



# EUROPEAN PRICE REPORT



Issue 8/2017 August 2017

## LATEST TRENDS

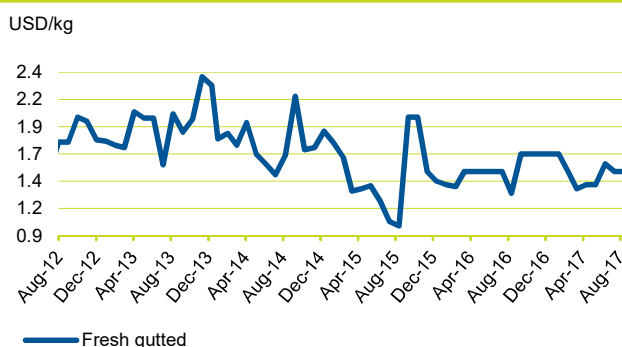
Although August is one of the most active consumption periods for fish and shellfish in Europe, the market is slowing down as importers are always a month or so ahead of market developments. Southern European tuna and sardine canneries are now closed for the summer holidays, which also affects demand for raw material. As a result, the next two months will be relatively calm, leading up to the year-end rush.

The Southern part of the continent has suffered recently from extremely hot weather, which has negatively impacted outside consumption, including seafood. This has seen prices remain flat for products which are normally in strong demand during this time of year.

## GROUNDFISH

Cod prices on the Polish market have increased and overall cod prices are very high at the moment. ICES has recommended a 20 percent cut in the Barents Sea cod quota for next year. If accepted, cod prices, already high due to growing demand, will increase further. Prices for Alaska pollock, however, are low and this trend is not expected to reverse.

**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.

Cultured turbot sales increased strongly in July due to consumer demand from the restaurant sector during the summer season, although good harvest volumes left prices unchanged. In August, however, production have declined due to high temperatures.

## TUNA - BILLFISHES

Tuna raw material prices are sky high, but demand for canned tuna is rather weak at the moment, suggesting that prices will start to come down in September.

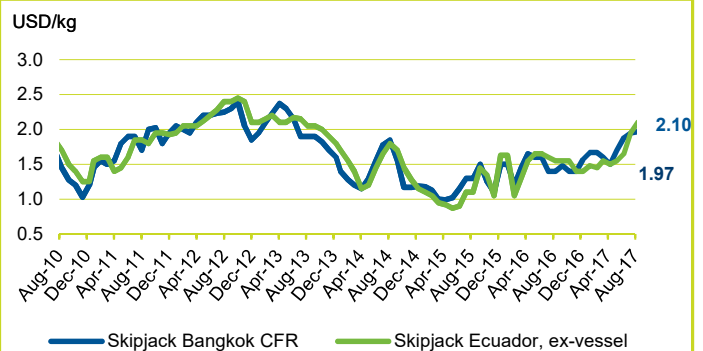
Fishing in the Western and Central Pacific continues to be slow during the FAD closure period. Raw material inventories at Thai canneries remain at a moderate-to-low level as canneries continue to only buy on a hand-to-mouth basis to keep the factory running amid slow finished goods sales. Skipjack prices have risen slightly.

Catch rates in the Eastern Pacific are moderate-to-slow while local canneries continue to report low raw material inventories. The first 2-month IATTC 'veda' started on 29 July with 36% of the fleet opting for this closure period. A recent decision by IATTC increased the veda from 60 to 72 days. Though 70% of the fleet is operating, catches are reportedly very slow, and many canneries in Manta are closing temporarily due to raw material shortage. As such, prices on the Manta market have now surpassed those in Bangkok for both skipjack and yellowfin, and the trend is for further increases in the near future.

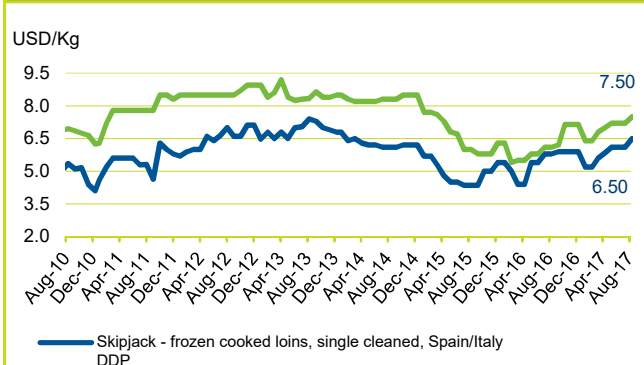
There is no change in the situation in the Indian Ocean as catches remain moderate and raw material inventories at local canneries remain healthy. Skipjack and yellowfin prices continue to rise.

Fishing in the Atlantic Ocean has improved slightly but some local canneries are still reporting low raw material inventories. Skipjack prices continue to increase while yellowfin prices remain stable. The same is true for the European market, where most of the canneries are closed for holidays. The overall price hike for raw material has now also reached the loins market, where prices have risen by almost 10%.

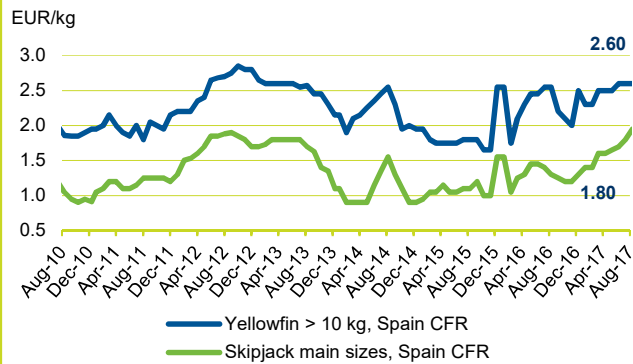
### TUNA - Pacific Ocean



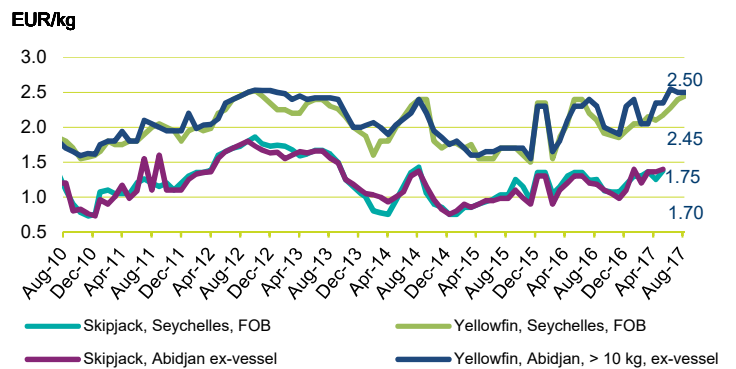
### TUNA - Loins



## TUNA - Spanish canneries



## TUNA - Indian/Atlantic Oceans



## SMALL PELAGICS

Initial indications suggested the herring fishery in the North Sea was off to a good start, but the fish have been small and have had a low fat content, meaning prices are low. Reports from the Polish market suggest that it is in line with this general trend.

On the mackerel market, prices for Atlantic mackerel are high, causing African buyers to turn to cheaper Pacific mackerel.

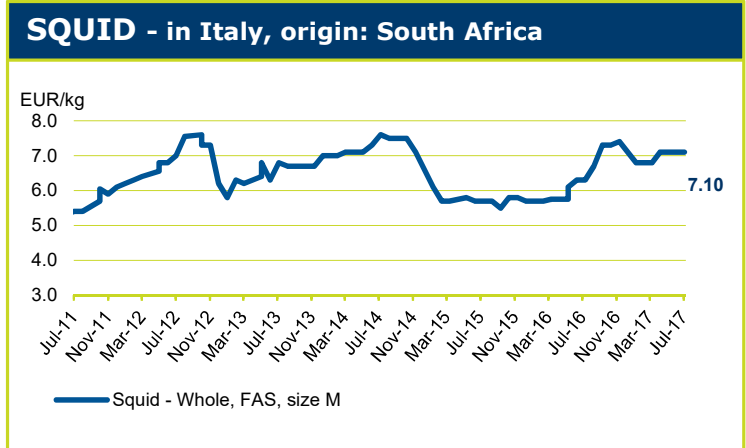
## CEPHALOPODS

Cephalopod prices are currently quite high, as high as EUR 48 per kg for locally caught squid. Additional volumes of Peruvian squid will provide some supply relief in the second half of the year.

