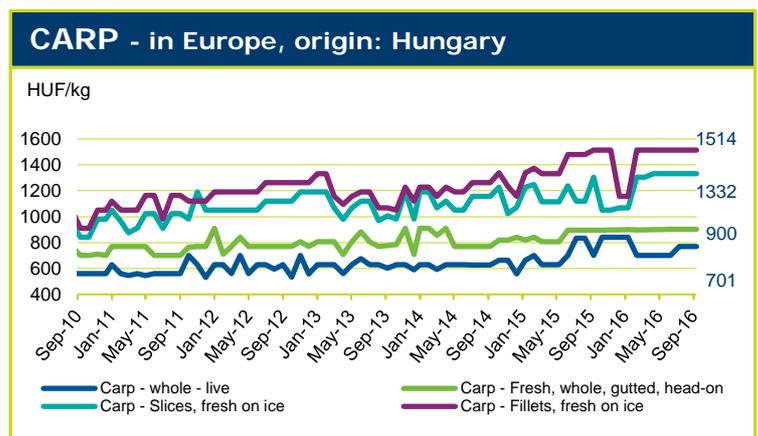
In Italy, trout production is sufficient for the current demand level, which is seasonally low. Large-sized salmon trout (>2 kgs) are not available at the moment.



## FRESHWATER FISH

The Hungarian carp market is slowly recovering, with supply temporarily unstable. New sale campaigns for carp products are just starting. Prices are likely to move up as the main sales period is approaching.

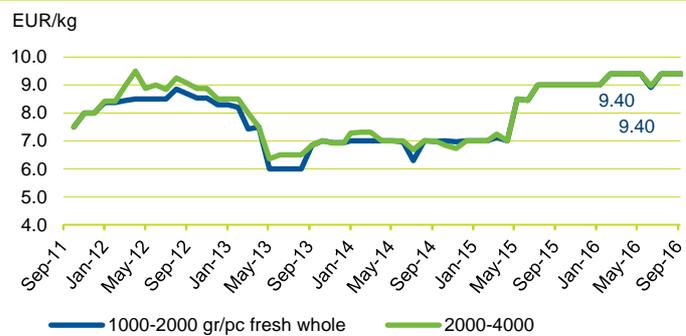
Pangasius prices are stable on the Spanish market after a long period of declining prices and limited demand. The market is likely to stabilize and even marginally increase from the present level, as the recent negative press seems to have been forgotten by consumers.



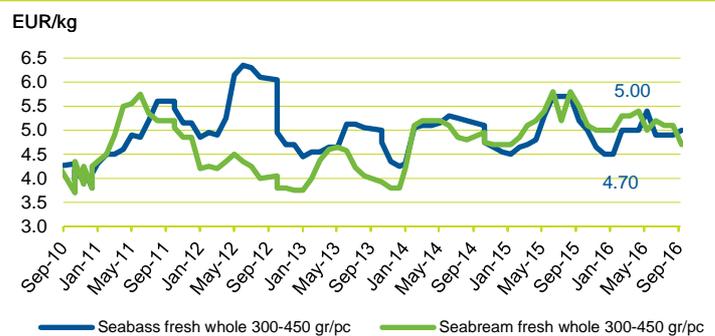
## SEABASS - SEABREAM - MEAGRE

After reduced supply pushed prices up last year, relatively higher harvests of farmed bass and bream by key producers is having the opposite effect in 2016. From January to July, Greece exported 40 407 tonnes of bass and bream compared with 36 570 tonnes last year. Exports of bream have shown only a small increase, while bass volumes were up some 15 percent, but it is bream prices that have been hit harder. September prices for 300-450 g size bream are down EUR 0.8 this month compared with the same month in 2015, although the effect on larger sizes is less severe. Overall, the Greek industry is still seeing better margins than 2 years ago, although efforts to manage and restructure debt are ongoing, with major aquaculture company Dias recently entering liquidation. The top markets for Greek bass and bream have remained the same, and Italy was again by far the largest in the first 7 months of 2016 with 20 634 tonnes of Greek fish imported. Turkish exporters of bass and bream are also seeing lower prices in euro terms, but a weak Turkish lira means they have not been impacted. Indeed, despite expectations of lower farm production for the last two years, Turkish export volumes continue to increase to a variety of markets around the world, with a total of 36 253 tonnes exported in the first 7 months of 2016 (+17 percent compared with 2015), suggesting fish is being diverted away from the domestic market because of a favorable currency situation and good demand. Combined with increased supply from other producers such as Spain, however, the additional supply volumes will continue to negatively affect prices, on top of the seasonal downward trend typically seen from the summer to the year end.

