GLOBEFISH

EUROPEAN PRICE REPORT

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June 2011

INDEX FOR PRICES

LATEST TRENDS

The way in which aquaculture is playing an increasingly important role in world fish supply was clearly apparent at the World Aquaculture Society conference in Brazil held from 6-10 June. Tilapia, in particular, received considerable attention as production in most regions is still growing and current levels have reached more than 3 million tonnes a year, most of which is in Asia. Although much of the tilapia is farmed for domestic or regional consumption, including in South America and North Africa, growing volumes will certainly reach world markets, including Europe. So far, European imports of this species have increased but are still only 20 000 tonnes per year, with Poland as the single largest destination. Although most of Europe's tilapia imports are frozen fillets from Asia, fresh fillets are also imported mostly from Uganda and Zimbabwe. In the future, it is likely that there will be greater demand for tilapia in Europe, although volumes will still lag far behind those of the pangasius from Viet Nam.

GROUNDFISH

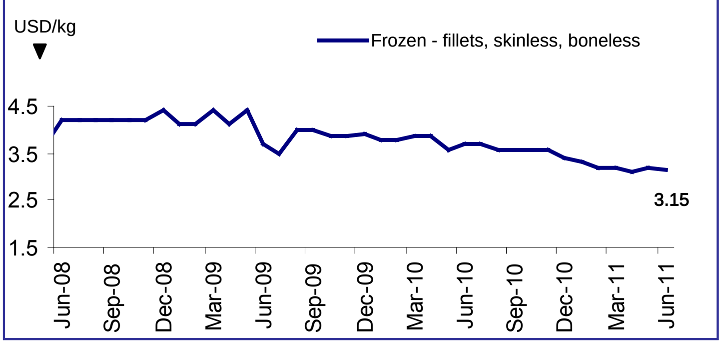
Although the supply of pangasius is likely to drop in 2011, increased supplies of wild caught whitefish such as Alaska pollock, cod and hake will partially compensate for this situation. According to one analyst white fish supply is expected to improve by 4% this year. Alaska pollock should show the biggest increase of 300 000 tonnes, but cod and hake figures should also improve.

90% of cod fishing is now concentrated in the North Atlantic. The price of cod fillets is in the range of EUR 4.7 to EUR 5.2 per kilo, making it the most expensive whitefish.

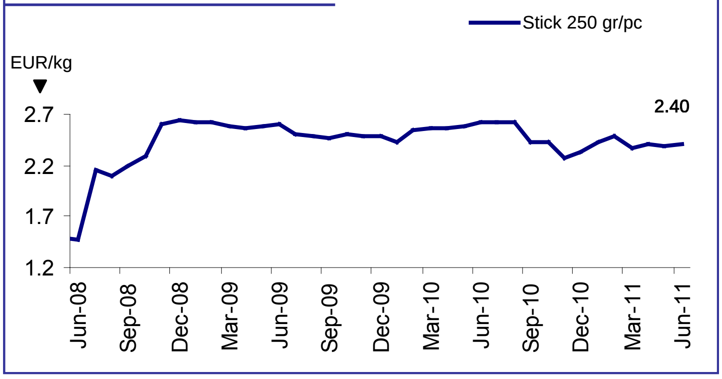
Landings of Northern hake in the UK have been excellent this season. Although it is a very popular species in other European countries, particularly Spain, because of its quality and high Omega-3 content, UK consumers spent only GBP 1.5 million on chilled hake compared with GBP 124 million spent on chilled cod. Seafish, the British Authority on Seafood, is promoting consumption of this species, as the best time for UK-landed catches is between May and September.

McDonalds will be using the MSC logo on its packaging in Europe for a number of its products. Certified Baltic cod, Barents Sea cod and haddock, Alaska pollock and New Zealand hoki will be used in the products (McDonalds contributed funding for the MSC assessment of the Baltic Sea cod fishery).

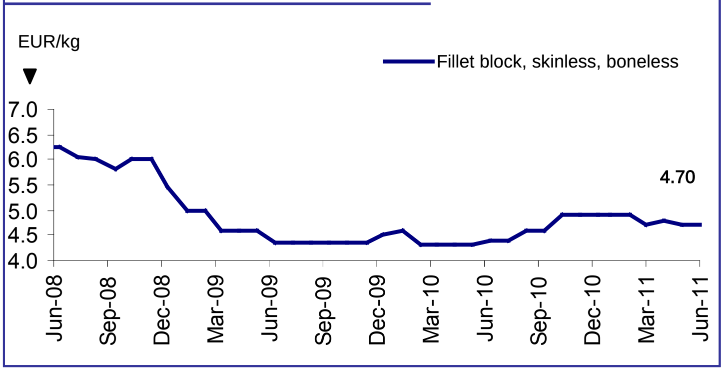
Alaska pollack
In Europe, origin: Russian Federation/USA



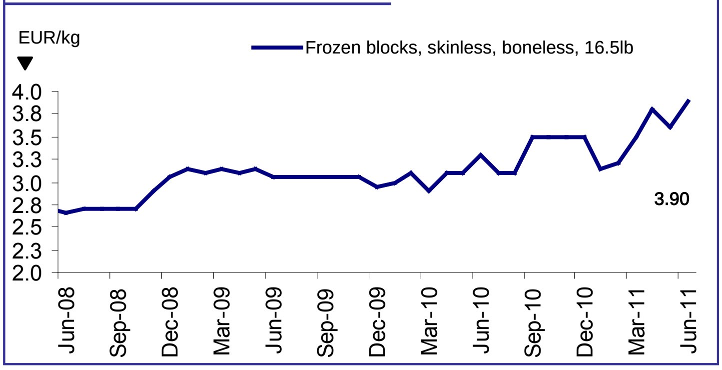
Surimi - In France, origin: Spain



Cod - In Germany, origin: Poland/Norway



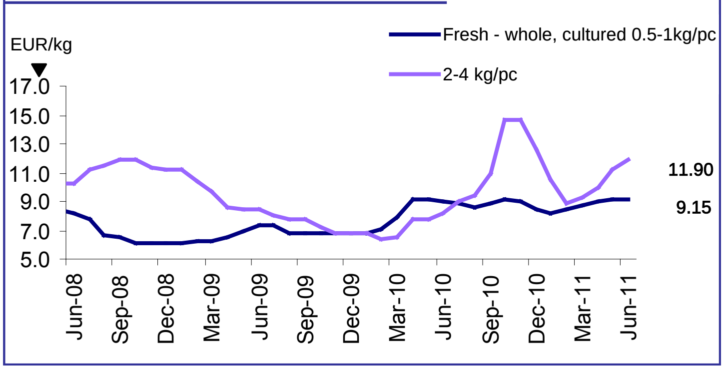
Saithe - In Germany, origin: Norway



FLATFISH

The wild turbot fishing season started at the beginning of June. This could trigger a drop in price of farmed turbot. Growth rates in farms have been good and the rising trend in prices has only affected large size turbot while small sized turbot prices remain stable.

