

# EUROPEAN PRICE REPORT

**Issue 09/2011  
September 2011**

*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.*

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## LATEST TRENDS

Among the world's regions, European fish consumption is only slightly higher than the global average. It is therefore excellent news when the EU's most populous country, Germany, reports growing fish consumption in 2010 reaching 15.7 kg, according to the country's Fisch-Informationszentrum in Hamburg. Although still below the European average of around 20 kg, improved distribution and a stronger focus on the benefits of fish consumption are important factors behind the growth in German fish consumption.

Alaska pollock is the most popular species, followed by herring, salmon, tuna and pangasius. Of these five, salmon and pangasius are both farmed whereas the Alaska pollock, herring and tuna are all from capture fisheries.

That Germany is a market with a strong focus on price is evidenced by the fact that 50% of fish products consumed at home are bought through discounters and that only 8% of total consumption is fresh fish; the vast majority is frozen (34%) and canned or marinated (26%).

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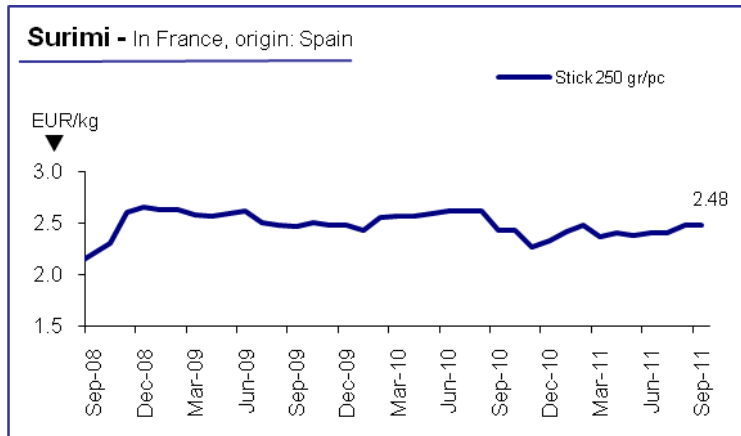
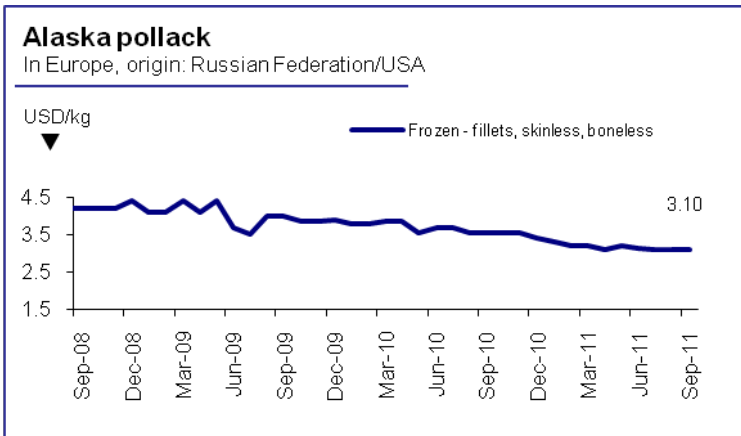
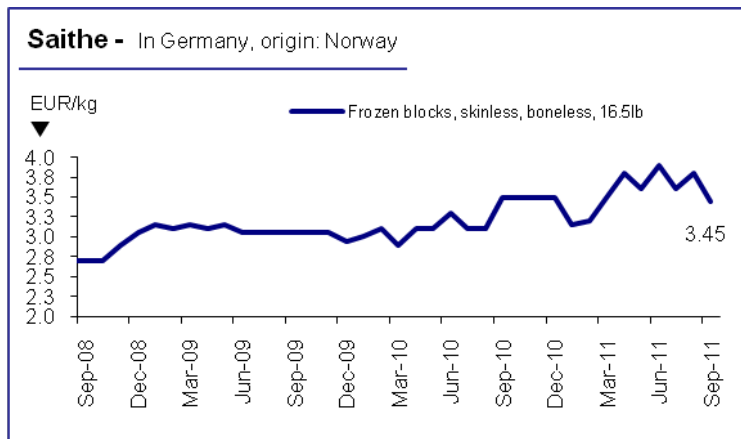
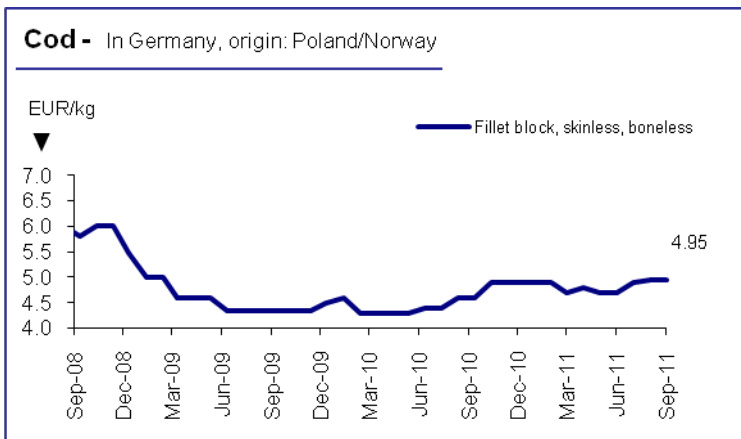
## GROUNDFISH