### MEAGRE - in Italy, origin: Egypt



### SEABASS/SEABREAM - in Italy origin: Greece



Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>GROUND FISH</b>						<b>September 2016</b>		
<b>Cod/Cabillaud, Morue/ Bacalao</b> <i>Gadus morhua</i>	Fresh gutted		1.47	1.65	+	Poland FOB	Baltic Sea	
	IQF portion, single frozen	100-150 g/pc	7.40	8.33		Italy CIF	Iceland	
	Fresh - fillet	50-100 g/pc	4.00	4.50		CPT	Denmark	
		100-200	5.00	5.63				
		200-400	7.35	8.28				
	Fresh - Whole	1-2 kg/pc	5.25	5.91				
		2-4	5.75	6.48				
	<i>Gadus macrocephalus</i>	Fillet - <b>wet salted</b> - 1st quality produced from fresh raw material	700-1000 g/pc	8.50	9.57	=	Italy DDP	Iceland
Portion single frozen, 10% glaze		100-150 g/pc	7.60	8.56		CIF	Norway	
<b>Stockfish</b>		700 g/pc	23.00	25.90	=	DDP		
Fillet - <b>wet salted</b> - 1st quality produced from frozen raw material		400-700 g/pc	7.80	8.78	+	Italy CIP	Denmark	
<b>Hake/Merlu/Merluza</b> <i>Merluccius capensis</i>	Minced block		1.58	1.78	=	Namibia FOB for Spanish market	Namibia	
	IQF portion, trapeze	90-110 g/pc	5.70	6.42		Italy CIF	South Africa	
	IQF	100-200 g/pc	6.20	6.98		Europe DDP		
	<i>Merluccius merluccius</i>	Fresh - whole	100-200 g/pc	3.13	3.52		Italy CPT	Croatia
		Fresh - gutted	200-300	5.20	5.86			
	300-400		6.00	6.76				
<i>Merluccius productus</i>	Fillet, PBO		2.63	2.95	=	Spain EXW	USA	
	Minced block		1.77	1.98	=			
<b>Alaska pollack/Lieu de l'Alaska/Colin de Alaska</b> <i>Theragra chalcogramma</i>	Fillet, PBO		2.72	3.05		Netherlands EXW		
	Minced block		1.83	2.05				
	Fillet, IQF	2-6 oz	2.48	2.79		Europe CFR	China	
	Fillet, baby food quality					DDP	USA	
	H&G					Russian Fed.	Russian Fed.	
	>25		1.05	1.18	-	wholesale Vladivostok		
	>30		1.06	1.19				
	>25		1.17	1.32	-	wholesale Moscow		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin		
			As stated	EUR	USD				
<b>GROUND FISH (cont.)</b>						<b>September 2016</b>			
<b>Surimi (Alaska pollack)</b>	Stick - Paprika	250 g/pc		<b>2.55</b>	2.87 +	<b>France CFR</b>	Spain		
<b>Hoki</b> <i>Macruronus magellanicus</i>	H&G	100-300 g/pc		<b>1.63</b>	1.84	<b>Spain FOB</b>			
		300-500		<b>1.63</b>	1.84				
		500-900		<b>1.63</b>	1.84				
<b>Saithe/Lieu noir/ Carbonero (Pollock, Coley)</b> <i>Pollachius virens</i>	Fillet - interleaved	200-400 g/pc	<b>no quotation</b>		<b>Europe CIF</b>	Faroe Islands			
	Fillet - skinless, PBI, interleaved	16-32 oz/pc		<b>4.75</b>	5.35	<b>Spain DDP</b>	Iceland		
<b>Monkfish/Baudroie/ Rape</b> <i>Lophius spp.</i>	<b>Fresh - Tail</b>	< 0.3 kg/pc		<b>8.04</b>	9.05	<b>Italy CPT</b>	UK		
		0.3-0.5		<b>9.56</b>	10.77				
		0.5-1		<b>10.10</b>	11.37				
		1-2		<b>10.97</b>	12.35				
		> 2		<b>12.48</b>	14.05				
	<b>Fresh - whole</b>	0.5-1 kg/pc		<b>5.20</b>	5.86	FCA	France		
	1-2		<b>5.60</b>	6.31					
	Tails, skinless Frozen at land 100% net weight	100-250 g/pc		<b>5.75</b>	6.48	<b>Spain DDP</b>	Namibia		
		250-500		<b>6.75</b>	7.60				
		500-1000		<b>8.00</b>	9.01				
		> 1000		<b>8.75</b>	9.85				
<b>Haddock/Eglefin/Eglofino</b> <i>Melanogrammus aeglefinus</i>	H&G	< 0.8 kg/pc	NOK	<b>18.00</b>	1.94 2.19 -	<b>Sweden FCA</b>	Norway		
	<b>Fresh</b>	1-1.5 kg/pc		<b>5.20</b>	5.86	<b>Spain CIF</b>			
		> 1.5		<b>5.50</b>	6.19				
		> 2		<b>5.65</b>	6.36				
<b>Ling/Lingue franche/ Maruca</b> <i>Molva molva</i>	Fillet - <b>wet salted</b> Produced from fresh raw material 1st quality	1-1.5 kg/pc		<b>5.00</b>	5.63 =	<b>Italy DDP</b>	Faeroe Islands		
<b>John Dory/ Sainte Pierre Pez de San Pedro</b> <i>Zeus faber</i>	Frozen skin-on PBO, chemical free, 100% net weight, IQF, Bulk, frozen weight +count	60-100 g/pc		8.38	<b>9.40</b>	<b>Germany CFR</b>	China		
		100-150		0.89	<b>1.00</b>				
		150-200		9.36	<b>10.50</b>				
		200-300		9.81	<b>11.00</b>				
	<b>Fresh - gutted</b>	600-800 g/pc		<b>11.80</b>	13.29	<b>Italy CPT</b>	Senegal		
		800-1000		<b>11.80</b>	13.29				
		1000-2000		<b>11.80</b>	13.29				
<b>Sand steenbras/□ Marbré/ Herrera</b> <i>Lithognathus mormyrus</i>	<b>Fresh</b>	500/700 g/pc		<b>8.83</b>	9.94	FCA	Morocco		
		700/1000		<b>10.74</b>	12.09				
		Mixed		<b>9.00</b>	10.13				
		Mediterranean	400-600		<b>9.80</b>		11.04	France	
			700-1000		<b>9.60</b>		10.81		
			200-300 g/pc		<b>7.60</b>		8.56		Spain
			300-500		<b>9.50</b>		10.70		
	200-300		<b>9.20</b>	10.36	CPT				
	300-500		<b>10.00</b>	11.26					

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>FLATFISH</b>							<b>September 2016</b>	
<b>Turbot/Rodaballo</b> <i>Psetta maxima</i>	Fresh - whole cultured	0.5-1 kg/pc	10.00	11.26	Spain CIF	Spain		
		1-2	15.25	17.17				
		2-3	18.35	20.66				
		3-4	23.20	26.13				
	Fresh - whole wild	< 0.5 kg/pc	9.70	10.92 +	Italy CPT	Spain/Portugal		
		0.4-0.6	3.95	4.45				
		0.5-0.8	15.98	18.00				
		0.5-1	10.50	11.82 +				
		0.8-1	13.45	15.15				
		1-2	16.95	19.09 +				
		2-3	20.35	22.92 +				
		3-4	26.30	29.62 +				
	Fresh - whole	0.4-0.6 kg/pc	6.50	7.32	Italy CPT	Spain/Portugal		
		0.8-1	9.20	10.36				
		1-1.5	8.50	9.57				
1.5-2		9.50	10.70					
2-2.5		8.50	9.57					
3-4		11.04	12.43					
0.5-1		6.94	7.82					
0.7-1		7.03	7.92					
1-2		1.05	1.18					
2-3		16.20	18.24					
Fresh - whole	1-2 kg/pc	12.81	14.43 +	Italy CPT	Netherlands			
	2-3	15.48	17.43 +					
<b>Sole/Sole/ Lenguado</b> <i>Solea vulgaris</i>	Fresh - whole wild	< 170 g/pc	9.50	10.70	Spain CIF	Spain		
		170-220	12.20	13.74				
		200-300	17.40	19.59 +				
		200-250	17.45	19.65				
		300-400	14.95	16.84				
		400-500	22.05	24.83 +				
	Fresh - whole wild	500-600	25.15	28.32 +	Italy CPT	France		
		200-300 g/pc	15.10	17.00				
		300-400	16.80	18.92				
	Fresh - whole	No. 3	13.80	15.54	Italy CPT	Netherlands		
		No. 4	11.77	13.25				
		No. 5	9.57	10.78				
	Fresh - whole	No. 2	18.46	20.79	Italy CPT	Netherlands		
		No. 3	15.33	17.26				
		No. 4	9.20	10.36				
		No. 5	10.53	11.86				
	Fresh - gutted	No. 2	17.27	19.45	Italy CPT	Netherlands		
		No. 3	14.00	15.77				
No. 4		10.68	12.03					
No. 5		10.53	11.86					
Fresh - whole	No. 2	14.91	16.79	CIF	Netherlands			
	No. 3	14.15	15.93					
	No. 4	9.92	11.17					
<b>European plaice/ Plie d'Europe/ Solla europea</b> <i>Pleuronectes platessa</i>	Fresh - whole	300-400 g/pc	3.70	4.17 +	Spain CIF	Spain		
		400-600	3.95	4.45 +				
		> 600	4.45	5.01				
	IQF, white skin-on, 25% glaze	No. 2	3.85	4.34 -	Netherlands FOB for Italian market	Spain		
IQF skin-off, 25% glaze		4.10	4.62 -					