Turbot (farmed) - In Spain, origin: Spain



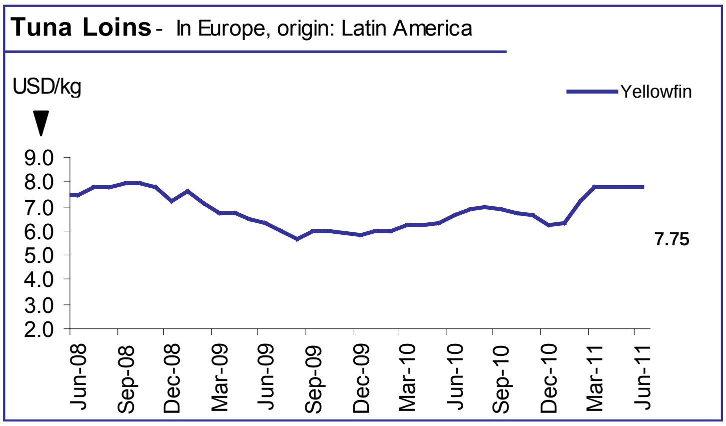
TUNA

In Bangkok the price of frozen tuna for the canning market continued to climb with prices reaching USD 1 900 per tonne for main size skipjack, USD 200 more than in May despite the slow pace of orders from buyers and increasing cold storage holdings. Prices are expected to reach or exceed the historic levels reached in August 2008 when fuel and other commodity prices peaked just before the global financial crisis.

The Solomon Islands have reportedly closed their Exclusive Economic Zone to foreign purse seiners and Papua New Guinea is expected to follow, forcing purse seiners to fish in less convenient fishing grounds. As a management measure, PNA countries have announced that they will use the Vessel Days Scheme for the purse seiner fisheries in their Exclusive Economic Zones. This measure will be tested during this period of slow fishing and high prices.

In Ecuador, landings of raw material were good, but prices increased because of pressure from the Bangkok market, as prices in Ecuador were considerably below those of Bangkok. Lower catches are expected in June, and with a shortage of raw material the price in Ecuador can be expected to rise as the market will bring prices back into line with Bangkok.

Fishing in the Indian Ocean by the Spanish and the French purse seiner fleets has been relatively slow. The price in West Africa increased following the resolution of the political unrest in Cote d'Ivoire and also as a result of unfavourable catches. The high raw material inventories in Spain, resulting from the closure of factories in Abidjan, prevented prices from increasing there.



The market for cooked and cleaned frozen tuna loins remained steady.

With the construction of four new canneries and tuna processing plants, Papua New Guinea aims to overtake the Philippines to become a major tuna processing country, second only to Thailand. Up to 1 330 tonnes daily production is forecast in the next three years. Under an Economic Partnership Agreement, Papua New Guinea is able to sell tuna and tuna by-products to the EU tariff free, and also to source tuna from anywhere in the world, providing EU sanitary and IUU regulations are adhered to. Canneries in Spain, in particular in Galicia, are concerned about the effect this will have on prices in the EU market as well as on the potential loss of jobs in local canneries.

SMALL PELAGICS

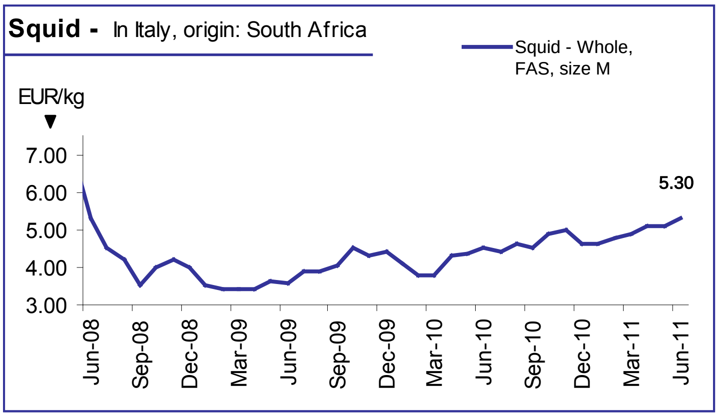
According to the Norwegian Seafood Export Council (NSEC) the figures for both the month of May and the January–May period mark new export records. During the period January–May exports of mackerel and herring increased by 20% compared with the same period last year reaching a total of EUR 255 million in value.

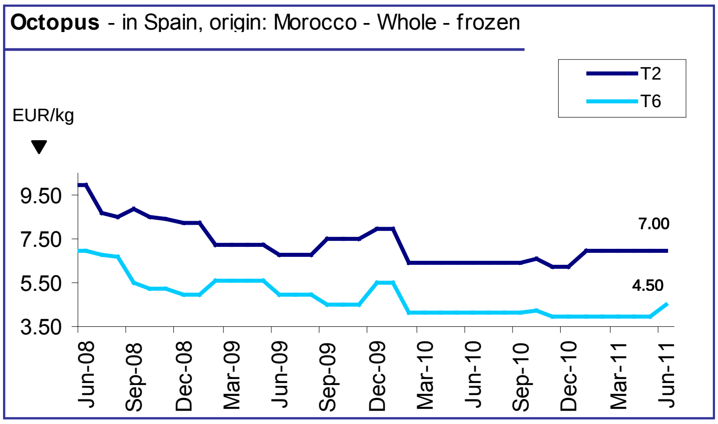
Exports of mackerel alone increased by EUR 30.8 million, reaching a total of EUR 90.6 million during the same period. The upward trend in herring export prices can be explained by the increased value placed on herring, while the positive figures for mackerel are because of growth in both volume and price of exports.

The new mackerel and herring season is under way in Iceland, but fishing activity is still modest. Some limited mackerel landings are being delivered for freezing whereas the spring spawning herring season is expected to start in the next few weeks.