The South African squid season has re-opened with a much poorer catch rate and a high proportion (around 40%) of small sizes. Prices for the larger sizes have held up well as there is little stock pressure, but those for small sizes are being pushed down by competing *patagonica*. Currency weakness is compensating partially for the lower catch revenues, but with the European summer season now behind us, the market remains finely poised.

There is currently very limited octopus supply available on the market, even though the summer months are not traditionally an active consumption period in Europe for this product. In particular, a decline in Moroccan octopus catches and the resulting low cold storage holdings has pushed prices up to record levels. Prices have risen by more than EUR 1.00 over recent months, driven by very strong demand, particularly in the United States of America. Mauritanian octopus have reached similar highs.

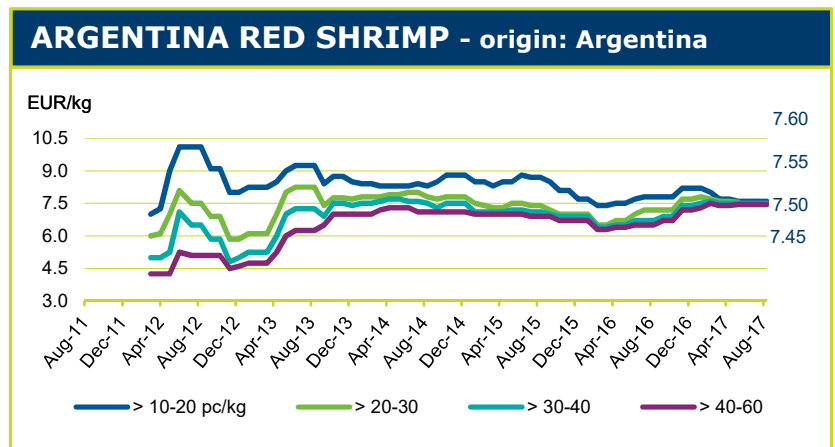
The European squid market is being influenced by two events: the disappointing squid season in Argentina and the return of the Peruvian squid fisheries. Both fisheries were poor last year, leading to sky-high prices, but it remains to be seen which supply development will impact the market relatively more. In South Africa, the squid fishery opened on 1 July, and catches have reportedly not been very good so far. Traders hope to push the price even higher than that achieved in 2016, but there seems to be some resistance on the Italian and Spanish markets.



## CRUSTACEANS

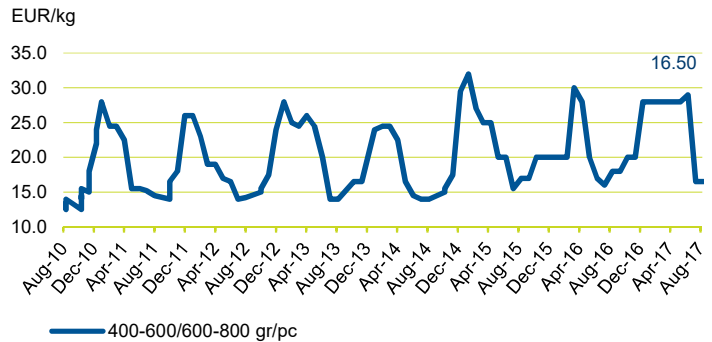
In Spain, the major importers have reduced business activity due to the holiday season, and as a result buying interest is declining. In Argentina, high production volumes of large sized shrimp (10-20) have seen prices fall steeply for this range, almost dropping below prices of 40-60 counts.

Although disease and unstable weather has caused shrimp supply in East Java to decline by a further 15%, investors are also preparing new shrimp pond areas so overall supply from Indonesia is likely to be in line with last year's output. Raw material prices are rising day by day.



Crab and lobster landings in Europe are increasing as the fishing season advances but demand is also expected to increase as cooking factories start to build their new season inventories.

## EUROPEAN LOBSTER - in Europe, origin: Ireland



## BIVALVES

Wider availability of French Bouchot mussels is apparent as we progress through the season. Spanish and Italian galloprovincialis are also present as a lower priced option. These products are sold in supermarkets in Modified Atmosphere Packaging (MAP). Meanwhile, the new Dutch mussel season has started and Dutch mussels are now being sold on the French market. Irish organic rope mussels are also still available. Despite the high availability of product, prices remain stable, indicating the presence of strong consumer demand.

The oyster season traditionally declines in summer with less presence at retail level, although the high temperatures are also a factor as consumers are wary of eating live seafood items. However, producers on the coast are optimising direct sales during the tourist season through innovative channels such as food trucks or automatic 24/7 temperature controlled distributors.

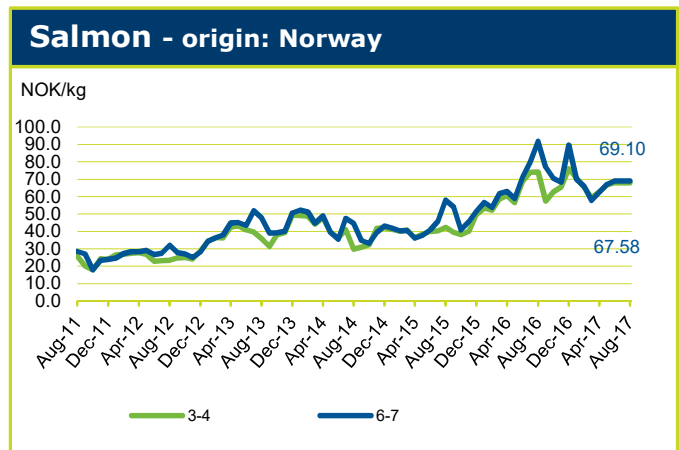
The French scientific institution IFREMER are again tracking summer oyster mortalities. On their 27/07 bulletin they show an average cumulative mortality rate of 62.7% at national level for seed oysters with high regional variation. As expected, juvenile and adult oysters are reported as having much lower mortality rates (4.2% and 3.5% respectively), although these figures represent increases over previous months. Overall the level of mortalities to date this year are comparable to 2016.

## SALMON

In August, the European farmed Atlantic salmon industry continues to watch prices slide as harvest volumes begin to climb in the typical seasonal pattern. After starting 2017 well above 2016 levels, prices of Norwegian salmon exports are currently in line with those of last year, with the Fish Pool Index at NOK 58.9 per kg as of week 31. It is still not clear exactly how far prices will fall as additional volumes hit the markets, but most observers are now expecting the decline to halt in the low NOK 50s before rising again towards the end of the year.

In terms of trade, the most recent figures from the Norwegian Seafood Council (NSC) put the total volume exported from January to July 2017 at 524 000 tonnes, worth NOK 36.5 billion. These totals reflect approximately stable volumes but an increase of 12 percent in value, the result of a further increase in the average value of Norwegian salmon exports this year. Poland and France remain the largest markets for farmed Norwegian salmon, but export volumes to the latter have fallen in favour of UK salmon. This shift in French imports is partially due to the relative strength of the euro versus the British pound, a positive development for the UK industry that, combined with strong demand from the US and Chinese markets, continues to drive rapid growth in UK export revenues. Indeed, in the first half of 2017, UK statistics show a 53% increase in the total value of salmon exports compared with the same period last year.

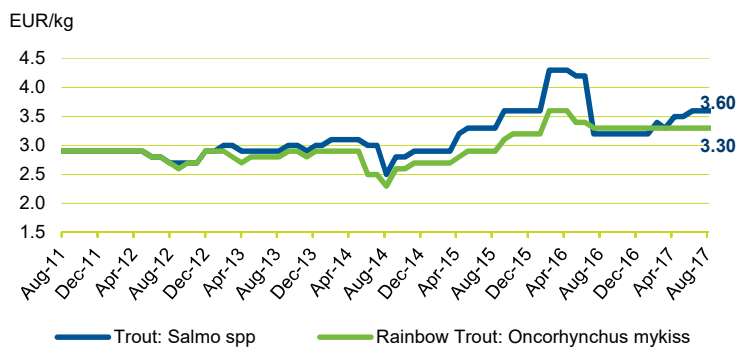
In addition to good demand in diverse markets, UK's lower contribution to global supply compared with Chile and Norway also reduces the effect its increased harvest volumes have on prevailing prices, allowing for progressively higher prices to be achieved even as volumes are ramped up. Although the spike in supply towards the end of the summer is likely to also affect prices for UK salmon, the longer-term outlook is very positive.