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White fish exports from Norway increased in recent months and frozen cod and haddock exports rose on higher sales volumes. Historical record highs were reached in August, which are the result of strong demand for frozen cod, saithe and haddock and higher prices of dried cod. Exports of cod reached a total of USD 915.7 million in value, 25% higher compared with last year's figures.

Clipfish exports also rose in August by 17.7% compared with the same month last year, reaching a total of USD 299 million.





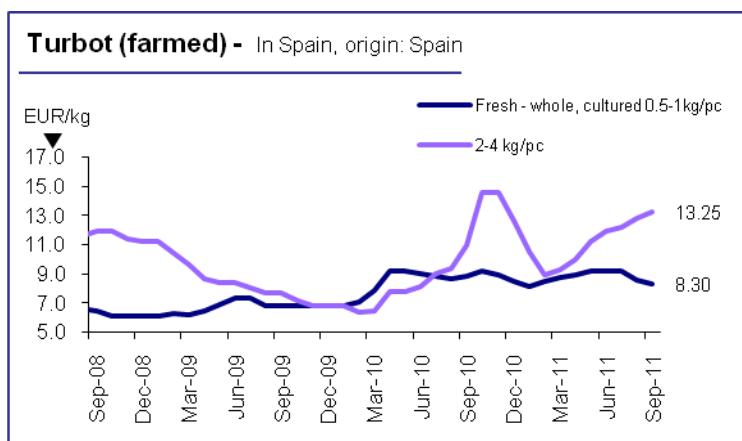
Dried fish exports from Norway reached 7 870 tonnes. The main importer of dried cod was Portugal with a total volume of 2 350 tonnes, representing 43.8% more than in August 2010.

In August, 203 tonnes of farmed cod were exported, whole and in fillets, for a total value of EUR 932 376.

The increased price of cod in turn affected the price of light salted double frozen fillets from China.

In Spain, the price of Alaska pollock fillets increased slightly as did swordfish prices.

## FLATFISH



The price gap between small sized and large sized turbot is becoming wider because the small turbot are growing faster than the larger ones in the prevailing warm water conditions and also because of a fall in turbot demand as the season reached its end. Prices are likely to fall further as this year demand slowed earlier than expected.



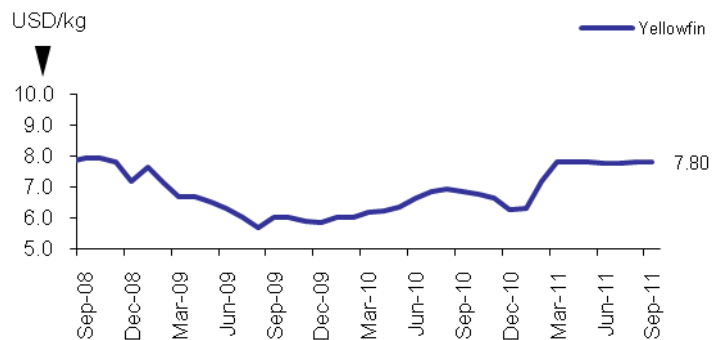
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## TUNA

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Tuna consumption in Europe has dropped considerably as a consequence of the resurgence of European financial turmoil and also the poor summer weather this year. Most of the companies have huge stocks in their warehouses. Tuna loin prices are expected to drop as well, as they are affected by the same conditions.