CEPHALOPODS

The squid season in Argentina was closed three months ahead of the scheduled time to conserve stocks. Landings amounted to 52 222 tonnes, mostly caught during February and March. Industry sources claimed unfair competition from other fleets licensed by the Malvinas/Falklands government that entered into the Argentinean waters.





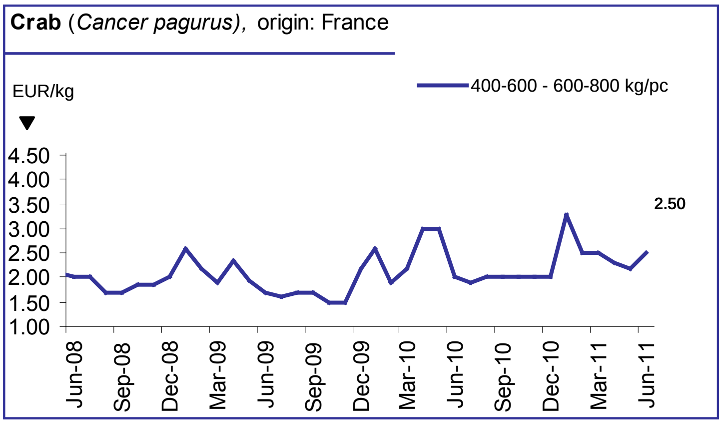
The capture of octopus (*Octopus vulgaris*) in Galician waters has been banned from 26 May until 4 July. The decision was taken by the regional Ministry of Marine Affairs of Galicia and agreed by industry representatives. This measure allows for the protection of the species, enabling it to regenerate.

A similar three month fishing ban has been imposed along Moroccan shores for the period 5 May to 5 July. The decision, made by the Ministry of Agriculture and Marine Fisheries and aimed at the protection of the breeding stock, came after an exploratory fishery was undertaken by the National Research Institute of Fisheries (INRH), which confirmed the overexploitation of the species. This decision is an important part of the Halieutis Plan, which aims to protect fish stocks, raise productivity and boost Morocco's competitiveness in international markets. Before the fishing ban prices increased from an average of EUR 7-7.50 to EUR 9 for T1 octopus and EUR 5.70-5.80 for T8.

Also in the Galician markets, auctioned volumes of cuttlefish and lesser flying squid (*Todaropsis eblanae*) increased; the last one being the most important trend in the market. However, volumes of other cephalopods such as squid, common octopus and horned octopus (*Eledone cirrhosa*) decreased.

CRUSTACEANS

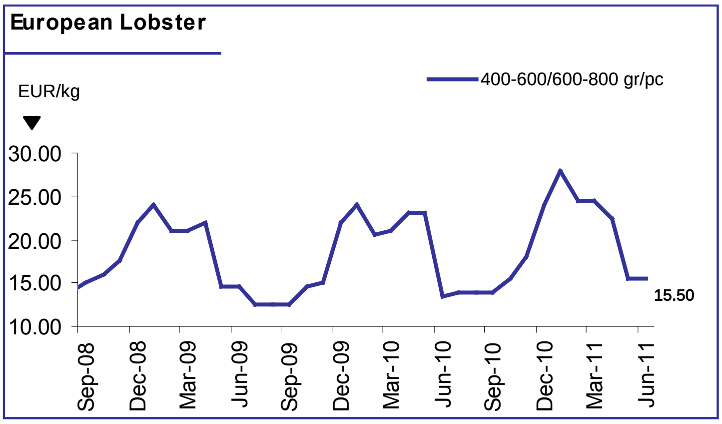
The market for edible crab (*Cancer pagurus*) and European lobster (*Homarus gammarus*) remained quiet at this time of the year. Fishing was poor because of adverse weather conditions.

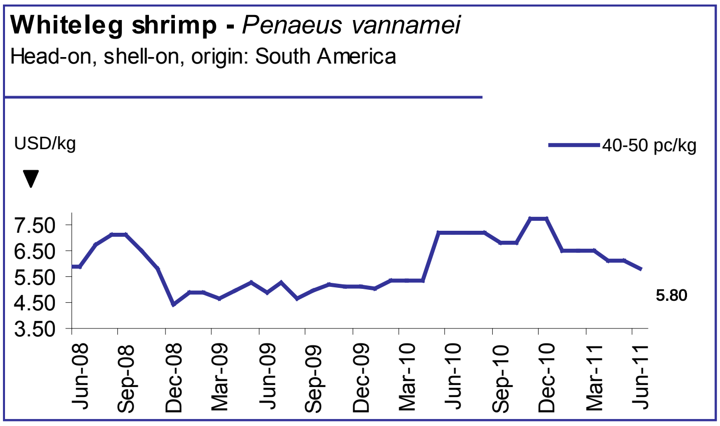


The lobster season in Canada normally begins in May but this season landings were delayed and prices are not firm yet. If fishermen continue to catch until the end of June and the landings are good, the situation would return to normal again.

The market for scampi of Icelandic origin remains stable with good demand. Prices are increasing slightly.

Vannamei shrimp quantities of Indonesian origin remain stable. Prices for bigger sizes decreased slightly as a result of lower prices from Thailand and the USA. Prices for smaller sizes remain the same because of a shortage of raw material.





BIVALVES

As warm weather approaches shellfish demand remains slow. Water temperatures in France are higher than expected and already a month ahead of the situation last year. This has caused an increase in oyster mortality since mid April. The Pacific oyster (*Crassostrea gigas*) market is relatively quiet but a shortage of supply is expected to keep prices high. Promotional activities are at a minimum.

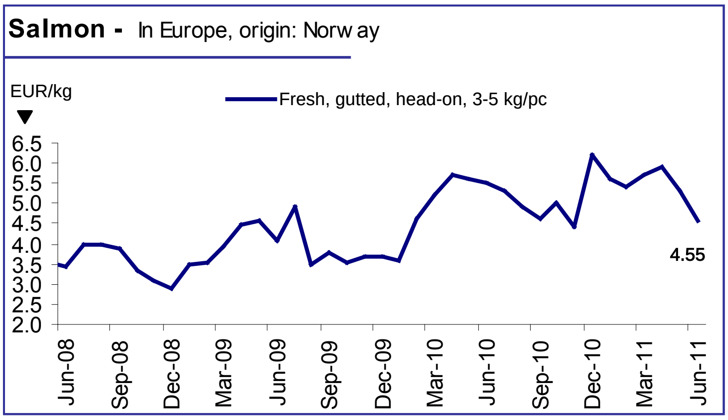
Blue mussel (*Mytilus edulis*) of Spanish and Italian origin is available in the market, with significant promotion of Italian rope mussels. Production of bouchot has started. The first Barfleur (bottom) mussels were also available on the French market in early June.