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>FLATFISH (cont.)</b>						<b>September 2016</b>		
<b>European Flounder/ Flet d'Europe/ Platija europea</b> <i>Platichthys flesus</i>	<b>Fresh</b> - fillets skin-on skinless whole	Large		<b>3.75</b>	4.22	<b>Italy CPT</b>	Netherlands	
		Large		<b>5.75</b>	6.48			
				<b>1.62</b>	1.82			
				<b>1.53</b>	1.72	FCA		
<b>Greenland Halibut/ Reinhardtius hippoglossoides</b>	Fillet - skinoff, boneless, blockfrozen		No quotations		<b>Denmark FOB</b>	Greenland		
<b>TUNAS/BILLFISHES</b>						<b>September 2016</b>		
<b>Tuna/Thon/Atún</b> <i>Thunnus spp.</i>	Skipjack - whole	main size		1.32	<b>1.48</b> +	<b>Bangkok CFR</b>	Western/Central Pacific Ocean	
	Skipjack - whole			1.38	<b>1.55</b> -	<b>Ecuador</b> ex-vessel	Eastern Tropical Pacific Ocean	
	Yellowfin - whole			2.01	<b>2.25</b> -			
	Skipjack - whole	main size		<b>1.09</b>	1.22 -	<b>Seychelles</b> FOB	Indian Ocean	
	Yellowfin - whole			<b>1.91</b>	2.15 -			
	Skipjack - whole			<b>1.10</b>	1.24 -	<b>Abidjan</b> ex-vessel	Atlantic Ocean	
	Yellowfin - whole	> 10 kg		<b>2.00</b>	2.25 -			
	Skipjack - whole	1.8-3.4 kg/pc		<b>1.25</b>	1.41 -	<b>Spanish</b> Canneries CFR	Various origins	
	Yellowfin - whole	> 10 kg		<b>2.20</b>	2.48 -			
	Skipjack - cooked & cleaned loins - vacuum packed	double cleaned		5.26	<b>5.90</b> +	<b>Italy DDP</b>	Solomon Islands	
	Yellowfin - cooked & cleaned loins - vacuum packed	double cleaned		5.53	<b>6.20</b> +		Kenya/Mauri- tius/Solomon Is.	
	Yellowfin - whole	3-10 kg		<b>1.75</b>	1.97	<b>Spain DAT</b>	Atlantic Ocean	
	Bigeye - whole	> 10 kg		<b>1.70</b>	1.91			
	Yellowfin - whole	> 10 kg		<b>1.78</b>	2.00			
	Skipjack - whole	> 3.5 kg		<b>1.50</b>	1.69	DDP CFR	Eastern Pacific Ocean	
	Yellowfin - frozen loins			<b>4.35</b>	4.90			
	Skipjack - frozen loins			<b>3.50</b>	3.94			
	Bigeye - frozen loins			<b>3.80</b>	4.28			
	Albacore - frozen loins			<b>na</b>		CFR	Indian Ocean	
	Skipjack	> 1.8 kg/pc		1.29	<b>1.45</b> -	<b>Tunisia CFR</b>	Ghana	
	Skipjack - pre-cooked loins			4.81	<b>5.40</b> -	<b>Europe CFR</b>	Ecuador	
	Yellowfin - pre-cooked loins	double cleaned		5.35	<b>6.00</b> -			
		single cleaned		5.79	<b>6.50</b> =			
	Skipjack - whole			1.16	<b>1.30</b>	<b>Ecuador FOB</b>		
	Skipjack - whole	1.9-3.4 kg/pc		0.89	<b>1.00</b>			
		3.5-5		0.98	<b>1.10</b>			
	Yellowfin - pre-cooked loins	double cleaned		4.55	<b>5.10</b>			
	single cleaned		4.46	<b>5.00</b>				
Skipjack - pre-cooked loins			3.83	<b>4.30</b>				
<b>Swordfish/Espadon/ Pez espada</b> <i>Francia</i>	Frozen at sea, DWT	30-50 kg/pc		<b>6.20</b>	6.98	<b>Spain FOT</b>	Spain	
	100% net weight	50-70		<b>6.10</b>	6.87			
	<b>Fresh</b> - gutted Whole Mediterranean	< 12 kg/pc			<b>8.98</b>	10.11		<b>Italy FCA</b>
		13-18			<b>8.98</b>	10.11		
		19-25			<b>8.77</b>	9.88		
	Whole Atlantic	26-35			<b>8.53</b>	9.61		FCA
		19-25			<b>8.80</b>	9.91		
		26-35			<b>8.80</b>	9.91		
		36-50			<b>7.65</b>	8.61		
> 50				<b>7.65</b>	8.61			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>SMALL PELAGICS</b>						<b>September 2016</b>
<b>Mackerel/Maquereau/ Caballa</b> <i>Scomber scombrus</i>	Fresh - whole	4-6 pc/kg	2.80	3.15	Italy CPT	France
	Fresh - Fillets butterfly cut		5.35	6.02 =		
	Whole	200-400 g/pc 300-500	No quotations		Netherlands/Poland FOB for Eastern Europe	UK
	H&G	> 200 g/pc	na			Greenl./Faroe. I
	Whole	3-4 pc/kg	1.05	1.18	Spain FOB	Spain
<b>Horse Mackerel/ Chincard/ Jurel</b> <i>Trachurus spp</i>	Whole	> 24 cm/pc	1.23	1.39	Morocco FOB for European market	Morocco
<b>Herring/Hareng/Arenque</b> <i>Clupeidae</i>	Fresh - fillet		2.62	2.95	Italy CPT	Denmark
	Fresh - whole	250-300 g/pc	0.93	1.05 -	Russian Fed. wholesale Moscow	Russian Fed.
		> 350	1.52	1.71		
		> 25	0.75	0.84 -	Russian Fed. wholesale Vladivostok	
		> 300	0.85	0.96 -		
> 250	0.91	1.02				
<b>Sprat/Sprat/Espadín</b> <i>Sprattus sprattus</i>	Fresh - whole	70-100 g/pc	0.33	0.37 -	Poland FOB	Baltic
			0.20	0.22 -		
<b>Sardine/Sardine/ Sardina</b> <i>Sardina pilchardus</i>	Fresh - whole		0.87	0.98	Italy CPT	Croatia
			1.00	1.13		Italy
	Fresh - fillet		4.88	5.50		France
			4.88	5.50		UK
<b>CEPHALOPODS</b>						<b>September 2016</b>
<b>Squid/Encornet/Calamar</b> <i>Loligo spp.</i>	Whole	S (< 18 cm)	7.10	8.00 +	Italy CIF	South Africa
		M (18-25)	7.30	8.22 +		
		L (25-30)	7.50	8.45 +		
		XL (>30)	7.50	8.45 +		
<i>Loligo gayi</i>	Whole	18-22 cm	3.00	3.38	Spain FCA	Falkland/ Malvinas Isl.
		15-18	4.95	5.57		
		12-16	6.95	7.83		
<i>Loligo vulgaris</i>	Fresh - whole	100-300 g/pc	11.79	13.28	Italy FCA	Morocco
		300-400	11.50	12.95		
		400-600	12.34	13.90		
		600-1000	13.50	15.20		
<i>Loligo duvacelli</i>	Whole	2 small	5.20	5.86	Mauritania FOB for European market	Mauritania
		3 small	4.50	5.07		
		4 small	4.00	4.50		
		small	5.70	6.42		
		medium	6.00	6.76		
		large	6.10	6.87		
<i>Loligo chinensis</i>	Whole cleaned,	< 5	3.74	4.20	Germany CFR	India
		< 10	3.65	4.10		
		11-20	2.90	3.25		
		21-40	2.50	2.80		
		< 3	4.15	4.65		China
		3-6	3.39	3.80		
		6-10	2.94	3.30		
		10-15	2.59	2.90		
		15-20	2.23	2.50		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>CEPHALOPODS (cont.)</b>						<b>September 2016</b>		
<i>Dosidicus gigas</i>	Raw fillet	2-4 kg/pc	0.88	<b>0.99</b>	<b>Europe</b> CFR	Chile		
			1.52	<b>1.70</b>				
	Raw tentacle	1-2, 2-3 kg/pc	0.88	<b>0.99</b>			Chile	
		< 1, 1-2	1.43	<b>1.60</b>			Peru	
		> 2	1.47	<b>1.65</b>				
	Raw wings whole without cartilage		0.53	<b>0.60</b>			Chile	
			1.11	<b>1.25</b>			Peru	
	Necks open with cartilage		0.58	<b>0.65</b>			Chile	
			1.43	<b>1.60</b>			Peru	
	Darum membraneless		5.35	<b>6.00</b>				
	Boiled wings - skin-on		2.05	<b>2.30</b>				
	Squid rings - thawed		<b>4.17</b>	4.70			<b>Italy</b> CPT	
Squid stripes - thawed		<b>1.97</b>	2.22					
Tentacles		<b>2.07</b>	2.33					
<b>Octopus/Poulpe/Pulpo</b> <i>Octopus vulgaris</i>	Whole - FAS	T1	<b>8.95</b>	10.08	<b>Morocco</b> FOB, for Spanish market	Morocco		
		T2	<b>7.95</b>	8.95				
		T3	<b>7.65</b>	8.61				
		T4	<b>7.25</b>	8.16				
		T5	<b>6.95</b>	7.83				
	Sushi slice 100% net weight	7 g/pc	12.66	<b>14.20</b>	<b>Europe</b> CFR	Indonesia		
	boiled cut 100% net weight	9 g	12.66	<b>14.20</b>				
	Flower type 90% net weight	1-2 kg/pc	4.19	<b>4.70</b>				
	<i>Eledone moschata</i>	<b>Fresh</b>		4.23	4.67	<b>Italy</b> CPT	Croazia	
				4.36	4.81			FCA
4.33				4.78	Spagna			
extra			<b>10.50</b>	11.58	CPT	Croazia		
small			<b>6.89</b>	7.60				
medium			<b>4.99</b>	5.50				
	80-120 g/pc		<b>4.20</b>	4.63		Tunisia		
	50-80		<b>4.40</b>	4.85				
	< 50		<b>4.50</b>	4.96				
<b>Cuttlefish/Seiche/ Sepia</b> <i>Sepia spp.</i>	Whole, cleaned, IQF 20% glaze	< 10 pc/kg	3.74	<b>4.20</b>	<b>Germany</b> CFR	India		
		11-20	3.74	<b>4.20</b>				
	<b>Fresh</b> - whole	300-500 g/pc		<b>4.20</b>	4.73	<b>Italy</b> FCA	France/UK	
		500-1000		<b>4.82</b>	5.43			
	IQF, 10% glaze	100-200 g/pc		<b>5.00</b>	5.63	CPT	Morocco	
		200-300		<b>5.20</b>	5.86			
		300-400		<b>5.20</b>	5.86			
400-600			<b>5.20</b>	5.86				
	600-800		<b>5.20</b>	5.86	FOB			