## TROUT

In contrast to the farmed salmon market, the market for farmed Norwegian trout can expect little relief in the near term from the current situation of extremely tight supply and soaring prices. With 2014 generation fish now all harvested from the pens, biomasses at Norwegian farms in June 2017 were a further 14 percent below the same month in 2016 when supply was already tightening. Meanwhile, NSC trade statistics show a sharp 56 percent drop in farmed trout exports from Norway in the first seven months of 2017, down to 18 700 tonnes. Average unit value over the same period increased some 36 percent to NOK 80 per kg. In Italy, meanwhile, trout prices are stable as market demand is seasonally weak.

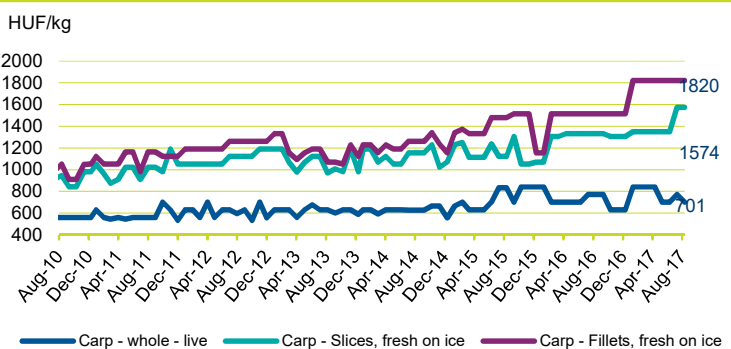
**TROUT - Ex-farm prices in Italy**



## FRESHWATER FISH

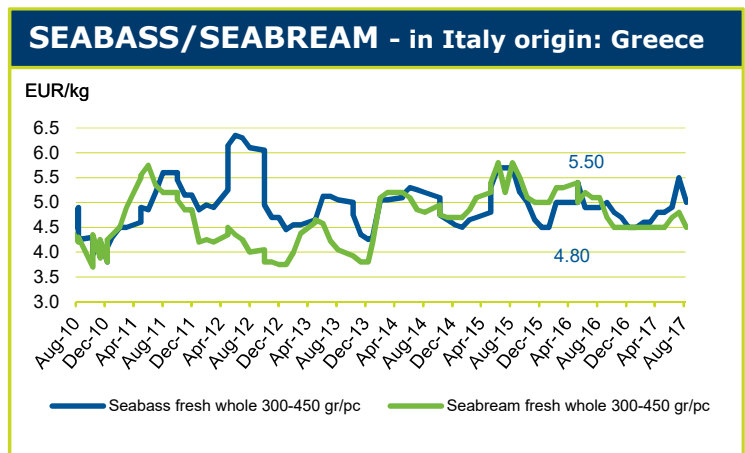
In Hungary, carp producers report that the vacation season, combined with extremely high temperatures, have resulted in a completely inactive market for carp.

**CARP - in Europe, origin: Hungary**



## SEABASS - SEABREAM - MEAGRE

A recent report published by the Spanish Business Association of Aquaculture (Apromar) estimates that farmed bass and bream production in Europe will grow from between 5.3 – 4.5 percent in 2017, to a total of 396 000 tonnes, comprised of 206 000 tonnes of bream and 190 000 tonnes of bass. However, based on the most recent export figures from Europe's major exporters, this would appear to be a conservative projection. In the first 5 months of 2017, Greece and Turkey exported 36 000 and 30 406 tonnes of farmed bass and bream respectively, 25 percent more than the same period in 2017. Despite a welcome revival in demand from Russia and growth in new markets in the US and the Middle East, these additional volumes are having a dampening effect on prices, halting the traditional summer price spikes well below peaks achieved in recent years and squeezing margins at the farm level. The weather has also been an important factor this year, as high temperatures in Italy have consumers refraining from buying fresh fish on supermarket fish counters, with small bream prices particularly affected. However, at the same time, large bream for the restaurant market saw sharply increased prices.





Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>GROUND FISH</b>							
<b>August 2017</b>							
<b>Cod/Cabillaud, Morue/ Bacalao</b> <i>Gadus morhua</i>	Fresh gutted		1.27	1.49	-	Poland FOB	Baltic Sea
	IQF portion, single frozen	100-150 g/pc	7.60	8.89		Italy CIF	Iceland
	Fresh - fillet	50-100 g/pc	4.00	4.68		CPT	Denmark
		100-200	8.05	9.42	+		
		200-400	9.10	10.64	+		
	Fresh - Whole	1-2 kg/pc	5.65	6.61	+		
		2-4	6.15	7.19	+		
	Fillet - wet salted - 1st quality produced from fresh raw material	700-1000 g/pc	9.30	10.88	=	Italy DDP	Iceland
		Portion single frozen, 10% glaze	100-150 g/pc	7.30	8.54	-	CIF
	<i>Gadus macrocephalus</i>	Stockfish	700 g/pc	23.00	26.90		DDP
Fillet - wet salted - 1st quality produced from frozen raw material		400-700 g/pc	8.50	9.94		Italy CIP	Denmark
<b>Hake/Merlu/Merluza</b> <i>Merluccius capensis</i>	Minced block		1.71	2.00		Namibia FOB for Spanish market	Namibia
	IQF portion, trapeze	90-110 g/pc	6.00	7.02	-	Italy CIF	
	IQF	100-200 g/pc	6.20	7.25		Europe DDP	South Africa
	Fresh - whole	100-200 g/pc	4.35	5.09	+	Italy CPT	Croatia
		200-300	5.50	6.43	=		
<i>Merluccius productus</i>	Fillet, PBO Minced block		2.34	2.75		Spain EXW	USA
			1.53	1.80			
<b>Alaska pollack/Lieu de l'Alaska/Colin de Alaska</b> <i>Theragra chalcogramma</i>	Fillet, PBO		2.75	3.23		Netherlands EXW	
	Minced block		2.75	3.23			
	Fillet, IQF	2-6 oz	2.48	2.90		Europe CFR	China
	Fillet, baby food quality					DDP	USA
H&G	>25	0.92	1.08		Russian Fed. wholesale Vladivostok	Russian Fed.	
	>30	0.81	0.95				
	>25	1.14	1.28		wholesale Moscow		
<b>Surimi (Alaska pollack)</b>	Stick - Paprika	250 g/pc	2.53	2.96	-	France CFR	Spain
<b>Hoki</b> <i>Macruronus magellanicus</i>	H&G	100-300 g/pc	1.63	1.91		Spain FOB	
		300-500	1.63	1.91			
		500-900	1.63	1.91			
<b>Saithe/Lieu noir/ Carbonero (Pollock, Coley)</b> <i>Pollachius virens</i>	Fillet - interleaved	200-400 g/pc	no quotation			Europe CIF	Faroe Islands
	Fillet - skinless, PBI, interleaved	16-32 oz/pc	4.60	5.38		Spain DDP	Iceland
<b>Haddock/Eglefin/Eglofino</b> <i>Melanogrammus aeglefinus</i>	H&G	< 0.8 kg/pc	NOK 19.00	2.03	2.39	Sweden FCA	Norway
		Fresh	1-1.5 kg/pc	5.20	6.08	Spain CIF	
		> 1.5	5.50	6.43			
	> 2	5.65	6.61				
<b>Ling/Lingue franche/ Maruca</b> <i>Molva molva</i>	Fillet - wet salted Produced from fresh raw material 1st quality	1-1.5 kg/pc	5.40	6.32		Italy DDP	Faeroe Islands