During the period January–March, Spain was the main destination for Peruvian mollusc exports, reaching a total value of USD 27.2 million, as reported by the Exporters Association of Peru (ADEX). The export of frozen, dried, salted or briny scallops grew by 125%, reaching a total of USD 40.2 million in the January–March period. Scallops are exported mainly to the French and American markets.

SALMON

The market for Atlantic salmon has weakened dramatically over the last two weeks. Increasing supplies from Chile to non-European markets are one of the reasons but the main cause appears to be the accumulated effect of growing buyer resistance to the high prices seen earlier in 2011. Processors in particular have been squeezed hard but also retailers have reacted against the higher prices for both processed and fresh salmon as they see consumers increasingly look for alternatives.

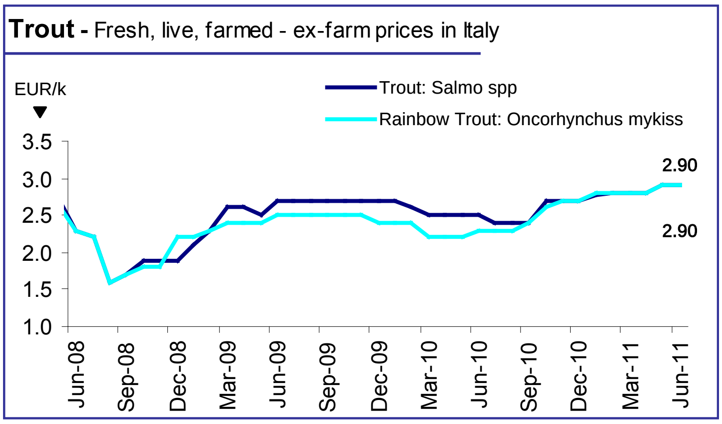
Norway's exports of Atlantic salmon in January-May 2011 were 344 800 tonnes (round weight equivalents, RWE), unchanged (-0.5%) from the same period in 2010. However, values were up 13.9% to NOK 12.6 billion (EUR 1.6 billion) as a result of this year's higher prices. Export volumes to the EU, Norway's largest market with 67.5% of sales, were unchanged in volume during the period but 15.4% higher in value. Volumes shipped to the USA fell from 21 800 in 2010 to 11 800 this year (-46%). Lower shipments to the US are caused in part by very good domestic landings of wild salmon.



TROUT

The demand and production of trout in Italy continue as usual for this period of the year, and prices are stable.

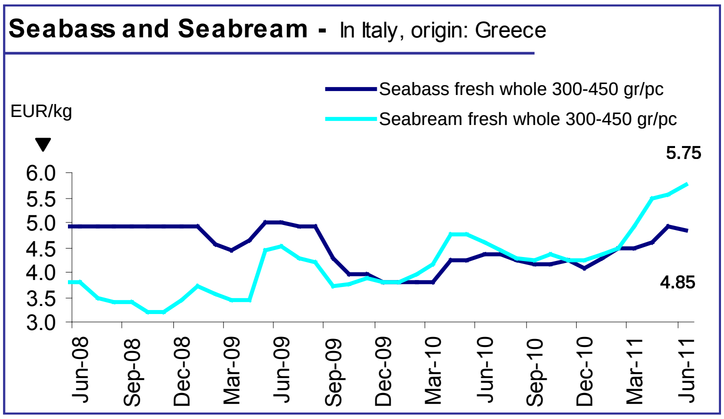
Norway's trout exports continue to fall as farmers prefer salmon within their combined license regime. The EU market is positive however and saw a growth in imports from Norway during the period to 2 000 tonnes, up 28% on last year. Overall, the EU takes only 15% of Norway's trout exports with Russia, Japan and China being the major destinations.



FRESHWATER FISH

During the first half of 2011, price fluctuations and reduced supply of raw material have made the production and export of pangasius by Viet Nam a complex process. While export prices have risen considerably this year, the domestic costs of production have risen as well and the interest rate on bank loans taken as working capital has gone up to 24% per annum, making it very difficult for either exporters or producers to make a profit. Pangasius producers have seen their costs go up to VND 24 000-VND 25 000 a kilo. In April they were able to sell at VND 28 500 a kilo but this came back down to VND 26 500 by the end of May, as a result of exporters creating an artificial oversupply by reducing the price they were prepared to pay and reducing the volume of fish they purchased. This led to some panic selling by producers. Although export prices to Europe have been around USD 3.4-3.6 a kilo and even up to USD 4.4 to the USA, the average export price in the first quarter of 2011 was USD 2.54 a kilo. In mid June the An Giang Fisheries Association advised fish farmers not to rush into selling as the price drop would only be temporary, with VASEP reporting that exporters were trying to negotiate higher prices with importers. Hopefully, these price fluctuations will be resolved in a short while, as demand on the world market remains stable.

SEABASS/SEABREAM



The seasbass and seabream market is a bit uncertain as the new generation fish is approaching the required portion size of between 300 and 400 grams. The price of smaller sizes is weaker than last month while the portion size fish is holding its price and larger sizes are still firm, or even increasing. Some suppliers of seabream are still asking for higher prices for portion sizes. Demand has also been slow during this period which is normal for this time of year as many people begin to leave the larger cities for week-ends in the cooler areas or at the sea. Prices over the next two months should decline somewhat because of the growing availability of these products.