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>CRUSTACEANS</b>						<b>September 2016</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		9.40	<b>10.55</b>	Europe CFR	Indonesia
		41-50		9.00	<b>10.10</b>		
		51-60		8.56	<b>9.60</b>		
		61-70		8.02	<b>9.00</b>		
		71-90		7.89	<b>8.85</b>		
		91-120		7.58	<b>8.50</b>		
	Blanched, PD IQF, 20% glaze	10-20 pc/g		6.69	<b>7.50</b>	India	
		16-20		7.22	<b>8.10</b>		
		20-40		6.33	<b>7.10</b>		
		31-40		6.77	<b>7.60</b>		
		41-50		6.24	<b>7.00</b>		
		40-60		4.81	<b>5.40</b>		
		60-80		5.17	<b>5.80</b>		
		80-120		4.28	<b>4.80</b>		
	C&P, deveiled, tail-off IQF, 20% glaze	41-60 pc/lb		6.33	<b>7.10</b>	Viet Nam	
		61-80		6.06	<b>6.80</b>		
	Head-on, shell-on	20-30 pc/kg		9.36	<b>10.50 +</b>	Central America	
		30-40		7.49	<b>8.40 +</b>		
		40-50		6.60	<b>7.40 +</b>		
		50-60		6.24	<b>7.00 +</b>		
		60-70		5.71	<b>6.40 +</b>		
		70-80		5.35	<b>6.00 +</b>		
		80-100		4.90	<b>5.50 +</b>		
		100-120		4.46	<b>5.00 +</b>		
Tails	120-140		3.74	<b>4.20</b>			
	21-25 pc/lb		10.67	<b>11.97 +</b>			
	26-30		9.47	<b>10.63 +</b>			
	31-35		8.29	<b>9.30 +</b>			
	36-40		7.90	<b>8.86 +</b>			
	41-50		7.63	<b>8.55 +</b>			
	51-60		7.07	<b>7.94 +</b>			
	61-70		6.09	<b>6.83</b>			
Head-on, Shell-on	71-90		5.60	<b>6.28</b>			
	91-110		4.52	<b>5.07</b>			
	30-40 pc/kg		7.22	<b>8.10</b>			
	40-50		6.20	<b>6.95</b>			
	50-60		5.88	<b>6.60</b>			
	60-70		5.30	<b>5.95</b>			
	70-80		4.99	<b>5.60</b>			
80-100		4.64	<b>5.20</b>				
> 100		4.37	<b>4.90</b>	South/Central America FOB for European main ports			