**Tuna Loins** - In Europe, origin: Latin America



The sharp reduction in purse seiner catches of tuna from the Western and Central Pacific has pushed prices up again in Bangkok during September. Cold storage stocks of raw material declined significantly, with August deliveries by reefer carriers totalling only about 35 000 tonnes compared with normal average monthly deliveries of about 65 000 tonnes. Purse seiners in the WCP are prevented from fishing on FAD's until 1 October. The market expects catches to improve in October but an increase in supply will not impact the market until November.

The raw material market in Ecuador remains stable as the season is closed. Prices are USD 1 850/tonne for skipjack and USD 2 400/tonne for yellowfin above 10kg. At these prices no reefer carrier fish is expected to be shipped. The number of orders is also low as most importers are waiting for an indication of price trends at international and national levels.

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## SMALL PELAGICS

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The controversial mackerel season in Iceland is more than halfway through. Several EU countries have asserted that the quota of around 146 000 tonnes would damage the stock. Landings up to the end of July by Iceland were 72 000 tonnes, but the main part of the season was still to come.

In Norway, the Norwegian Seafood Export Council suggested that mackerel prices would be higher this season, in spite of good supply, although prices of larger mackerel, considered to be lower in quality, are likely to decrease. Mackerel sales in Britain went up with increased demand, as sales more than doubled since the beginning of the year.

Newly landed herring prices remain on the high side.

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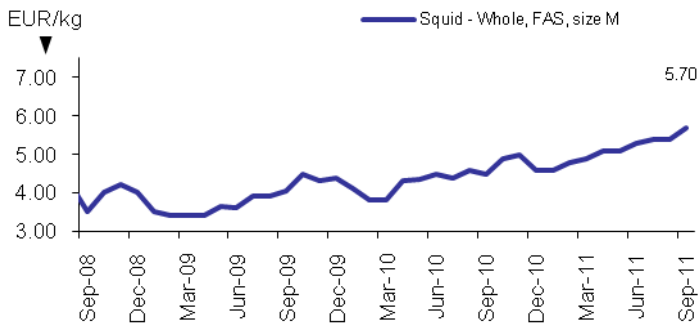
## CEPHALOPODS

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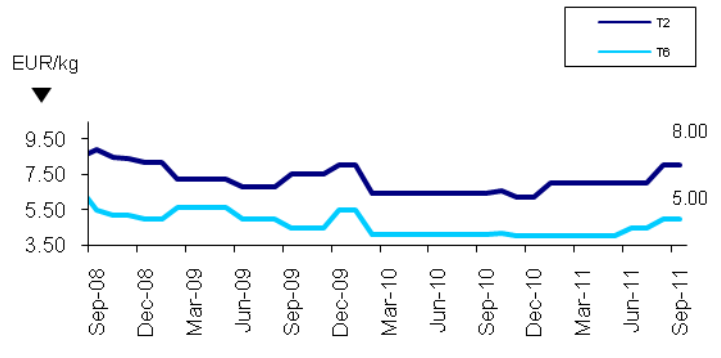
The cephalopod season has just started in South India and exporters are getting good offers from the Italian and Spanish markets. Off the west coast of India the situation is different, as the season has not begun yet and, with bad weather conditions, fishing activity is almost negligible.

In South Africa catches of cephalopods remain poor, while the local currency has firmed again relative to the Euro, thus decreasing margins for exporters.