Fish Species Trade Name	Product Form	Grading	Price per kg As stated EUR	USD		Reference & Area	Origin
GROUNDFISH							**June 2011**
Cod/Cabillaud, Morue/ Bacalao *Gadus morhua*	**Fresh** gutted		1.50	**2.17**		**Poland** fob	Baltic Sea
	Fillets, skinless, boneless, blockfrozen	16.5 lb	**4.70**	6.81	=	**Germany** dap	Barents Sea
	Fillets, skin-on, PBI -25%	500-1000 gr/pc	**4.50**	6.52	*	**Spain** cif	FAO 27
Hake/Merlu/Merluza *Merluccius capensis*	Skin-on fillets, plate land-frozen	2-4 oz/pc	**2.90**	4.20		ddp	Namibia
		4-6	**3.30**	4.78			
		6-8	**3.40**	4.93			
		8-12	**3.50**	5.07			
Merluccius productus	Fillet, regular, skinned, PBO	16.5 lb	1.86	**2.70**	=	**Germany** cfr	USA
Alaska pollack/Lieu de l'Alaska/Colín de Alaska *Theragra chalcogramma*	Fillet block, skinless, boneless	16.5 lb	2.28	**3.30**	-	dap	
			2.17	**3.15**	-		Russia
			2.14	**3.10**	=		China
	Fillet, skinless, PBI, blockfrozen		1.97	**2.85**	-		Russia
	Full fillets - PBO		2.35	**3.40**		**France** cif	USA
			2.28	**3.30**		ddp	Russia
Surimi (Alaska pollack)	Stick - grade A	250 gr/pc	**2.40**	3.48	+	**France** ddp	Spain
Saithe/Lieu noir/ Carbonero **(Pollock, Coley)** *Pollachius virens*	Frozen - block, fillet, skinless, boneless	16.5 lb	**3.90**	5.65	+	**Europe** dap	Norway
Monkfish/Baudroie/ Rape *Lophius* spp.	Tails, skin-off, IWP	100-250 gr/pc	**5.25**	7.61		**Spain** ddp	Namibia
		250-500	**8.00**	11.59			
		500-1000	**9.00**	13.04			
		> 1000	**10.00**	14.49			
	IQF, skinless, PBO	40-80 gr/pc	**3.70**	5.36		**Europe** ddp	China
Haddock/Eglefin/Eglofino *Melanogrammus aeglefinus*	Fillet, skinless, boneless blockfrozen	16.5 lb	**4.50**	6.52	=	**Germany** ddp	Barents Sea
FLATFISH							**June 2011**
Turbot/Rodaballo *Scophthalmus maximus*	**Fresh** - whole cultured	0.5-1 kg/pc	**9.15**	13.25	=	**Spain** cif	Spain
		1-2	**10.40**	15.07	+		
		2-3	**11.90**	17.24	+		
		3-4	**14.05**	20.35	+		
	Fresh - whole cultured 15% glaze	0.25-0.5 gr/pc	**4.76**	6.90	-	**Netherlands** cif (for Spanish mkt)	Netherlands
		0.5-1	**7.77**	11.26	-		
		1-2	**9.18**	13.30	-		
		2-3	**10.59**	15.34	-		
		3-4	**11.53**	16.70	-		
		> 4	**12.94**	18.74	-		
Dover sole/Sole/ Lenguado *Solea vulgaris*	Frozen 40% glaze	120-170 gr/pc	**6.61**	9.58	+		
		170-220	**8.05**	11.66	+		
		220-300	**9.85**	14.27	+		
		300-350	**10.75**	15.57	+		
		350-400	**12.07**	17.48	+		
		400-500	**12.07**	17.48	+		
European Flounder/ Flet d'Europe/ Platija europea *Platichthys flesus*	**Fresh** whole	very small	0.36	**0.52**		**Poland** dap	Baltic

Fish Species Trade Name	Product Form	Grading	Price per kg As stated	EUR	USD	Reference & Area	Origin
TUNAS/BILLFISHES							**June 2011**
Tuna/Thon/Atún	Yellowfin - cooked & cleaned	double cleaned		5.35	**7.75** -	**Italy** ddp	Kenya/Solomon
Thunnus spp.	loins - vacuum packed						Is/Madagascar
	Skipjack - cooked & cleaned	double cleaning		3.87	**5.60** =		Kenya
	loins - vacuum packed						
	Yellowfin - whole	> 10 kg/pc		**1.90**	2.75 -	**Spain** cif	Atlantic Ocean
		< 10		**1.45**	2.10 +		
	Yellowfin - whole	> 20 kg/pc		**1.90**	2.75 =	cfr	Côte d'Ivoire
	Skipjack - whole	1.8-2.5 kg/pc		**1.10**	1.59 =		
	Skipjack - whole	> 1.8 kg/pc		**1.20**	1.74		Atlantic Ocean
	Bigeye - whole	> 10 kg/pc		**1.60**	2.32 -		
	Bigeye - frozen loins			**4.00**	5.79 =		Eastern Pacific
	Yellowfin - frozen loins			**4.50**	6.52 +		Eastern Pacific
	Skipjack - frozen loins			**3.80**	5.50 +		
	Skipjack - pre-cooked loins			3.31	**4.80** =	**Ecuador** fob	Ecuador
	Yellowfin - pre-cooked loins			4.21	**6.10** =	(for European mkt)	
Swordfish/Espadon/	Seafrozen	20-30 kg/pc		**5.80**	8.40	**Spain** fot	Spain
Pez espada		30-50-70		**6.10**	8.84		
Xiphias gladius		70-100		**6.10**	8.84		
SMALL PELAGICS							**June 2011**
Mackerel/Maquereau/	Whole	200-400 gr/pc	not available			**Norway** fob	Norway
Caballa		300-500					
Scomber scombrus		400-600					
Herring/Hareng/Arenque	Whole	> 300 gr/pc		0.93	**1.35**	cif	
Clupeidae		> 330		0.98	**1.42**		
		> 350		1.00	**1.45**		
	Fillet - skinless	50-80 gr/pc	NOK **12.00**	1.53	**2.21**	fob	
		60-90					
	Flaps	4-7 pc/kg	not available			cif	
		6-10					
		8-12					
	Fresh - whole	70-100 gr/pc		0.38	**0.55**	**Poland** fob	Baltic
Sprat/Sprat/Espadín	**Fresh** - whole			0.21	**0.31**		
Sprattus sprattus							
Capelin/Capelan/	Whole	mixed	not available			**Norway** fob	Norway
Capelán							
Mallotus villosus							
CEPHALOPODS							**June 2011**
Squid/Encornet/Calamar	Frozen - whole	S (< 18 cm)		**5.10**	7.39 +	**Germany** cif	South Africa
Loligo spp.		M (18-25)		**5.30**	7.68 +		
		L (25-30)		**5.50**	7.97 +		
		XL (>30)		**5.50**	7.97 +		
Loligo duvauceli	Whole - cleaned	< 5		**3.25**	4.71	**Spain** cif	India
	20% glaze	6-10		**2.85**	4.13		
		10-20		**2.60**	3.77		
		20-40		**2.15**	3.11		
	Whole - Semi-IQF, 10% glaze	< 3		**3.40**	4.93		
		3-6		**3.00**	4.35		
		6-10		**2.80**	4.06		
	IQF, blanched ring	30-50		3.18	**4.60**	**France** cif	
	10% glaze, 10 kg bulk	> 60		2.90	**4.20**		