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>CRUSTACEANS (cont.)</b>						<b>September 2016</b>		
<b>Green tiger prawn/ Crevette tigrée verte/ Langostino tigre verde</b> <i>Penaeus semisulcatus</i>	Headless, shell-on, block 100% net weight, net count	41-50 pc/kg		6.77	<b>7.60</b>	<b>Europe CFR</b>	Belgium	
		51-60		6.15	<b>6.90</b>			
		61-50		5.79	<b>6.50</b>			
		71-90		5.44	<b>6.10</b>			
		91-120		5.08	<b>5.70</b>			
		100-200		4.64	<b>5.20</b>			
		200-300		4.37	<b>4.90</b>			
		300-500		4.01	<b>4.50</b>			
	Headless, shell-on, block 100% net weight, net count PUD, RAW	71-90 pc/kg		6.33	<b>7.10</b>			
		91-120		6.06	<b>6.80</b>			
		100-200		5.79	<b>6.50</b>			
		200-300		5.35	<b>6.00</b>			
		300-500		4.72	<b>5.30</b>			
	PUD, RAW, IQF, 78% weight & 22% glaze 100% net weight, frozen count	Broken		3.65	<b>4.10</b>			
		61-70		4.90	<b>5.50</b>			
		71-90		4.55	<b>5.10</b>			
		91-120		4.41	<b>4.95</b>			
	PUD, Cooked, IQF, 78% weight & 22% glaze 100% net weight, frozen count	100-200		4.10	<b>4.60</b>			
		200-300		3.74	<b>4.20</b>			
		61-70		5.53	<b>6.20</b>			
71-90			5.35	<b>6.00</b>				
Untreated, net weight, net count	91-120		5.17	<b>5.80</b>				
	100-200		4.99	<b>5.60</b>				
	200-300		4.41	<b>4.95</b>				
	100-200 pc/kg		5.97	<b>6.70</b>				
<b>Metapenaeus shrimps/ Crevettes Metapenaeus Camarones Metapenaeus</b> <i>Metapenaeus spp</i>	200-300		5.13	<b>5.75</b>				
	300-500		4.41	<b>4.95</b>				
<b>Argentine red shrimp/ Salicoque rouge/ d'Argentine/Camarón langostín argentino</b> <i>Pleoticus muelleri</i>	Head-on, shell-on	10-20 pc/kg		<b>7.80</b>	8.78 =	<b>Spain EXW</b>	Argentina	
		20-30		<b>7.20</b>	8.11 =			
		30-40		<b>6.90</b>	7.77 +			
		40-60		<b>6.70</b>	7.54 +			
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>	Headless 20% glaze, IQF	8-12 pc/lb		12.03	<b>13.50</b>	<b>Europe/ Russian Fed.</b>	Bangladesh	
		13-15		11.59	<b>13.00</b>			
		16-20		6.60	<b>7.40</b>			
		21-25		5.79	<b>6.50</b>			
		26-30		5.62	<b>6.30</b>			
	Headless, shell-on, block frozen	13-15 pc/kg		11.59	<b>13.00</b>	<b>Europe CFR</b>	Belgium	
		16-20		11.59	<b>9.50</b>			
		21-25		8.47	<b>8.20</b>			
		26-30		7.31	<b>7.50</b>			
	HOSO, net weight, net count block frozen	31-40		6.69	<b>7.10</b>	<b>Europe CFR</b>	India	
		10-20 pc/kg		14.26	<b>16.00</b>			
	<b>Deep-water rose shrimp/ Crevette rose du large/ Gamba de altura/</b> <i>Parapenaeus longirostris</i>	Fresh - Peeled tail	20-30		9.81	<b>11.00</b>	<b>Italy CPT</b>	Italy
			Mixed		<b>10.00</b>	11.37		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin					
			As stated	EUR	USD							
<b>CRUSTACEANS (cont.)</b>						<b>September 2016</b>						
<b>Common shrimp/ Crevette grise/Quisquilla</b>  <i>Crangon crangon</i>	Fresh, shell-on			31.75	35.75	Spain CIF	Netherlands					
	Head-on, shell-on			11.70	13.18							
<b>Norway lobster/ Langoustine/Cigala</b> <i>Nephrops norvegicus</i>	Fresh - Whole 4X1.5 kg	3-5 pc/kg		na		DDP						
		4-7		25.35	26.97							
		6-9		20.85	22.18							
		8-12		19.35	20.59							
		11-15		23.04	24.51							
		16-20		19.32	21.76							
		20-30		15.54	17.50							
		31-40		11.82	13.31							
		41-50		8.52	9.59							
	Tails	40-60		13.35	15.03							
Whole	00 pc/kg	€ -		13.78	15.52	Spain CIF	Scotland					
		€ 1.00		12.38	13.94							
		€ 2.00		10.98	12.36							
		€ 3.00		9.68	10.90							
		€ 4.00		8.48	9.55							
		€ 5.00		7.28	8.20							
Fresh - whole	5-9 pc/kg			21.00	23.65		Netherlands					
				18.90	21.28							
				15.45	17.40							
				13.00	14.64							
				10.70	12.05							
				8.55	9.63							
Fresh - whole, head	8-10 pc/kg			16.70	18.81	Italy CPT	Denmark/ UK					
				16.47	18.55							
				12.90	14.53							
				9.99	11.25							
				5.29	5.96							
<b>European lobster/ Homard européen/ Bogavante</b> <i>Homarus gammarus</i>	Live - bulk	400-600 g/pc		18.00	20.27 =	France delivered to French vivier	Ireland					
		600-800		18.00	20.27 =							
<b>American lobster/ Homard américain/ Bogavante americano</b> <i>Homarus americanus</i>	Live hard shell			15.49	17.44	Italy CPT	UK					
								Live hard shell		13.52	15.22	
								Live soft shell		11.71	13.19	
Popsicle	< 450 g/pc (canner size)		CAN	25.00	19.71	Canada FOB for European mkt	Canada					
								> 450 (market size)	CAN	26.00	19.71	17.57
								Whole <b>cooked</b> netted lobster	canners	CAN	24.00	18.19
	market	CAN	25.00	18.95	16.89							
<b>Edible crab/Tourteau/ Buey de mar</b> <i>Cancer pagurus</i>	Live	T2 13-16 cm		2.41	2.71 -	France Auction	France					
<b>Spinous spider crab/ Araignée européenne/ Centolla europea/ Maja squinado</b>	Fresh - female			5.30	5.97	Italy CPT	UK					
								male		4.50	5.07	
	Fresh - female				3.90			4.39	France			
										male		3.33
	Fresh-female	small			2.80			3.15				
male	small			2.43	2.74							