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>GROUND FISH (cont.)</b>						<b>August 2017</b>
<b>Monkfish/Baudroie/ Rape</b> <i>Lophius spp.</i>	Fresh - Tail	< 0.3 kg/pc	8.25	9.65 -	Italy CPT	UK
		0.3-0.5	8.98	10.50 -		
		0.5-1	9.29	10.87 -		
		1-2	9.75	11.40 -		
		> 2	12.01	14.05 +		
	Fresh - whole	0.5-1 kg/pc	5.41	6.33 -	FCA	France
Tails, skinless Frozen at land 100% net weight	100-250 g/pc	5.75	6.73	Spain DDP	Namibia	
	250-500	6.75	7.90			
	500-1000	8.00	9.36			
	> 1000	8.75	10.23			
<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	8.00	9.40	Germany CFR	China
		100-150	0.85	1.00		
		150-200	8.94	10.50		
		200-300	9.37	11.00		
	Fresh - gutted	600-800 g/pc	11.00	12.87	Italy CPT	Senegal
		800-1000	11.00	12.87 -		
<b>Sand steenbras/ Marbré/ Herrera</b> <i>Lithognathus mormyrus</i>	Fresh	500/700 g/pc	9.90	11.58 +	FCA	Morocco
		700/1000	9.90	11.58 +		
		Mixed	8.77	10.26 -		
		400-600	9.80	11.46		
	Mediterranean	700-1000	9.60	11.23	CPT	Spain
		200-300 g/pc	8.40	9.83		
		300-500	11.40	13.33 +		
		200-300	8.50	9.94		
300-500	12.30	14.39 +				
<b>FLATFISH</b>						<b>August 2017</b>
<b>Turbot/Rodaballo</b> <i>Psetta maxima</i>	Fresh - whole cultured	0.5-1 kg/pc	7.45	8.71 =	Spain CIF	Spain
		1-2	7.95	9.30 =		
		2-3	8.90	10.41 =		
		3-4	11.80	13.80 =		
	Fresh - whole wild	< 0.5 kg/pc	9.10	10.64	Italy CPT	Spain/Portugal
		0.4-0.6	3.90	4.56		
		0.5-0.8	15.98	18.69		
		0.5-1	8.98	10.50 -		
		0.8-1	10.70	12.52		
		1-2	10.04	11.74 -		
		2-3	14.58	17.05		
		3-4	18.78	21.97 +		
	4-6	23.40	27.37			
Fresh - whole	0.4-0.6 kg/pc	6.50	7.60	Italy CPT	Spain/Portugal	
	0.8-1	7.61	8.90 +			
	1-1.5	7.16	8.37 +			
	1.5-2	8.00	9.36 -			
	2-2.5	8.70	10.18 =			
	3-4	13.50	15.79 +			
	0.5-1	7.45	8.71			
	0.7-1	7.03	8.22			
1-2	10.05	11.76				
2-3	13.95	16.32				
> 4	21.55	25.21				
Fresh - whole wild	1-2 kg/pc	10.57	12.36	Italy CPT	Netherlands	
	2-3	12.95	15.15			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>FLATFISH (cont.)</b>						<b>August 2017</b>
<b>Sole/Sole/ Lenguado Solea vulgaris</b>	Fresh - whole wild	< 170 g/pc	9.50	10.80	Spain CIF	Netherlands
		170-220	12.20	14.27		
		200-300	12.55	14.68		
		200-250	17.45	20.41		
		300-400	14.95	17.49		
		400-500	15.80	18.48		
	Fresh - whole wild	200-300 g/pc	17.30	20.24	Italy CPT	France
		300-400	18.30	21.40 -		
		No. 3	14.93	17.46 +		
	Fresh - whole	No. 4	12.23	14.31 +	CIF	Netherlands
		No. 5	8.97	10.49 +		
		No. 2	14.13	16.53 -		
	Fresh - gutted	No. 3	11.45	13.39 +	CIF	Netherlands
		No. 4	9.67	11.31 -		
		No. 2	18.34	21.45 -		
No. 3		13.66	15.98 -			
Fresh - whole	No. 4	11.28	13.19 -	CIF	Netherlands	
	No. 5	9.96	11.65 -			
	No. 2	14.91	17.44			
	No. 3	14.15	16.55			
European plaice/ Plie d'Europe/ Solla europea <i>Pleuronectes platessa</i>	Fresh - whole	300-400 g/pc	3.80	4.44	Spain CIF	Netherlands
		400-600	4.05	4.74		
		> 600	5.00	5.85		
European Flounder/ Flet d'Europe/ Platija europea <i>Platichthys flesus</i>	Fresh - fillets skin-on skinless whole	No. 2	3.60	4.21 -	Netherlands FOB for Italian market	Netherlands
			4.00	4.68 -		
		Large	3.75	4.39		
Greenland Halibut/ <i>Reinhardtius hippoglossoides</i>	Fillet - skinoff, boneless, blockfrozen	Large	5.75	6.73	Italy CPT	Greenland
			2.19	2.56		
			2.05	2.40		
			No quotations		Denmark FOB	
<b>TUNAS/BILLFISHES</b>						<b>August 2017</b>
<b>Tuna/Thon/Atún Thunnus spp.</b>	Skipjack - whole	main size	1.68	1.97 +	Bangkok CFR	Western/Central Pacific Ocean
			1.79	2.10 +	Ecuador	Eastern Tropical Pacific Ocean
			2.26	2.65 +	ex-vessel	
	Yellowfin - whole	main size	1.75	2.05 +	Seychelles	Indian Ocean
			2.45	2.87 +	FOB	
	Skipjack - whole	> 10 kg	1.70	1.99 +	Abidjan	Atlantic Ocean
			2.50	2.92 +	ex-vessel	
	Skipjack - whole	1.8-3.4 kg/pc	1.95	2.28 +	Spanish	Various origins
			2.60	3.04 =	Canneries CFR	
	Skipjack - cooked & cleaned loins - vacuum packed	double cleaned	5.53	6.50 +	Italy DDP	Solomon Islands
			6.39	7.50 +		Kenya/Mauri- tius/Solomon Is.
	Yellowfin - cooked & cleaned loins - vacuum packed	double cleaned	1.47	1.73	Tunisia CFR	Ghana
			5.53	6.50 +	Europe CFR	Ecuador
	Skipjack	> 1.8 kg/pc	1.11	1.30		
			5.53	6.50 +		
	Skipjack - pre-cooked loins	double cleaned	0.85	1.00	Ecuador FOB	
			1.36	1.60		
	Yellowfin - pre-cooked loins	single cleaned	4.34	5.10		
			4.26	5.00		
	Skipjack - whole	1.9-3.4 kg/pc	3.66	4.30		
			3.66	4.30		