**Squid** - In Italy, origin: South Africa

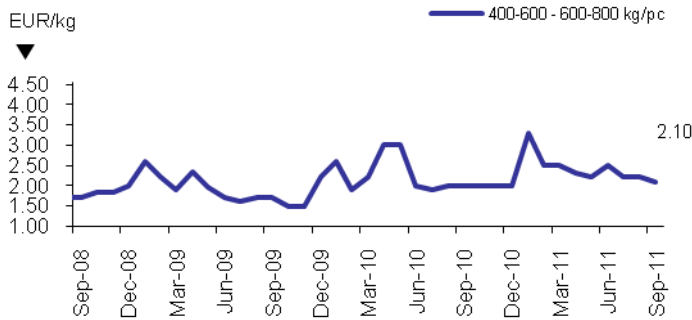


**Octopus** - in Spain, origin: Morocco - Whole - frozen



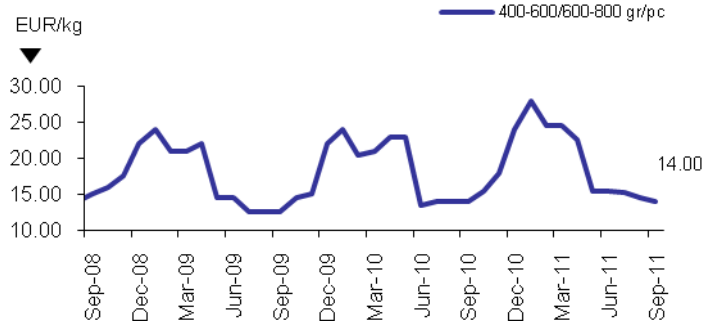
## CRUSTACEANS

**Crab** (*Cancer pagurus*), origin: France



Whole frozen lobster prices from Canada were at higher levels than usual this spring season (May/June), as the season was shorter than in other years. The global financial crisis is also affecting this industry and many companies either went bankrupt or faced severe difficulties. Some had to obtain support from local governments.

**European Lobster**



There are still some attractive offers available but in very low volumes. Higher prices can be expected soon as the market will be undersupplied.

Crab fishing in Northern Ireland is in full swing now.

## Shrimp

In Indonesia shrimp production remains stable. The main sizes are 26/30 and 31/40, consequently prices for these sizes have dropped slightly. In east Java small sized shrimp is still in short supply, with high demand. Production has just started again after a long break.

The shrimp season in South and East India continues as normal but prices are down compared with those of last season.

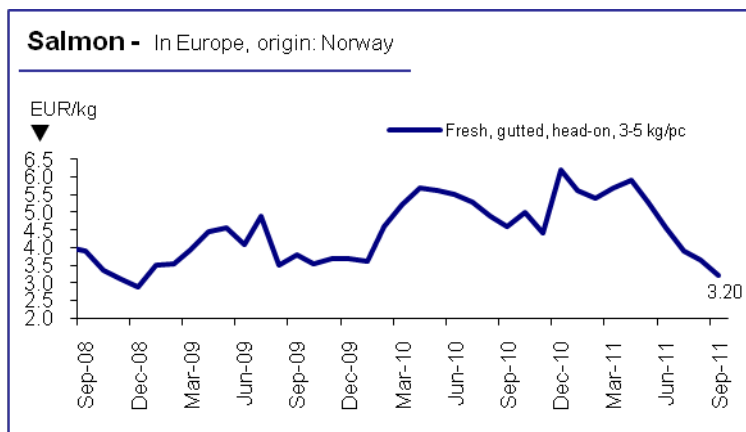
## BIVALVES

As mentioned in the previous issue, French Bouchot production started late in some regions because of the dry summer weather. The presence of Dutch mussels is now

strong in the French market and both French and Dutch mussels are frequently featured in promotions in retail catalogues.

The French National Observatory, managed by IFREMER, reported that oyster mortalities have stabilized since the beginning of August.

## SALMON



The European salmon market has continued to weaken but increasing demand from the processing industry over the next few months is likely to break the negative trend before too long. This confirms our previous outlook of relative stability with slightly weaker prices expected until October with a small rebound foreseen in the final months of the year.