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>BIVALVES</b>						<b>September 2016</b>		
<b>Oyster/Huître/Ostra</b> <i>Crassostrea gigas</i>	Live	No. 3		4.00	4.50 =	France prod. Price/ average export price	Ireland/France	
		60-100 g/pc		16.56	18.65	Spain CIF	Netherlands	
		95-110 g/pc		19.19	21.61		Italy	
<i>Ostrea edulis</i>		>130		13.85	15.60		Netherlands	
<b>Mussel/Moule/Mejillón</b> <i>Mytilus edulis</i> <i>Mytilus galloprovincialis</i>	Live - Bottom mussel			2.10	2.36 =	France wholesale	France	
				1.80	2.03 =		Netherlands	
	Live - Rope	60-80 pc/kg			2.00	2.25 =		Spain
		Fresh	20-25 pc/kg		no quotation		Spanish market EXW	
			25-30					
			30-40					
	40-70							
				1.28	1.44	Italy CFA		
				1.28	1.44		Italy	
	Fresh - whole				1.29	1.45	Italy FCA CPT FCA CPT	
				1.25	1.41			
				1.24	1.40			
				1.87	2.11			
		shell on			2.11	2.38	FCA	
					2.15	2.42	CPT	
<i>Mytilus chilensis</i>	IQF - shell-off, 7% glaze	200-300 pc/kg		3.40	3.83	CIF	Chile	
Cooked mussel meat IQF		100-200 pc/kg		2.99	3.35	France CIF		
		200-300		2.72	3.05			
		300-500		2.41	2.70			
Cooked mussel whole shell, IQF		80-100 pc/kg		1.96	2.20			
<b>Razor shell/Couteau/ Navajas - Solenidae</b>	Fresh	S		7.80	8.78	Spain CIF	Ireland	
		M		8.70	9.80			
		L		9.40	10.59			
	Live		10-12 cm/pc		3.50	3.94		Netherlands
<b>SALMON</b>						<b>September 2016</b>		
<b>Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico</b> <i>Salmo salar</i>	Fresh - gutted, head-on Superior quality	2-3 kg/pc		5.50	6.19	France CIF	Scotland	
		3-4		7.40	8.33			
		4-5		7.30	8.22			
		5-6		7.30	8.22			
		> 6		7.40	8.33			
	Fresh - gutted, head-on Superior quality	2-3 kg/pc			4.80	5.41	Norway FOB	Norway
		3-4			6.30	7.09		
		4-5			6.54	7.36		
		5-6			6.54	7.36		
		6-7			6.50	7.32		
		7-8			6.50	7.32		
	1-2 kg/pc		NOK	37.54	4.05	4.56		
		2-3	NOK	44.56	4.80	5.41		
		3-4	NOK	49.72	5.36	6.04		
		4-5	NOK	50.77	5.47	6.16		
		5-6	NOK	51.36	5.54	6.24		
6-7		NOK	51.54	5.56	6.26			
7-8		NOK	52.04	5.61	6.32			
8-9		NOK	52.50	5.66	6.37			
> 9		NOK	51.21	5.52	6.22			