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated EUR	USD			
CEPHALOPODS (cont.)							**June 2011**
Squid/Encornet/Calamar	Whole -80% net weight	< 3	3.11	**4.50**		**Germany** cfr	China
Loligo chinensis		3-6	2.76	**4.00**			
		6-10	2.42	**3.50**			
		10-15	2.14	**3.10**			
		15-20	1.90	**2.75**			
Octopus/Poulpe/Pulpo	Frozen - whole	T1	**8.00**	11.59	=	**Spain** wholesale	Morocco
Octopus vulgaris		T2	**7.00**	10.14	=		
		T3	**6.00**	8.69	+		
		T4	**5.50**	7.97	+		
		T5	**5.00**	7.24	+		
		T6	**4.50**	6.52	+		
		T7	**3.90**	5.65	+		
		T8	**3.60**	5.21	+		
		T9	**3.40**	4.93	+		
	Giant octopus - flower shape	1-2 kg/pc	3.80	**5.50**		**Italy** cfr	Indonesia
	raw	> 2	4.49	**6.50**			
Cuttlefish/Seiche/ Sepia	Whole cleaned	< 1	3.87	**5.60**		**Germany** cfr	
	20% glaze	1-2	3.87	**5.60**			
Sepia pharaonis		2-4	3.52	**5.10**			
CRUSTACEANS							**June 2011**
Warmwater shrimp/ Crevette d'eau chaude/ Langostino, Gamba	PUD	100-200	2.93	**4.25**		**France** cif	India
		200-300	2.69	**3.90**			
		300-500	2.35	**3.40**			
Metapenaeus Dobsoni		500-800	2.11	**3.05**			
Whiteleg shrimp/ Crevette pattes blanches/Camarón patiblanco	PD tail off, natural, no chemical	31-40 pc/lb	9.35	**13.55**	-	**Germany** cfr	Indonesia
	IQF, 100% net weight	41-50	7.87	**11.40**	-		
		51-60	7.46	**10.80**	=		
		61-70	6.97	**10.10**	=		
Penaeus vannamei		71-90	6.21	**9.00**	=		
		91-120	6.04	**8.75**	=		
	Head-on 20% glaze	16-20 pc/lb	6.11	**8.85**	+	**Europe** cfr	India
		21-25	5.35	**7.75**	=		
		26-30	4.66	**6.75**	=		
		30-40	3.83	**5.55**	=		
	Head-on, shell-on	30-40 pc/kg	4.87	**7.05**	-	**Ecuador** fob for European main ports	Ecuador
		40-50	4.00	**5.80**	-		
		50-60	3.90	**5.65**	-		
		60-70	3.76	**5.45**	-		
		70-80	3.66	**5.30**	-		
	Head-on, shell-on	70-80 pc/kg	3.45	**5.00**	*	**Colombia** for European main ports	Colombia
		80-100	3.35	**4.85**	*		
		100-120	3.04	**4.40**	*		
Black tiger/Crevette tigrée/Camarón tigre	IQF, head-on	4-6 pc/lb	**17.50**	25.35	*	**Europe** cfr	Bangladesh
Penaeus monodon	20% glaze	6-8	**15.30**	22.16	+		
		8-12	**11.60**	16.80	+		
		13-15	**10.55**	15.28	+		
		16-20	**9.20**	13.33	+		
		21-30	**7.10**	10.29	+		
		31-40	**5.95**	8.62	+		
		41-50	**5.40**	7.82	+		

Fish Species Trade Name	Product Form	Grading	Price per kg As stated	EUR	USD		Reference & Area	Origin
CRUSTACEANS (cont.)								**June 2011**
Black tiger/Crevette tigrée/Camarón tigre *Penaeus monodon*	Headless, easy-peel, 25% glaze IQF	< 5 pc/lb		11.87	**17.20**	=	**Europe** cfr	India
		6-8		10.49	**15.20**	=		
		8-12		8.91	**12.90**	=		
		13-15		7.04	**10.20**	=		
		16-20		6.42	**9.30**			
	Tail	8-12		**12.00**	17.38	*	**Spain** cif	Bangladesh
		13-15		**10.95**	15.86	*		
		16-20		**9.75**	14.12	*		
		21-25		**8.40**	12.17	*		
		31-40		**6.40**	9.27	*		
	Tail - IQF	6-8 pc/lb		**12.45**	18.04	*		
		8-12		**10.45**	15.14	*		
		16-20		**7.55**	10.94	*		
		21-25		**5.50**	7.97	*		
		26-30		**5.25**	7.61	*		
	Whole - 20% glaze	16-20 pc/lb		**7.25**	10.50	*		
		21-30		**5.80**	8.40	*		
		31-40		**4.75**	6.88	*		
Giant river prawn/ Bouquet géante/ Langostino de río *Macrobrachium rosenbergii*	Raw, headless, shell-on 25% net weight IQF	< 5 pc/lb		11.80	**17.10**		**Germany** cfr	
		6-8		9.04	**13.10**			
		8-12		7.80	**11.30**			
		13-15		6.59	**9.55**			
		16-20		5.45	**7.90**			
Norway lobster/ Langoustine/Cigala *Nephrops norvegicus*	Whole	1-5 pc/kg		**19.00**	27.52	=	**Spain** ddp	Iceland
		6-7		**15.75**	22.82	+		
		8-10		**14.50**	21.00	+		
		11-15		**10.00**	14.49	+		
		16-20		**7.60**	11.01	=		
		21-25		**6.30**	9.13	=		
		26-30		**5.20**	7.53	=		
	Whole	13-15 pc/kg		**17.16**	24.86	*	cif	Scotland/ Netherlands
		16-22		**14.04**	20.34	*		
		26-30		**10.66**	15.44	*		
		35-45		**8.84**	12.81	*		
		40-60		**7.70**	11.15	*		
European lobster/ Homard européen/ Bogavante *Homarus gammarus*	**Live** - bulk	400-600 gr/pc		**15.50**	22.45	-	**France** delivered to French vivier companies	Ireland
		600-800		**15.50**	22.45	-		
American lobster/ Homard américain/ Bogavante americano *Homarus americanus*	Frozen whole cooked popsicle	< 450 gr/pc	CAN **16.00**	16.47	11.70	+	**Europe** cif	Canada
		> 450	CAN **17.50**	18.01	12.80	+		
			indications					
Edible crab/Tourteau/ Buey de mar *Cancer pagurus*	**Live**	400-600 gr/pc		**2.50**	3.62	+	**France** delivered live to French vivier companies	Ireland
		600-800		**2.50**	3.62	+		