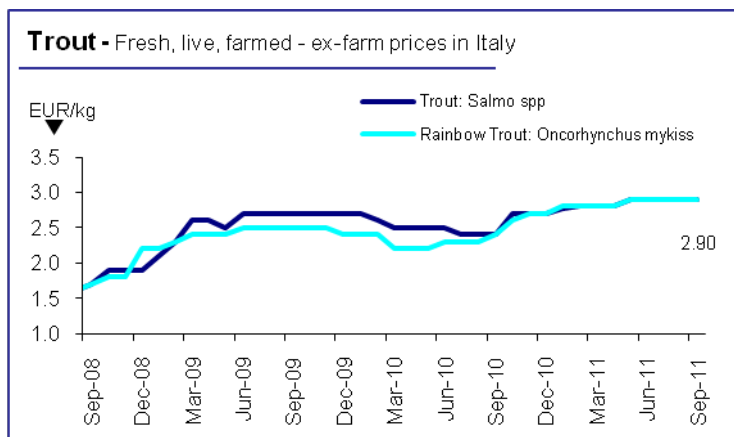
The European market is influenced by good volumes from Norway and increasing supplies from Chile. Many Chilean producers, however, have exhausted their supplies of market sized fish and will only come back from the spring of 2012 onwards. This should also support higher price levels during the last quarter of this year.

Norwegian export statistics for the first eight months show a 2% increase in export volumes from the same period in 2010 at 577 000 tonnes (round weight). The value of exports rose to NOK 19.4 billion from NOK 19.0 billion in 2010, with average prices marginally higher.

Prices of wild Pacific salmon have been falling thanks to good catches in the US, especially of pinks.

## TROUT

Although the European trout market is well supplied by European producers, third party farmers also target the market, including countries such as Peru and Turkey. Supplies from Turkey in particular have been observed latterly in the Italian market with softening of prices as a result.

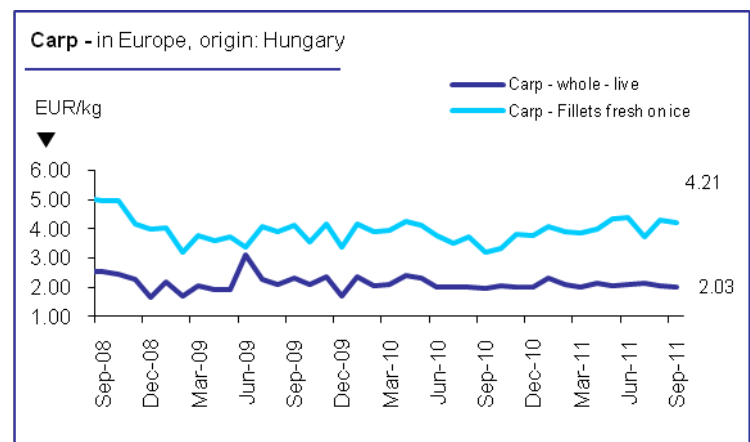
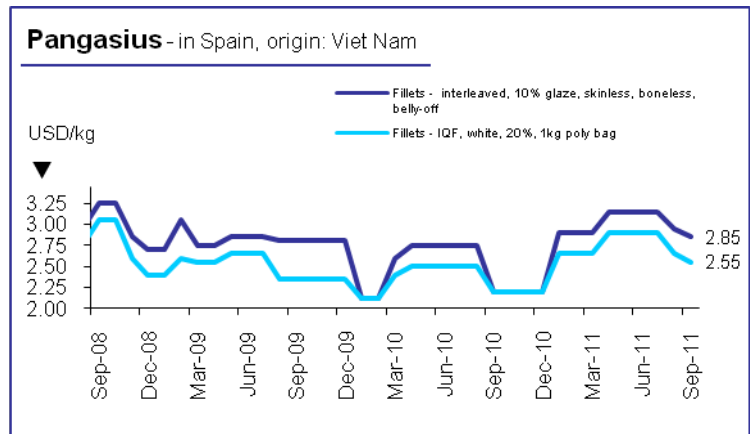


Norway's trout exports during the first eight months of 2011 dropped from 27 400 to 24 900 tonnes (converted to round weight equivalents). Average prices were up, however, from NOK 33.65/kg last year to 34.25/kg during the same period of 2011.