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>SALMON (cont.)</b>						<b>September 2016</b>		
Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico <i>Salmo salar</i>	<b>Fresh</b>	3-4 kg/pc		<b>6.90</b>	7.77	<b>Spain CFR</b>	Norway	
	gutted, head-on	4-5 kg/pc		<b>4.80</b>	5.41	<b>Tunisia CFR</b>		
		5-6		<b>4.80</b>	5.41			
	<b>Fresh</b> - salmon cubes 8x8x8			<b>9.73</b>	10.96	<b>Europe CFR</b>		
		IQF - salmon slices		<b>9.73</b>	10.96			
	<b>Fresh</b> - Whole - Superior	2-3 kg/pc		<b>3.52</b>	3.96	<b>Italy FCA</b>		
		3-4		<b>4.44</b>	5.00			
		4-5		<b>4.62</b>	5.20			
		5-6		<b>4.69</b>	5.28			
		6-7		<b>4.77</b>	5.37			
		7-8		<b>5.05</b>	5.69			
		8-9		<b>na</b>				
		9-10		<b>na</b>				
		3-4		<b>5.32</b>	5.99			
		4-5		<b>5.45</b>	6.14			
5-6		<b>5.35</b>	6.02					
IQF portion	100-150 g/pc		<b>10.00</b>	11.26		Denmark		
Head-on, gutted, grade 1	6-7 kg/pc		<b>5.08</b>	5.72	<b>Denmark DDP</b>	Chile		
Fillet, interleaved	1-2 lb/pc		<b>4.87</b>	5.48				
	2-4		<b>4.17</b>	4.70				
Fillet, VAC	1-2 lb/pc		<b>6.10</b>	6.87				
	3-4		<b>6.15</b>	6.93				
Fillet, IQF	2-3 lb/pc		<b>6.15</b>	6.93				
	4-5		<b>6.88</b>	7.75				
Bits and pieces			6.77	<b>7.60</b> +	<b>Europe CIF</b>			
scapped meat			4.90	<b>5.50</b> +				
<b>TROUT</b>						<b>September 2016</b>		
Trout/Truite/Trucha <i>Salmo trutta</i>	Whole, gutted, <b>fresh on ice</b>	0.25-0.4 kg/pc	HUF	<b>1535</b>	4.95	5.58	<b>Hungary</b> ex-farm	Hungary
	Fillet - farmed	200-400 g/pc		<b>8.20</b>	9.23 =		<b>Italy</b> ex-farm	Italy
	<b>Live</b> - farmed	500-700 g/pc		<b>3.30</b>	3.72 =			
Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris <i>Oncorhynchus mykiss</i>	<b>Live</b> - farmed	250-400 g/pc		<b>3.20</b>	3.60 =			
	Gutted	250-400 g/pc		<b>4.20</b>	4.73 =			
<b>FRESHWATER FISH</b>						<b>September 2016</b>		
Carp/Carpe/Carpa <i>Cyprinus</i> spp.	<b>Live</b>	1.2-5 kg/pc	HUF	<b>771</b>	2.49	2.80 =	<b>Hungary</b> ex farm	Hungary
	<b>Fresh</b> , whole, gutted, head-off	0.7-4.5 kg/pc	HUF	<b>1121</b>	3.62	4.07		
	<b>Fresh on ice</b> - slices		HUF	<b>1332</b>	4.30	4.84		
	<b>Fresh on ice</b> - fillets		HUF	<b>1514</b>	4.88	5.50 =		
Crucian Carp/Carassin Carpin <i>Carassius carassius</i>	<b>Live</b>	0.45-0.9 kg/pc	HUF	<b>392</b>	1.26	1.42 =		
Grass Carp/ Carpe chinoise/Carpa China <i>Ctenopharyngodon idellus</i>	<b>Live</b>	0.8-3 kg/pc	HUF	<b>701</b>	2.26	2.55 =		
	<b>Fresh</b> , whole, gutted, head-off		HUF	<b>1093</b>	3.53	3.97		
Bighead carp/Carpe à grosse tête/Carpa capezona <i>Aristichthys nobilis</i>	<b>Fresh</b> gutted, head-off	0.7-5.0 kg/pc	HUF	<b>694</b>	2.24	2.52		
	<b>Fresh on ice</b> - slices		HUF	<b>806</b>	2.60	2.93		
	<b>Fresh on ice</b> - fillets		HUF	<b>919</b>	2.96	3.34		
	<b>Live</b>	1-5.5 kg/pc	HUF	<b>385</b>	1.24	1.40 -		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>FRESHWATER FISH (cont.)</b>						<b>September 2016</b>	
<b>Nile perch/Perche du Nil/Perca del Nilo</b> <i>Lates niloticus</i>	Fillet - skinless	300-500 g/pc		4.90	5.50	EU CFR	Uganda
	Interleaved, 100% net weight	500-1000		4.59	5.15		
	<b>Fresh whole</b> yellow red green	200-400 g/pc		2.57	2.89	Italy FCA	Tanzania
		200-400 g/pc		3.90	4.39		
		200-400 g/pc		3.76	4.23		
		200-400 g/pc		3.75	4.22		
	<b>Fresh fillet</b>	200-400 g/pc		4.77	5.37	Spain CFR	China
400-700			3.76	4.23			
<b>Nile Tilapia/Tilapia du Nil/Tilapia del Nilo</b> <i>Oreochromis niloticus</i>	Fillet - skinless, IQF, PBO non-treated, 10% glaze	5-7 oz/pc		3.85	4.00		
<b>North African catfish/Poisson chat nord-africaine/pez gato</b> <i>Clarias gariepinus</i>	<b>Fresh</b> - fillets skinless		HUF 1472	4.75	5.35	Hungary ex farm	Hungary
	<b>Fresh</b> - fillets skin-on		HUF 1675	5.40	6.09		
	<b>Fresh</b> , whole, gutted, head-off		HUF 1191	3.84	4.33		
<b>European catfish/Silure glane/Siluro</b> <i>Silurus glanis</i>	<b>Live</b>	0.8- 4 kg/pc	HUF 1682	5.43	6.11	Italy CIF CPT	Vietnam
	<b>Fresh on ice</b> - slices		HUF 1121	3.62	4.07		
	<b>Fresh on ice</b> - fillets		HUF 1606	5.18	5.83		
<i>Pangasius</i> spp.	Fillet refreshed			3.55	4.00	Spain CFR	
	Fillet, IQF, white - 20% glaze	120-170 g/pc		1.79	2.02		
	Fillet, IQF, white - 20% glaze	170-220		1.79	2.02		
	Fillet, IQF, white - 5% glaze			3.26	2.02		
	Fillet, IQF, white - 20% glaze	120-170-220		1.80	2.02		
	Fillet, 100% net weight, IQF	g/pc		2.23	2.50		
	Fillet, 100% net weight, interlvd			2.18	2.45		
<b>NON-TRADITIONAL SPECIES</b>						<b>September 2016</b>	
<b>Sturgeon/Esturgeon/Esturione</b> <i>Acipenseridae</i>  <i>A.baeri</i>	Frozen - Whole	1.5-2 kg/pc		5.00	5.63	France CIF	France
	Gutted	5-7 kg/pc		6.50	7.32		
	Fillet	200-300 g/pc		10.50	11.82		
		800-1000		10.50	11.82		
	<b>Caviar</b> (Aquitaine) metal boxes			1.30	1.46		
<b>Ribbonfish</b> <i>Trichiurus lepturus</i>		300-1500 g/pc		2.50	2.82	Europe CFR	Senegal
<b>SEABASS/SEABREAM/MEAGRE</b>						<b>September 2016</b>	
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	<b>Fresh</b> - whole farmed	200-300 g/pc		3.80	4.28 -	Greece FOB	Greece
		300-450		4.80	5.41 -		
		450-600		5.20	5.86 -		
		600-800		6.50	7.32 =		
		800-1000		7.30	8.22 -		
		> 1000		9.00	10.13 =		
		200-300 g/pc		4.00	4.50 -	Italy CIF	
		300-450		5.00	5.63 -		
		450-600		5.40	6.08 -		
		600-800		6.70	7.54 =		
		800-1000		7.50	8.45 -		
		> 1000		9.20	10.36 =		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>September 2016</b>	
<b>Seabass/Bar,</b> <b>Loup/Lubina</b> <i>Dicentrarchus labrax</i>	<b>Fresh - whole</b> farmed	200-300 g/pc	<b>4.05</b>	4.56 -	<b>France CIF</b>	Greece	
		300-450	<b>5.05</b>	5.69 -			
		450-600	<b>5.45</b>	6.14 -			
		600-800	<b>6.75</b>	7.60 =			
		800-1000	<b>7.55</b>	8.50 -			
		> 1000	<b>9.25</b>	10.42 =			
		200-300 g/pc	<b>4.04</b>	4.55 -			<b>Spain CIF</b>
		300-450	<b>5.04</b>	5.68 -			
		450-600	<b>5.44</b>	6.13 -			
		600-800	<b>6.74</b>	7.59 =			
		800-1000	<b>7.54</b>	8.49 -			
		> 1000	<b>9.24</b>	10.41 =			
		200-300 g/pc	<b>4.07</b>	4.58 -	<b>Germany CIF</b>		
		300-450	<b>5.07</b>	5.71 -			
		450-600	<b>5.47</b>	6.16 -			
		600-800	<b>6.77</b>	7.62 =			
		800-1000	<b>7.57</b>	8.52 -			
		> 1000	<b>9.27</b>	10.44 =			
		200-300 g/pc	<b>4.05</b>	4.56 -			<b>Portugal CIF</b>
		300-450	<b>5.05</b>	5.69 -			
		450-600	<b>5.45</b>	6.14 -			
600-800	<b>6.75</b>	7.60 =					
800-1000	<b>7.55</b>	8.50 -					
> 1000	<b>9.25</b>	10.42 =					
200-300 g/pc	<b>4.23</b>	4.76 -	<b>UK CIF</b>				
300-450	<b>5.23</b>	5.89 -					
450-600	<b>5.63</b>	6.34 -					
600-800	<b>6.93</b>	7.80 =					
800-1000	<b>7.73</b>	8.70 -					
> 1000	<b>9.43</b>	10.62 =					
200-300 g/pc	<b>4.39</b>	4.94 -		<b>Italy CIF</b>			
300-450	<b>5.11</b>	5.75 -					
450-600	<b>5.55</b>	6.25 -					
600-800	<b>7.00</b>	7.88 -					
800-1000	<b>8.12</b>	9.14 +					
1000-1500	<b>10.13</b>	11.41 +					
> 1500	<b>11.93</b>	13.43 +					
> 2000	<b>15.47</b>	17.42 +					
200-300 g/pc	<b>4.40</b>	4.95	<b>Spain CIF</b>	Canary Island (Spain)			
300-400	<b>4.70</b>	5.29					
400-600	<b>5.70</b>	6.42					
600-800	<b>7.91</b>	8.91					
800-1000	<b>10.21</b>	11.50					
1000-2000 g/pc	<b>10.80</b>	12.16	<b>Spain CIF</b>	France			
2000-3000	<b>11.80</b>	13.29					
3000-4000	<b>14.30</b>	16.10					
<b>Fresh - whole - wild</b> Atlantic	1000-2000 g/pc	<b>na</b>	<b>Italy FCA</b>	Morocco			
	> 2000	<b>na</b>					
	> 3000	<b>na</b>					