Fish Species Trade Name	Product Form	Grading	Price per kg As stated	EUR	USD	Reference & Area	Origin
BIVALVES							**June 2011**
Oyster/Huître/Ostra *Crassostrea gigas*	**Live**	No. 3		**3.50**	5.07 =	**France** prod. price	Ireland/France
Mussel/Moule/Mejillón *Mytilus edulis*	**Live** - Bottom mussel			**2.00**	2.90	wholesale	Ireland
	Live - Bottom mussel			**1.00**	1.45	**Netherlands** auction	Netherlands
				2.00	2.90 +	**France** wholesale for Dutch market	France
Mytilus galloprovincialis	**Live** - Rope	60-80 pc/kg		**1.90**	2.75 -	**France** wholesale	Spain
Scallop/Coquille Saint-Jacques/Vieira *Zygochlamys patagonica*	IQF - shell-off	120-150 gr/pc		**13.00**	18.83	**Europe** ddp	Argentina
Razor shell/Couteau/ Navajas - *Solenidae*	IQF	12 cm		**3.55**	5.14 -	**Spain** cif	Netherlands
SALMON							**June 2011**
Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico *Salmo salar*	**Fresh** - gutted, head-on Superior quality	2-3 kg/pc		**3.95**	5.72 -	**France** cif	Scotland
		3-4		**4.45**	6.45 -		
		4-5		**4.45**	6.45 -		
		5-6		**4.55**	6.59 -		
		> 6		**4.60**	6.66 -		
	Fresh - gutted, head-on Superior quality	1-2 kg/pc		**3.30**	4.78 -	ddp	Norway
		2-3		**4.00**	5.79 -		
		3-4		**4.55**	6.59 -		
		4-5		**4.65**	6.74 -		
		5-6		**4.70**	6.81 -		
		> 6		**4.70**	6.81 -		
TROUT							**June 2011**
Trout/Truite/Trucha *Salmo* spp.	**Whole** fresh on ice	0.5-0.8 kg/pc	HUF **1050**	3.97	5.75 *	**Italy** ex-farm	Italy
	Fillet - farmed	200-400 gr/pc		**6.90**	10.00 =		
	Live - farmed	500-700 gr/pc		**2.90**	4.20 =		
Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris *Oncorhynchus mykiss*	**Live** - farmed	250-400 gr/pc		**2.90**	4.20 =		
	Gutted			**3.70**	5.36 =		
FRESHWATER FISH							**June 2011**
Nile perch/Perche du Nil/Perca del Nilo *Lates niloticus*	Fillet - IWP	200-500 gr/pc		**4.40**	6.37 -	**Spain** cfr	Uganda/Kenya
		400-600		**4.50**	6.52 -		
		500-1000		**4.60**	6.66 -		
Panga *Pangasius* spp.	Fillets - intervld, 10% glaze sknlss, bonlss, belly-off	120-170-220 gr/pc		2.17	**3.15**		Viet Nam
	Fillets - IQF, white, 20%, 1kg poly bag	120-170-220 gr/pc		2.00	**2.90**		
	Fillet, IQF - 20% glaze	120-170 gr/pc		**2.55**	3.69 +		
Nile tilapia/Tilapia du Nil/Tilapia del Nilo *Oreochromis niloticus*	Fillets, IQF, 20% glaze, skinless	3-5 oz/pc 5-7	**No quotations**			**European main ports** cfr	China
Carp/Carpe/Carpa *Cyprinus* spp.	**Live**	1.5-5 kg/pc	HUF **560**	2.12	3.07 +	**Hungary** ex-farm	Hungary
	Fresh on ice - slices		HUF **1023**	3.87	5.60 =		
	Fresh on ice - fillets		HUF **1163**	4.40	6.37 =		

Fish Species Trade Name	Product Form	Grading	Price per kg As stated	EUR	USD	Reference & Area	Origin
FRESHWATER FISH (cont.)							**June 2011**
Bighead carp/Carpe à grosse tête/Carpa capezona *Aristichthys nobilis*	**Fresh** gutted, head-on	0.7-2.5 kg/pc	HUF **525**	1.98	2.87 +	**Hungary** ex-farm	Hungary
	Fresh on ice, fillets		HUF **630**	2.38	3.45		
Grass carp/ Carpe herbivore/ Carpa china *Ctenopharyngodon idellus*	**Whole** gutted, scaled, heaf-off		HUF **771**	2.91	4.22 *		
	Fresh on ice, fillets		HUF **911**	3.44	4.99		
Wels/Silure glane/Siluro *Silurus glanis*	**Fresh** on ice, whole	0.8-3.5 kg/pc	HUF **1577**	5.96	8.64 +		
NON-TRADITIONAL SPECIES							**June 2011**
Sturgeon/Esturgeon/ Esturione *Acipenseridae*	Frozen - Whole	1.5-2 kg/pc		**6.00**	8.69 =	**France** cif	France
	Gutted	5-7 kg/pc		**6.00**	8.69 =		
	Fillets	200-300 gr/pc		**11.00**	15.93 =		
		800-1000		**11.00**	15.93 =		
A.baeri	**Caviar** (Aquitaine) metal boxes			**1 400**	2 028 =		
SEABASS/SEABREAM/MEAGRE							**June 2011**
Seabass/Bar, Loup/Lubina *Dicentrarchus labrax*	**Fresh** - whole	200-300 gr/pc		**3.80**	5.50 -	**Greece** fob	Greece
		300-450		**4.65**	6.74 -		
		400-600		**4.75**	6.88 -		
		600-800		**5.40**	7.82 =		
		800-1000		**7.10**	10.29 -		
		> 1000		**8.15**	11.81 +		
		200-300 gr/pc		**4.00**	5.79 -	**Italy** cif	
		300-450		**4.85**	7.03 -		
		450-600		**4.95**	7.17 -		
		600-800		**5.60**	8.11 =		
		800-1000		**7.30**	10.57 -		
		> 1000		**8.35**	12.10 +		
		200-300 gr/pc		**4.05**	5.87 -	**France** cif	
		300-450		**4.90**	7.10 -		
		450-600		**5.00**	7.24 -		
		600-800		**5.65**	8.18 =		
		800-1000		**7.35**	10.65 -		
		> 1000		**8.40**	12.17 +		
		200-300 gr/pc		**4.04**	5.85 -	**Spain** cif	
		300-450		**4.89**	7.08 -		
		450-600		**4.99**	7.23 -		
		600-800		**5.64**	8.17 =		
		800-1000		**7.34**	10.63 -		
		> 1000		**8.39**	12.15 +		
		200-300 gr/pc		**4.07**	5.90 -	**Germany** cif	
		300-450		**4.92**	7.13 -		
		450-600		**5.02**	7.27 -		
		600-800		**5.67**	8.21 =		
		800-1000		**7.37**	10.68 -		
		> 1000		**8.42**	12.20 +		