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>TUNAS/BILLFISHES (cont.)</b>						<b>August 2017</b>
<b>Swordfish/Espadon/ Pez espada <i>Xiphias gladius</i></b>	Frozen at sea, DWT 100% net weight	30-50 kg/pc 50-70	6.20	7.25	Spain FOT	Spain
	Fresh - gutted Whole Mediterranean	< 12 kg/pc	11.85	13.86	Italy FCA	
		13-18	7.44	8.70 -		
		19-25	7.44	8.70 -		
		26-35	7.88	9.22 -		
	Whole Atlantic	19-25	6.78	7.93 *		Marocco
		26-35	7.34	8.59 *		
		36-50	7.34	8.59 *		
> 50		7.07	8.27 *			
<b>SMALL PELAGICS</b>						<b>August 2017</b>
<b>Mackerel/Maquereau/ Caballa <i>Scomber scombrus</i></b>	Fresh - whole	4-6 pc/kg	2.59	3.03 -	Italy CPT	France
	Fresh - Fillets butterfly cut		5.88	6.88 +		
			5.62	6.57 +		
	Whole	200-400 g/pc 300-500	No quotations		Netherlands/Poland FOB	UK
	H&G	> 200 g/pc	na		for Eastern Europe	Greenl./Faroe. I
Whole	3-4 pc/kg	1.05	1.23	Spain FOB	Spain	
<b>Horse Mackerel/ Chincard/ Jurel <i>Trachurus spp</i></b>	Whole	> 24 cm/pc	1.23	1.44	Morocco FOB for European market	Morocco
<b>Herring/Hareng/Arenque <i>Clupeidae</i></b>	Fresh - fillet		2.62	3.06	Italy CPT	Denmark
	Fresh - whole	250-300 g/pc	0.79	0.92	Russian Fed. wholesale Moscow	Russian Fed.
		> 350	1.52	1.78		
		> 25	0.75	0.88	Russian Fed. wholesale Vladivostok	
		> 300	0.84	0.98		
		> 250	0.91	1.06		
	70-100 g/pc	0.39	0.46 +	Poland FOB	Baltic	
<b>Sprat/Sprat/Espadin <i>Sprattus sprattus</i></b>			0.14	0.17 =		
<b>Sardine/Sardine/ Sardina <i>Sardina pilchardus</i></b>	Fresh - whole		0.99	1.16 -	Italy CPT	Croatia
			1.00	1.17		Italy
	Fresh - fillet		4.75	5.56 +		France
			3.60	4.21 -		UK
<b>CEPHALOPODS</b>						<b>August 2017</b>
<b>Squid/Encornet/Calamar <i>Loligo spp.</i></b>	Whole	S (< 18 cm)	6.10	7.13 -	Italy CIF	South Africa
		M (18-25)	7.10	8.30 =		
		L (25-30)	7.30	8.54 -		
		XL (>30)	7.30	8.54 -		
	Frozen whole, block frozen	11-14 cm	2.81	3.30	Europe	USA India
		< 5	6.22	7.30		
		6-15	5.45	6.40		
		10-40	3.87	4.55		
<i>Loligo gayi</i>	Whole	18-22 cm	7.25	8.48	Spain FCA	Falkland/ Malvinas Isl.
		15-18	5.70	6.67		
		12-16	5.70	6.67		
<i>Loligo vulgaris</i>	Fresh - whole	100-300 g/pc	10.20	11.93	Italy FCA	Morocco
		300-400	11.50	13.45		
		400-600	15.29	17.88 +		
		600-1000	13.50	15.79		
<i>Loligo duvacei</i>	Whole	2 small	5.20	6.08	Mauritania FOB for European market	Mauritania
		3 small	4.50	5.26		
		4 small	4.00	4.68		
		small	5.70	6.67		
		medium	6.00	7.02		
		large	6.10	7.13		
Whole cleaned,	< 5	3.58	4.20	Germany CFR	India	
	< 10	4.77	5.60			
	11-20	4.51	5.30			
	21-40	3.32	3.90			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>CEPHALOPODS (cont.)</b>						<b>August 2017</b>
<b>Squid/Encornet/Calamar</b> <i>Loligo chinensis</i>		< 3		3.96	<b>4.65</b>	<b>Germany CFR</b> China
		3-6		3.24	<b>3.80</b>	
		6-10		2.81	<b>3.30</b>	
		10-15		2.47	<b>2.90</b>	
		15-20		2.13	<b>2.50</b>	
<i>Dosidicus gigas</i>	Raw fillet	2-4 kg/pc		0.84	<b>0.99</b>	<b>Europe CFR</b> Chile Peru Chile Peru Chile Peru Chile Peru Italy CPT
				1.45	<b>1.70</b>	
	Raw tentacle	1-2, 2-3 kg/pc		0.84	<b>0.99</b>	
		< 1, 1-2		1.36	<b>1.60</b>	
		> 2		1.40	<b>1.65</b>	
	Raw wings whole without cartilage			0.51	<b>0.60</b>	
				1.06	<b>1.25</b>	
	Necks open with cartilage			0.55	<b>0.65</b>	
				1.36	<b>1.60</b>	
	Darum membraneless			5.11	<b>6.00</b>	
	Boiled wings - skin-on			1.96	<b>2.30</b>	
	Squid rings - thawed			<b>3.91</b>	4.57 -	
Squid stripes - thawed			<b>2.60</b>	3.04 =		
Tentacles			<b>2.60</b>	3.04 =		
<b>Octopus/Poulpe/Pulpo</b> <i>Octopus vulgaris</i>	Whole - FAS	T1		<b>12.40</b>	14.50	<b>Morocco FOB,</b> for Spanish market Morocco
		T2		<b>11.40</b>	13.33	
		T3		<b>10.40</b>	12.16	
		T4		<b>9.40</b>	10.99	
		T5		<b>8.40</b>	9.83 =	
	Sushi slice 100% net weight	7 g/pc		12.94	<b>15.20 +</b>	<b>Europe CFR</b> Indonesia
		9 g		12.94	<b>15.20 +</b>	
	boiled cut 100% net weight			7.92	<b>9.30 +</b>	
	Flower type 90% net weight	1-2 kg/pc		4.51	<b>5.30 +</b>	<b>Mauritania FOB</b> Mauritania
		>2		5.49	<b>6.45 +</b>	
	Frozen in land, pots and glaciers, 1° and 2°	T3		11.24	<b>13.20</b>	
		T4		10.39	<b>12.20</b>	
		T5		9.45	<b>11.10</b>	
		T6		7.94	<b>9.33</b>	
		T7		7.67	<b>9.01</b>	
FAS	T8		7.20	<b>8.45</b>		
	T3		11.07	<b>13.00</b>		
	T4		10.22	<b>12.00</b>		
	T5		9.28	<b>10.90</b>		
	T6		7.77	<b>9.13</b>		
<i>Eledone moschata</i>	<b>Fresh</b>			<b>3.98</b>	4.18 -	<b>Italy CPT</b> FCA CPT
				<b>5.40</b>	3.53 +	
				<b>3.80</b>	3.20 +	
		extra small medium		<b>10.25</b>	11.73 -	
		80-120 g/pc		<b>5.15</b>	5.68	Croazia Francia Spagna Croazia Tunisia
		50-80		<b>5.35</b>	5.90	
		< 50		<b>5.50</b>	6.07	
<b>Cuttlefish/Seiche/ Sepia</b>	Whole, cleaned, IQF 20% glaze	< 10 pc/kg		5.53	<b>6.50 +</b>	<b>Germany CFR</b> India
		11-20		5.53	<b>6.50 +</b>	
<i>Sepia spp.</i>	<b>Fresh - whole</b>	300-500 g/pc		<b>4.20</b>	4.91	<b>Italy FCA</b> CPT FOB
		500-1000		<b>5.60</b>	6.55	
	IQF, 10% glaze	100-200 g/pc		<b>6.90</b>	8.07	France/UK Morocco
		200-300		<b>6.90</b>	8.07	
		300-400		<b>6.90</b>	8.07	
		400-600		<b>6.90</b>	8.07	
	Frozen, whole block frozen	600-800		<b>6.90</b>	8.07	
			4.90	<b>5.75</b>	<b>Europe</b> India	
			4.92	<b>5.78</b>		