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>September 2016</b>	
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	Fresh - whole - wild Mediterranean	400-600 g/pc	na			Italy CPT	Egypt
		600-800	12.59	14.18			
800-1000		12.57	14.16				
1000-2000		12.82	14.44				
> 2000		12.65	14.25				
> 3000		33.00	37.16				
Farmed - Orbetello	Large	10.70	12.05		FCA	Italy	
	Medium	9.70	10.92				
	Small	7.59	8.55 *				
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 g/pc	4.30	4.84 -	Greece FOB	Greece	
		300-450	4.50	5.07 -			
		450-600	4.50	5.07 -			
		600-800	5.10	5.74 -			
		800-1000	8.50	9.57 -			
		> 1000	10.00	11.26 -			
		200-300 g/pc	4.50	5.07 -			Italy CIF
		300-400	5.15	5.80			
		300-450	4.70	5.29 -			
		450-600	4.70	5.29 -			
		600-800	5.30	5.97 -			
		800-1000	8.70	9.80 -			
	> 1000	10.20	11.49 -				
	200-300 g/pc	4.55	5.12 -	France CIF			
	300-450	4.75	5.35 -				
	450-600	4.75	5.35 -				
	600-800	5.35	6.02 -				
	800-1000	8.75	9.85 -				
	> 1000	10.25	11.54 -				
	200-300 g/pc	4.54	5.11 -	Spain CIF			
	300-450	4.74	5.34 -				
	450-600	4.74	5.34 -				
	600-800	5.34	6.01 -				
	800-1000	8.74	9.84 -				
	> 1000	10.24	11.53 -				
	200-300 g/pc	4.57	5.15 -	Germany CIF			
	300-450	4.77	5.37 -				
	450-600	4.77	5.37 -				
600-800	5.37	6.05 -					
800-1000	8.77	9.88 -					
> 1000	10.27	11.57 -					
200-300 g/pc	4.55	5.12 -	Portugal CIF				
300-450	4.75	5.35 -					
450-600	4.75	5.35 -					
600-800	5.35	6.02 -					
800-1000	8.75	9.85 -					
> 1000	10.25	11.54 -					

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>September 2016</b>	
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 g/pc	4.73	5.33	-	UK CIF	Greece
		300-450	4.93	5.55	-		
		450-600	4.93	5.55	-		
		600-800	5.53	6.23	-		
		800-1000	8.93	10.06	-		
		> 1000	10.43	11.75	-		
	farmed wild  farmed Orbetello	600-800 g/pc	14.98	16.87		Italy FCA	Morocco
		800-1000	17.31	19.49			
		1000-2000	19.53	21.99			
		> 2000	17.06	19.21			
		300-400 g/pc	4.72	5.32	-	CIF	Greece
		400-600 g/pc	11.00	12.39		CPT	Egypt
		600-800	11.94	13.45			
800-1000	11.96	13.47					
1000-2000	12.00	13.51		FCA	Italy		
Large	10.70	12.05					
Medium	9.70	10.92					
Small	7.60	8.56					
<b>Meagre/Maigre commun/Corvina</b> <i>Argyrosomus regius</i>	Fresh - Whole farmed	500-1000 g/pc	5.00	5.63		CIF	Greece
		1000-2000	4.81	5.42			
		> 2000	4.82	5.43			
		> 3000	4.80	5.41			
	wild	> 2000 g/pc	7.15	8.05	+	CPT	Egypt
		600-800 g/pc	8.50	9.57			
		800-1000	9.40	10.59			
		1000-2000	9.40	10.59			
	2000-4000	9.40	10.59				

## PRICE REFERENCE (INCOTERMS 2010)

CFR	Cost and Freight
CIF	Cost, Insurance and Freight
CIP	Carriage and Insurance Paid To
CPT	Carriage Paid To
DAT	Delivered at Terminal
DAP	Delivered at Place
DDP	Delivered Duty Paid
EXW	Ex Works
FCA	Free Carrier
FAS	Free Alongside Ship
FOB	Free on Board

*(DAF, DES, DEQ and DDU have been cancelled)*

## PRODUCT FORM

C&P	Cooked and Peeled
FAS	Frozen at Sea
H&G	Headed and Gutted
HOG	Head on Gutted (salmon)
IQF	Individually Quick Frozen
IWP	Individually Wrapped Pack
PBI	Pinbone In
PBO	Pinbone Off
PD	Peeled and Deveined
PTO	Peeled Tail On
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	1.32	1.48
Hungary	HUF	275.26	309.95
Norway	NOK	8.24	9.27
USA	USD		1.12
EU	EUR	0.89	
Denmark	DKK	6.61	7.44

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It can be ordered from the **FISH INFONetwork**:

**FAO GLOBEFISH**

(Network coordinator)  
Viale delle Terme di Caracalla  
00153 Rome - Italy  
Tel: (39) 06 57055188  
Fax: (39) 06 57053020  
E-mail: [globefish@fao.org](mailto:globefish@fao.org)  
Web site: [www.globefish.org](http://www.globefish.org)

**INFOPECHE** (Africa)

Tour C, 19<sup>ème</sup> étage, Cité  
Administrative  
Abidjan 01 - Côte d'Ivoire  
Tel: (225) 20228980  
Fax: (225) 20218054  
E-mail: [infopeche@aviso.ci](mailto:infopeche@aviso.ci)  
Web site: [www.infopeche.ci](http://www.infopeche.ci)

**INFOPESCA**

(Latin America)  
Julio Herrera y Obes 1296  
11200 Montevideo - Uruguay  
Tel: (598) 2 9028701  
Fax: (598) 2 9030501  
E-mail: [infopesca@infopesca.org](mailto:infopesca@infopesca.org)  
Web site: [www.infopesca.org](http://www.infopesca.org)

**INFOYU** (China)

Room 514, Nongfeng Building  
No. 96 East Third Ring Road  
Chaoyang District  
Beijing 100122 – P.R. China  
Tel: (86-10) 59199614  
Fax: (86-10) 59199614  
E-mail: [infoyu@agri.gov.cn](mailto:infoyu@agri.gov.cn)  
Web site: [www.infoyu.net](http://www.infoyu.net)

**EUROFISH**

(Central and Eastern Europe)  
H.C. Andersens Blvd 44-46  
1553 Copenhagen - Denmark  
Tel: (45) 33377755  
Fax: (45) 33377756  
E-mail: [info@eurofish.dk](mailto:info@eurofish.dk)  
Web site: [www.eurofish.dk](http://www.eurofish.dk)

**INFOSAMAK**

(Arab Region)  
71 blvd Rahal El Meskini  
Casablanca 20 000 - Morocco  
Tel: (212) 522540856  
Fax: (212) 522540855  
E-mail:  
[infosamak@infosamak.org](mailto:infosamak@infosamak.org)  
Web site : [www.infosamak.org](http://www.infosamak.org)

**INFOFISH** (Asia/Pacific)

1st Floor, Wisma LKIM  
Jalan Desaria - Pulau Meranti  
47120 Puchong, Selangor DE  
Malaysia  
Tel: (603) 80649295/80649169  
Fax: (603) 80603697  
E-mail: [info@infofish.org](mailto:info@infofish.org)  
Web site: [www.infofish.org](http://www.infofish.org)

**INFOSA** - sub-office

**INFOPECHE** (Southern Africa)  
89, John Meinert Street- West  
Windhoek -Namibia  
Tel: (264) 61279430  
Fax: (264) 61279434  
E-mail: [infososa@infososa.org.na](mailto:infososa@infososa.org.na)  
Web site: [www.infososa.org.na](http://www.infososa.org.na)

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United Nations**

Food and Agriculture Organization of the United Nations  
Fisheries and Aquaculture Policy and Economics Division  
Products, Trade and Marketing Branch  
Viale delle Terme di Caracalla  
00153 Rome, Italy  
Tel +39 06 5705 2884  
Fax +39 06 5705 3020  
[www.fao.org/in-action/globefish](http://www.fao.org/in-action/globefish)