Fish Species Trade Name	Product Form	Grading	Price per kg As stated EUR	USD		Reference & Area	Origin
SEABASS/SEABREAM/MEAGRE (cont.)							**June 2011**
Seabass/Bar, Loup/Lubina *Dicentrarchus labrax*	**Fresh** - whole	200-300 gr/pc	**4.05**	5.87	-	**Portugal** cif	Greece
		300-450	**4.90**	7.10	-		
		450-600	**5.00**	7.24	-		
		600-800	**5.65**	8.18	=		
		800-1000	**7.35**	10.65	-		
		> 1000	**8.40**	12.17	+		
		200-300 gr/pc	**4.23**	6.13	-	**UK** cif	
		300-450	**5.08**	7.36	-		
		450-600	**5.18**	7.50	-		
		600-800	**5.83**	8.45	=		
		800-1000	**7.53**	10.91	-		
		> 1000	**8.58**	12.43	+		
		300-400 gr/pc	**5.77**	8.36	*	**Spain** fob	Spain
		400-600	**5.70**	8.26	*		
		600-800	**6.40**	9.27	*		
Gilthead seabream/ Dorade royale/Dorada *Sparus aurata*	**Fresh** - whole	200-300 gr/pc	**4.90**	7.10	+	**Greece** fob	Greece
		300-450	**5.55**	8.04	+		
		450-600	**5.70**	8.26	+		
		600-800	**6.20**	8.98	+		
		800-1000	**8.00**	11.59	+		
		> 1000	**8.85**	12.82	+		
		200-300 gr/pc	**5.10**	7.39	+	**Italy** cif	
		300-450	**5.75**	8.33	+		
		450-600	**5.90**	8.55	+		
		600-800	**6.40**	9.27	+		
		800-1000	**8.20**	11.88	+		
		> 1000	**9.05**	13.11	+		
		200-300 gr/pc	**5.15**	7.46	+	**France** cif	
		300-450	**5.80**	8.40	+		
		450-600	**5.95**	8.62	+		
		600-800	**6.45**	9.34	+		
		800-1000	**8.25**	11.95	+		
		> 1000	**9.10**	13.18	+		
		200-300 gr/pc	**5.14**	7.45	+	**Spain** cif	
		300-450	**5.79**	8.39	+		
		450-600	**5.94**	8.60	+		
		600-800	**6.44**	9.33	+		
		800-1000	**8.24**	11.94	+		
		> 1000	**9.09**	13.17	+		
		200-300 gr/pc	**5.17**	7.49	+	**Germany** cif	
		300-450	**5.82**	8.43	+		
		450-600	**5.97**	8.65	+		
		600-800	**6.47**	9.37	+		
		800-1000	**8.27**	11.98	+		
		> 1000	**9.12**	13.21	+		

Fish Species Trade Name	Product Form	Grading	Price per kg As stated EUR	USD		Reference & Area	Origin
SEABASS/SEABREAM/MEAGRE (cont.)							**June 2011**
Gilthead seabream/ Dorade royale/Dorada *Sparus aurata*	**Fresh** - whole	200-300 gr/pc	**5.15**	7.46	**+**	**Portugal** cif	Greece
		300-450	**5.80**	8.40	**+**		
		450-600	**5.95**	8.62	**+**		
		600-800	**6.45**	9.34	**+**		
		800-1000	**8.25**	11.95	**+**		
		> 1000	**9.10**	13.18	**+**		
		200-300 gr/pc	**5.33**	7.72	**+**	**UK** cif	
		300-450	**5.98**	8.66	**+**		
		450-600	**6.13**	8.88	**+**		
		600-800	**6.63**	9.60	**+**		
		800-1000	**8.43**	12.21	**+**		
		> 1000	**9.28**	13.44	**+**		
		200-300 gr/pc	**4.99**	7.23	*	**Spain** fob	Spain
		300-400	**5.43**	7.87	*		
		400-600	**5.94**	8.60	*		

The **European Fish Price Report** is a monthly GLOBEFISH publication,
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PRICE REFERENCE (INCOTERMS 2010)

exw	ex works
fca	free carrier
fas	free alongside ship
fob	free on board
cfr	cost and freight
cif	cost, insurance and freight
cpt	carriage paid to
cip	carriage and insurance paid to
ddp	delivered duty paid
dat (new)	delivered at terminal
dap (new)	delivered at place

(daf, des, deq and ddu have been cancelled)

PRODUCT FORM

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

SYMBOLS

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

CURRENCY RATES

		USD	EUR
Canada	CAD	0.97	1.41
Hungary	HUF	182.63	264.55
Norway	NOK	5.42	7.86
Switzerland	CHF	0.84	1.22
UK	GBP	0.61	0.89
USA	USD	-	1.45
EU	EUR	0.69	-
Japan	JPY	80.08	116.00
South Africa	ZAR	6.76	9.79

Source: Federal Reserve Bank of New York 10/06/11

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