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin				
			As stated	EUR USD						
<b>CRUSTACEANS</b>										
						<b>August 2017</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	9.28	<b>10.90</b> +	<b>Europe CFR</b>	Indonesia				
		41-50	8.69	<b>10.20</b> +						
		51-60	8.30	<b>9.75</b> +						
		61-70	7.92	<b>9.30</b> +						
		71-90	7.75	<b>9.10</b> +						
		91-120	7.41	<b>8.70</b> +						
	Head-on, shell-on	20-30 pc/kg	6.50	<b>7.63</b>		<b>South/Central America FOB for European main ports</b>	Central America			
		30-40	6.39	<b>7.50</b>						
		40-50	5.62	<b>6.60</b>						
		50-60	5.49	<b>6.45</b>						
		60-70	5.19	<b>6.10</b>						
		70-80	4.94	<b>5.80</b>						
		80-100	4.60	<b>5.40</b>						
Tails	21-25 pc/lb	9.67	<b>11.35</b>							
	26-30	8.35	<b>9.81</b>							
	31-35	7.70	<b>9.04</b>							
	36-40	7.41	<b>8.71</b>							
	41-50	6.95	<b>8.16</b>							
	51-60	6.38	<b>7.50</b>							
	61-70	5.82	<b>6.83</b>							
Head-on, Shell-on	30-40 pc/kg	7.45	<b>8.75</b>							
	40-50	6.05	<b>7.10</b>							
	50-60	5.41	<b>6.35</b>							
	60-70	5.19	<b>6.10</b>							
	70-80	4.98	<b>5.85</b>							
	80-100	4.85	<b>5.70</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	6.47	<b>7.60</b>	<b>Europe CFR</b>	Belgium				
		51-60	5.88	<b>6.90</b>						
		61-50	5.53	<b>6.50</b>						
		71-90	5.19	<b>6.10</b>						
		91-120	4.85	<b>5.70</b>						
		100-200	4.43	<b>5.20</b>						
		200-300	4.17	<b>4.90</b>						
		300-500	3.83	<b>4.50</b>						
		<b>Metapenaeus shrimps/ Crevettes Metapenaeus Camarones Metapenaeus</b> <i>Metapenaeus spp</i>	Untreated, net weight, net count	100-200 pc/kg			5.71	<b>6.70</b>		India
				200-300			4.90	<b>5.75</b>		
300-500	4.21			<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>7.60</b>	8.89	<b>Spain EXW</b>	Argentina				
		20-30	<b>7.55</b>	8.83						
		30-40	<b>7.50</b>	8.77						
		40-60	<b>7.45</b>	8.71						
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>	Headless 20% glaze, IQF	8-12 pc/lb	11.32	<b>13.30</b>	<b>Europe/ Russian Fed.</b>	Bangladesh				
		13-15	9.71	<b>11.40</b>						
		16-20	7.92	<b>9.30</b>						
		21-25	5.88	<b>6.90</b>						
		26-30	5.36	<b>6.30</b>						
	Headless, shell-on, block frozen	13-15 pc/kg	10.39	<b>12.20</b>	<b>Europe CFR</b>	Belgium				
		16-20	10.39	<b>8.40</b>						
		21-30	7.15	<b>7.10</b>						
		26-30	6.05	<b>7.50</b>						
		31-40	6.39	<b>7.10</b>						
	HOSO, net weight, net count block frozen	10-20 pc/kg	13.62	<b>16.00</b>			India			
		20-30	9.37	<b>11.00</b>						

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>CRUSTACEANS (cont.)</b>							<b>August 2017</b>
<b>Deep-water rose shrimp/ Crevette rose du large/ Gamba de altura/ <i>Parapenaeus longirostris</i></b>	<b>Fresh - Peeled tail</b>	Mixed		<b>18.00</b>	11.74 +	Italy CPT	Italy
<b>Common shrimp/ Crevette grise/Quisquilla <i>Crangon crangon</i></b>	<b>Fresh, shell-on</b>			<b>44.70</b>	52.28	Spain CIF	Netherlands
	Head-on, shell-on			<b>11.70</b>	13.69		
<b>Norway lobster/ Langoustine/Cigala <i>Nephrops norvegicus</i></b>	<b>Fresh - Whole</b>	3-5 pc/kg		na		DDP	
	4X1.5 kg	4-7		<b>19.50</b>	30.27		
		6-9		<b>21.31</b>	26.06		
		8-12		<b>19.35</b>	20.59		
		11-15		<b>14.50</b>	22.66		
		16-20		<b>15.80</b>	18.48		
		20-30		<b>12.85</b>	15.03		
		31-40		<b>10.50</b>	12.28		
		41-50		<b>8.52</b>	9.97		
	Tails	40-60		<b>13.35</b>	15.62		
	Whole	00 pc/kg		<b>14.45</b>	16.90	Spain CIF	Scotland
		0		<b>13.05</b>	15.26		
		1		<b>11.45</b>	13.39		
		2		<b>10.05</b>	11.76		
		3		<b>8.55</b>	10.00		
		4		<b>7.15</b>	8.36		
		5		<b>6.75</b>	7.90		
	<b>Fresh - whole</b>	5-9 pc/kg		<b>21.00</b>	24.56		Netherlands
		11-15		<b>14.45</b>	16.90		
		16-20		<b>11.45</b>	13.39		
		20-30		<b>8.64</b>	10.11		
		31-40		<b>6.17</b>	7.22		
		41-50		<b>5.81</b>	6.80		
	<b>Fresh - whole, head</b>	8-10 pc/kg		<b>16.70</b>	19.53	Italy CPT	Denmark/ UK
		11-15		<b>14.56</b>	17.03 +		
		16-20		<b>10.50</b>	12.28 -		
		21-30		<b>7.91</b>	9.25 -	FCA	
		41-50		<b>4.17</b>	4.88 -		
<b>European lobster/ Homard européen/ Bogavante <i>Homarus gammarus</i></b>	<b>Live - bulk</b>	400-600 g/pc		<b>16.50</b>	19.30 -	France delivered	Ireland
		600-800		<b>16.50</b>	19.30 -	to French vivier	
	<b>Fresh - whole</b>	Large		<b>27.50</b>	32.17	Italy CPT	UK
		small		<b>29.49</b>	34.49		
<b>American lobster/ Homard américain/ Bogavante americano <i>Homarus americanus</i></b>	<b>Live hard shell</b>			<b>14.58</b>	17.05 +		Canada
	<b>Live hard shell</b>			<b>16.33</b>	19.10 +		USA
	<b>Live soft shell</b>			<b>16.44</b>	19.23 +		
	Popsicle	< 450 g/pc (canner size)	CAN	<b>25.00</b>	20.44 17.38	Canada FOB	Canada
		> 450 (market size)	CAN	<b>26.00</b>	20.44 17.38	for European mkt	
	Whole <b>cooked</b> netted lobster	canners market	CAN	<b>24.00</b>	18.87 16.04		
			CAN	<b>25.00</b>	19.66 16.71		
<b>Edible crab/Tourteau/ Buey de mar <i>Cancer pagurus</i></b>	<b>Live</b>	T2 13-16 cm		<b>2.14</b>	2.50 -	France Auction	France
<b>Spinous spider crab/ Araignée européenne/ Centolla europea/ <i>Maja squinado</i></b>	<b>Fresh - female</b>			<b>5.30</b>	6.20	Italy CPT	UK
	male			<b>4.50</b>	5.26		
	female			<b>4.18</b>	4.89 +		France
	male			<b>4.26</b>	4.98 +		
	Fresh-female	small		<b>2.40</b>	2.81 -		
	male	small		<b>2.20</b>	2.57 -		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>BIVALVES</b>							<b>August 2017</b>	
<b>Oyster/Huître/Ostra</b> <i>Crassostrea gigas</i>	Live	No. 3		4.40	5.15 =	France prod. Price/ average export price	Ireland/France	
		60-100 g/pc		16.88	19.74	Spain CIF	Netherlands	
		95-110 g/pc		16.25	19.01		Italy	
		>130		14.62	17.10		Netherlands	
<i>Ostrea edulis</i>								
<b>Mussel/Moule/Mejillón</b> <i>Mytilus edulis</i> <i>Mytilus galloprovincialis</i>	Live - Bottom mussel			2.10	2.46 =	France wholesale	France	
				1.80	2.11		Netherlands	
	Live - Rope	60-80 pc/kg		2.00	2.34 =		Spain	
	Fresh		20-25 pc/kg	no quotation			Spanish market EXW	
			25-30					
			30-40					
			40-70					
	Fresh - whole		shell on		1.25	1.46	Italy CFA	Italy
					1.25	1.46		
					1.25	1.46 =	Italy FCA CPT FCA CPT FCA CPT	Spain
					1.25	1.46 =		
					1.35	1.58 =		
					2.15	2.51 =		
		2.15	2.51 =					
<i>Mytilus chilensis</i>	IQF - shell-off, 7% glaze	200-300 pc/kg		3.00	3.51 -	CIF	Chile	
	Cooked mussel meat IQF	100-200 pc/kg		2.85	3.35	France CIF		
		200-300		2.55	3.00			
		300-500		2.30	2.70			
	Cooked mussel whole shell, IQF	80-100 pc/kg		1.87	2.20			
	IQF mussel meat whole, vacuum packed with Sauces Vacuum Packed without Sauces IQF Half Shell Mussels				2.53	2.97	Europe CFR	
					1.93	2.27		
				2.69	3.16			
				3.40	3.99			
<b>Razor shell/Couteau/ Navajas - Solenidae</b>	Fresh	S		7.80	9.12	Spain CIF	Ireland	
		M		8.90	10.41			
		L		10.25	11.99			
	Live	10-12 cm/pc		3.80	4.44		Netherlands	
<b>SALMON</b>							<b>August 2017</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	6.43	France CIF	Scotland	
		3-4		7.40	8.66			
		4-5		7.30	8.54			
		5-6		7.30	8.54			
		> 6		7.40	8.66			
	Fresh - gutted, head-on Superior quality	2-3 kg/pc		4.80	5.61		Norway	
		3-4		6.30	7.37			
		4-5		6.54	7.65			
		5-6		6.54	7.65			
		> 6		6.50	7.60			
	Fresh - gutted, head-on	1-2 kg/pc		NOK 49.54	5.30	6.22	Norway FOB	
		2-3		NOK 59.27	6.34	7.44		
		3-4		NOK 66.45	7.10	8.35		
		4-5		NOK 67.85	7.25	8.52		
5-6			NOK 68.29	7.30	8.58			
6-7			NOK 69.10	7.39	8.68			
7-8			NOK 69.64	7.45	8.75			
8-9			NOK 69.18	7.40	8.69			
> 9			NOK 69.13	7.39	8.68			



Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>SALMON (cont.)</b>							<b>August 2017</b>	
<b>Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico</b> <i>Salmo salar</i>	<b>Fresh</b>	3-4 kg/pc		<b>6.90</b>	8.07	<b>Spain CFR</b>	Norway	
	gutté, head-on	4-5 kg/pc		<b>7.85</b>	9.18	<b>Tunisia CFR</b>		
		5-6		<b>7.85</b>	9.18			
	<b>Fresh - salmon cubes 8x8x8</b>			<b>9.73</b>	11.38	<b>Europe CFR</b>		
	<b>IQF - salmon slices</b>			<b>9.73</b>	11.38			
	<b>Fresh - Whole - Superior</b>	2-3 kg/pc		<b>3.52</b>	4.12	<b>Italy FCA</b>		
		3-4		<b>4.44</b>	5.19			
		4-5		<b>4.62</b>	5.40			
		5-6		<b>4.69</b>	5.49			
		6-7		<b>4.77</b>	5.58			
		7-8		<b>5.05</b>	5.91			
		8-9		na				
		9-10		na				
		3-4		<b>5.32</b>	6.22	CIF		
		4-5		<b>5.45</b>	6.37			
		5-6		<b>5.35</b>	6.26			
	<b>IQF portion</b>	100-150 g/pc		<b>9.20</b>	10.76 -			
	<b>Head-on, gutté, grade 1</b>	6-7 kg/pc		<b>5.08</b>	5.94	<b>Denmark DDP</b>	Denmark	
	<b>Fillet, interleaved</b>	1-2 lb/pc		<b>4.87</b>	5.70		Chile	
		2-4		<b>4.17</b>	4.88			
	<b>Fillet, VAC</b>	1-2 lb/pc		<b>6.10</b>	7.13			
		3-4		<b>6.15</b>	7.19			
	<b>Fillet, IQF</b>	2-3 lb/pc		<b>6.15</b>	7.19			
		4-5		<b>6.88</b>	8.05			
	<b>Bits and pieces</b>			6.47	<b>7.60</b>	<b>Europe CIF</b>		
	<b>scapped meat</b>			4.68	<b>5.50</b>			
<b>TROUT</b>							<b>August 2017</b>	
<b>Trout/Truite/Trucha</b> <i>Salmo trutta</i>	<b>Whole, gutté, fresh on ice</b>	0.25-0.4 kg/pc	HUF	<b>1472</b>	4.84	5.66 +	<b>Hungary ex-farm</b>	Hungary
	<b>Fillet - farmed</b>	200-400 g/pc		<b>8.80</b>	10.29 +		<b>Italy ex-farm</b>	Italy
	<b>Live - farmed</b>	500-700 g/pc		<b>3.60</b>	4.21 =			
<b>Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris</b> <i>Oncorhynchus mykiss</i>	<b>Live - farmed</b>	250-400 g/pc		<b>3.30</b>	3.86 =			
	<b>Gutté</b>	250-400 g/pc		<b>4.30</b>	5.03 =			
<b>FRESHWATER FISH</b>							<b>August 2017</b>	
<b>Carp/Carpe/Carpa</b> <i>Cyprinus spp.</i>	<b>Live</b>	1.2-5 kg/pc	HUF	<b>701</b>	2.30	2.70 -	<b>Hungary</b>	Hungary
	<b>Fresh, whole, gutté, head-off</b>	0.7-4.5 kg/pc	HUF	<b>1121</b>	3.69	4.31	<b>ex farm</b>	
	<b>Fresh on ice - slices</b>		HUF	<b>1574</b>	5.18	6.06		
	<b>Fresh on ice - fillets</b>		HUF	<b>1820</b>	5.98	7.00		
<b>Crucian Carp/Carassin Carpin</b> <i>Carassius carassius</i>	<b>Live</b>	0.45-0.9 kg/pc	HUF	<b>392</b>	1.29	1.51		
<b>Grass Carp/ Carpe chinoise/Carpa China</b> <i>Ctenopharyngodon idellus</i>	<b>Live</b>	0.8-3 kg/pc	HUF	<b>701</b>	2.30	2.70		
	<b>Fresh, whole, gutté, head-off</b>		HUF	<b>1093</b>	3.59	4.21		
<b>Bighead carp/Carpe à grosse tête/Carpa capezona</b> <i>Aristichthys nobilis</i>	<b>Fresh gutté, head-off</b>	0.7-5.0 kg/pc	HUF	<b>694</b>	2.28	2.67		
	<b>Fresh on ice - slices</b>		HUF	<b>1246</b>	4.10	4.79		
	<b>Fresh on ice - fillets</b>		HUF	<b>1362</b>	4.48	5.24		
	<b>Live</b>	1-5.5 kg/pc	HUF	<b>420</b>	1.38	1.62		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>FRESHWATER FISH (cont.)</b>							<b>August 2017</b>
<b>Nile perch/Perche du Nil/Perca del Nilo</b> <i>Lates niloticus</i>	Fillet - skinless	300-500 g/pc		4.68	5.50	EU CFR	Uganda
	Interleaved, 100% net weight	500-1000		5.49	6.45		
	<b>Fresh whole</b> yellow	200-400 g/pc		4.11	4.81	Italy FCA	Tanzania
			red	3.80	4.44 -		
			green	3.74	4.37 -		
	<b>Fresh fillet</b>	200-400 g/pc		5.36	6.27 -	Spain CFR	China
		400-700		3.88	4.54 +		
<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 - fillets skinless</b>		HUF 1886	6.20	7.26	Hungary ex farm	Hungary
	<b>Fresh - fillets skin-on</b>		HUF 1675	5.51	6.44		
	<b>Fresh, whole, gutted, head-off</b>		HUF 1191	3.92	4.58		
<b>European catfish/Silure glane/Siluro</b> <i>Silurus glanis</i>	<b>Live</b>	0.8- 4 kg/pc	HUF 1682	5.53	6.47	Italy CIF	Vietnam
	<b>Fresh on ice - slices</b>		HUF 2408	7.92	9.27		
	<b>Fresh on ice - fillets</b>		HUF 1606	5.28	6.18		
<i>Pangasius spp.</i>	Fillet refreshed			3.25	3.80 +	Italy CIF	Vietnam
	Fillet, IQF, white - 20% glaze	120-170 g/pc		2.02	2.36 +		
	Fillet, IQF, white - 20% glaze	170-220		2.02	2.36 +	Spain CFR	
	Fillet, IQF, white - 5% glaze			3.09	3.61		
	Fillet, IQF, white - 20% glaze	120-170-220		1.80	2.11 +		
	Fillet, 100% net weight, IQF	g/pc		2.13	2.50		
	Fillet, 100% net weight, interlvd			2.09	2.45		
<b>NON-TRADITIONAL SPECIES</b>							<b>August 2017</b>
<b>Sturgeon/Esturgeon/Esturione</b> <i>Acipenseridae</i>	Frozen - Whole	1.5-2 kg/pc		5.00	5.85 =	France CIF	France
	Gutted	5-7 kg/pc		6.50	7.60 =		
	Fillets	200-300 g/pc		11.50	13.45 =		
		800-1000		11.50	13.45 =		
<i>A.baeri</i>	<b>Caviar (Aquitaine) metal boxes</b>			0.95	1.11		
<b>Ribbonfish</b> <i>Trichiurus lepturus</i>		300-1500 g/pc		2.50	2.92	Europe CFR	Senegal
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	<b>Fresh - whole farmed</b>	200-300 g/pc		4.00	4.68 -	Greece FOB	Greece
		300-450		4.80	5.61 -		
		450-600		5.30	6.20 -		
		600-800		6.20	7.25 +		
		800-1000		7.50	8.77 -		
		> 1000		9.50	11.11 +		
	200-300 g/pc		4.20	4.91 -	Italy CIF		
		300-450	5.00	5.85 -			
		450-600	5.50	6.43 -			
		600-800	6.40	7.49 +			
800-1000	7.70	9.01 -					
> 1000	9.70	11.35 +					

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>August 2017</b>
<b>Seabass/Bar,</b> <b>Loup/Lubina</b> <i>Dicentrarchus labrax</i>	<b>Fresh - whole</b> farmed	200-300 g/pc	4.25	4.97 -	<b>France CIF</b>	Greece
		300-450	5.05	5.91 -		
		450-600	5.55	6.49 -		
		600-800	6.45	7.54 +		
		800-1000	7.75	9.06 -		
		> 1000	9.75	11.40 +		
		200-300 g/pc	4.24	4.96 -		
		300-450	5.04	5.90 -		
		450-600	5.54	6.48 -		
		600-800	6.44	7.53 +		
		800-1000	7.74	9.05 -		
		> 1000	9.74	11.39 +		
		200-300 g/pc	4.27	4.99 -	<b>Germany CIF</b>	
		300-450	5.07	5.93 -		
		450-600	5.57	6.52 -		
		600-800	6.47	7.57 +		
		800-1000	7.77	9.09 -		
		> 1000	9.77	11.43 +		
		200-300 g/pc	4.25	4.97 -	<b>Portugal CIF</b>	
		300-450	5.05	5.91 -		
		450-600	5.55	6.49 -		
		600-800	6.45	7.54 +		
	800-1000	7.75	9.06 -			
> 1000	9.75	11.40 +				
200-300 g/pc	4.43	5.18 -	<b>UK CIF</b>			
300-450	5.23	6.12 -				
450-600	5.73	6.70 -				
600-800	6.63	7.75 +				
800-1000	7.93	9.28 -				
> 1000	9.93	11.61 +				
200-300 g/pc	4.69	5.49 +	<b>Italy CIF</b>			
300-450	5.66	6.62 +				
450-600	6.07	7.10 +				
600-800	6.70	7.84 +				
800-1000	8.42	9.85 +				
1000-1500	10.17	11.90 +				
> 1500	11.22	13.12 +				
> 2000	15.43	18.05 +				
200-300 g/pc	4.50	5.26 =	<b>Spain CIF</b>	Canary Island (Spain)		
300-400	4.50	5.26 =				
400-600	5.50	6.43 =				
600-800	6.50	7.60 =				
800-1000	8.50	9.94 +				
1000-2000 g/pc	10.80	12.63		France		
2000-3000	11.80	13.80				
3000-4000	14.30	16.73				
<b>Fresh - whole - wild</b> Atlantic	1000-2000 g/pc	na	<b>Italy FCA</b>	Morocco		
	> 2000	na				
	> 3000	na				

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>							<b>August 2017</b>	
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	<b>Fresh - whole - wild</b> Mediterranean	400-600 g/pc	na			Italy CPT	Egypt	
		600-800	11.00	12.87	-			
		800-1000	11.00	12.87	-			
		1000-2000	11.00	12.87	-			
		> 2000	11.00	12.87	-			
		> 3000	19.00	22.22				
	<b>Farmed - Orbetello</b>	Large	10.70	12.52	=	FCA	Italy	
		Medium	9.70	11.35	=			
		Small	7.60	8.89				
	<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	<b>Fresh - whole</b> farmed	200-300 g/pc	4.00	4.68	-	Greece FOB	Greece
300-450			4.30	5.03	-			
450-600			4.50	5.26	-			
600-800			6.00	7.02	+			
800-1000			8.00	9.36	+			
> 1000			9.00	10.53	+			
200-300 g/pc			4.20	4.91	-	Italy CIF		
300-450			4.50	5.26	-			
450-600			4.70	5.50	-			
600-800			6.20	7.25	+			
800-1000			8.20	9.59	+			
> 1000			9.20	10.76	+			
200-300 g/pc		4.25	4.97	-	France CIF			
300-450		4.55	5.32	-				
450-600		4.75	5.56	-				
600-800		6.25	7.31	+				
800-1000		8.25	9.65	+				
> 1000		9.25	10.82	+				
200-300 g/pc		4.24	4.96	-	Spain CIF			
300-450		4.54	5.31	-				
450-600		4.74	5.54	-				
600-800		6.24	7.30	+				
800-1000		8.24	9.64	+				
> 1000		9.24	10.81	+				
200-300 g/pc	4.27	4.99	-	Germany CIF				
300-450	4.57	5.35	-					
450-600	4.77	5.58	-					
600-800	6.27	7.33	+					
800-1000	8.27	9.67	+					
> 1000	9.27	10.84	+					
200-300 g/pc	4.25	4.97	-	Portugal CIF				
300-450	4.55	5.32	-					
450-600	4.75	5.56	-					
600-800	6.25	7.31	+					
800-1000	8.25	9.65	+					
> 1000	9.25	10.82	+					

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			As stated	EUR USD			
<b>SEABASS/SEABREAM/MEAGRE (cont.)</b>						<b>August 2017</b>	
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 g/pc	4.43	5.18 -	UK CIF	Greece	
		300-450	4.73	5.53 -			
		450-600	4.93	5.77 -			
		600-800	6.43	7.52 +			
		800-1000	8.43	9.86 +			
		> 1000	9.43	11.03 +			
	farmed	600-800 g/pc	16.89	19.76 +	Italy FCA	Morocco	
		800-1000	19.48	22.79 +			
		1000-2000	21.33	24.95 +			
	wild	200-300 g/pc	3.95	4.62	CIF	Greece	
		300-400	4.91	5.74 +			
		300-600	4.15	4.85			
	farmed Orbetello	400-600 g/pc	11.50	13.45 +	CPT	Egypt	
600-800		12.00	14.04 =				
800-1000		12.00	14.04 =				
1000-2000		12.00	14.04 =				
farmed Orbetello	Large	10.70	12.52 =	FCA	Italy		
	Medium	9.70	11.35 =				
	Small	7.60	8.89 =				
<b>Meagre/Maigre commun/Corvina</b> <i>Argyrosomus regius</i>	Fresh - Whole farmed	500-1000 g/pc	5.00	5.85	CIF	Greece	
		1000-2000	5.87	6.87 +			
		> 2000	6.70	7.84 +			
		> 3000	7.60	8.89 +			
	wild	> 2000 g/pc	6.15	7.19 -			
		600-800 g/pc	12.00	14.04		CPT	Egypt
		800-1000	7.00	8.19 -			
		1000-2000	7.00	8.19 -			
2000-4000	7.00	8.19 -					

The European Fish Price Report is a monthly GLOBEFISH publication.  
This issue was prepared by Helga Josupeit, Weiwei Wang and Felix Dent.

## 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

		US\$	EUR
Canada	CAD	1.27	1.50
Hungary	HUF	259.90	304.15
Norway	NOK	7.96	9.35
USA	USD		1.17
EU	EUR	0.85	
Denmark	DKK	6.36	7.44

*Exchange Rates: 16.08.2017*

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