## FRESHWATER FISH

Last month we reported that the price of pangasius from Viet Nam dropped in July on the EU market. Now VASEP has reported that pangasius exports were also down in July by 2.8% in volume and 22.9% in value overall. In Europe, in particular, volumes dropped 26.3% and values were down 6.4%. This decline is seen as a consequence of Europe's ongoing economic woes. In the past pangasius price fluctuations have caused difficulties for farmers in decreasing profit margins or even incurring losses. To avoid this situation being repeated a draft decree to be submitted to the government for approval asks for an anticipated floor price for raw pangasius, which enables farmers to obtain a minimum 5% profit.

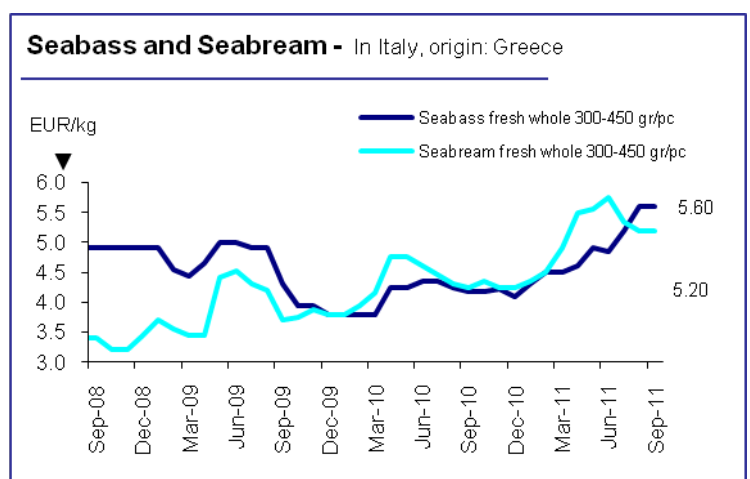
The price of carp from Hungary is expected to go up, but currently the market remains stable with some promotions available.



## SEABASS/SEABREAM

After a somewhat uncontrolled price environment during the past quarter, some more stability is now returning to the market. Bass prices are again higher than those of bream, and some producers are seeking even higher quotations. The continuing economic instability in southern Europe will put pressure on demand.

However, the main determinant of prices will be on the supply side.



Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin		
			As stated	EUR	USD				
<b>GROUND FISH</b>							<b>September 2011</b>		
<b>Cod/Cabillaud, Morue/ Bacalao</b> <i>Gadus morhua</i>	Fresh gutted			1.50	2.10 +	Poland fob	Baltic Sea		
	Fillets, skinless, boneless, blockfrozen	16.5 lb		4.95	6.95 =	Germany dap	Barents Sea		
	Fresh - fillet	100-200 gr/pc 200-400		7.12	10.00	Italy cpt	Denmark		
				8.05	11.31				
		100-200 gr/pc 200-400		7.12	10.00 +			fca	France
				8.16	11.46 +				
		100-200 gr/pc 200-400		8.60	12.08 =			cpt	Netherlands
			8.00	11.24					
	Fresh - Whole	1-2 kg/pc 2-4		6.25	8.78	cpt	Denmark		
				7.85	11.02				
1-2 kg/pc 2-4			5.36	7.53 -	fca				
Fresh - gutted, headless cultured	2-3 kg/pc		1.45	2.04 -	fob	Norway			
			5.80	8.15 -					
Salted fillet	400-700 gr/pc		9.90	13.90	fob	Italy			
<b>Hake/Merlu/Merluza</b> <i>Merluccius capensis</i>	Skin-on fillets, plate land-frozen	4-6 oz/pc		3.15	4.42 *	ddp	Namibia		
		6-8		3.35	4.70 -				
		8-12		3.45	4.85 -				
<i>Merluccius productus</i>	Fillet, regular, skinned, PBO	16.5 lb		2.21	3.10 -	Germany cfr	USA		
<b>Patagonian Grenadier/ Hoki</b> <i>Macruronus magellanicus</i>	PBO			2.35	3.30	France	Chile		
<b>Alaska pollack/Lieu de l'Alaska/Colin de Alaska</b> <i>Theragra chalcogramma</i>	Fillet block, skinless, boneless	16.5 lb		2.31	3.25 -	Germany dap	USA		
				2.21	3.10 =				
				2.21	3.10 =				
	Fillet, skinless, PBI, blockfrozen	6-8 oz/pc		2.10	2.95 =	cfr	Russia		
				1.53	2.15 *				
				2.34	3.28 *				
Skinless, PBO, 10% glaze	PBO		1.35	1.90 *	France cfr	USA			
<b>Surimi (Alaska pollack)</b>	Stick - grade A	250 gr/pc		2.48	3.48 =	France cfr	Spain		
<b>Saithe/Lieu noir/ Carbonero (Pollock, Coley)</b> <i>Pollachius virens</i>	Frozen - block, fillet, skinless, boneless	16.5 lb		3.45	4.85 -	Europe dap	Norway		
<b>Monkfish/Baudroie/ Rape</b> <i>Lophius spp.</i>	Tails, skin-off, IWP	100-250 gr/pc		6.50	9.13 +	Spain ddp	Namibia		
		250-500		8.75	12.29 +				
		500-1000		9.50	13.34 +				
		> 1000		11.50	16.15 +				
	<i>Lophius piscatorius</i>	IQF, skinless, PBO	40-80 gr/pc		3.70	5.20 =	Europe ddp	China	
		Fresh - Tail	0.3-0.5 kg/pc	0.5-1		11.00	15.45 +	Italy cif	UK
				1-2		11.47	16.11 +		
				1-2		11.67	16.39 +		
				> 2		11.93	16.75 +		
Fresh - whole	0.6-0.7		5.68	7.98 +	fob	Croatia			
			6.55	9.20 -					
		0.5-1		6.06			8.51 +	cpt	France
1-2		6.20	8.71 +						
<b>Haddock/Eglefin/Eglofino</b> <i>Melanogrammus aeglefinus</i>	Fillet, skinless, boneless blockfrozen	16.5 lb		4.60	6.46 +	Germany ddp	Barents Sea		
			H&G	< 0.8 kg/pc	NOK 10.00	1.32	1.86	Norway fca	Norway

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			As stated	EUR USD			
<b>FLATFISH</b>						<b>September 2011</b>	
<b>Turbot/Rodaballo</b> <i>Psetta maxima</i>	Fresh - whole cultured	0.5-1 kg/pc	<b>8.30</b>	11.66 -	Spain cif	Spain	
		1-2	<b>9.00</b>	12.64 -			
		2-3	<b>13.25</b>	18.61 +			
		3-4	<b>17.90</b>	25.14 +			
	Fresh - whole wild	0.5-1 kg/pc	<b>11.60</b>	16.29	Netherlands cif (for Spanish mkt)	Netherlands	
		1-2	<b>16.20</b>	22.75			
		2-3	<b>19.10</b>	26.82			
		3-4	<b>23.20</b>	32.58			
		4-6	<b>25.70</b>	36.09			
	Fresh - whole	0.3-0.5 kg/pc	<b>5.62</b>	7.89	Italy cif	Spain	
		0.8-1 kg/pc	<b>7.90</b>	11.09 -			
		1.5-2	<b>8.97</b>	12.60 -			
1-1.5		<b>7.41</b>	10.41 -				
0.5-1 kg/pc		0.7-1	<b>8.99</b>	12.63 -	fca	Netherlands	
		0.8-1.2	<b>10.41</b>	14.62 -			
		2-3	<b>10.20</b>	14.32 =			
			<b>14.64</b>	20.56 +			
<b>Sole/Sole/ Lenguado</b> <i>Solea vulgaris</i>	Fresh - whole	No. 1	<b>14.90</b>	20.93 +	Italy fob cif	Croatia	
		No. 3	<b>13.60</b>	19.10 -		fca	France
		No. 4	<b>11.83</b>	16.61 +			
		No. 5	<b>7.69</b>	10.80 -			
	Fresh - Gutted	No. 2	<b>20.97</b>	29.45 -	Netherlands	Netherlands	
		No. 3	<b>13.85</b>	19.45 -			
		No. 4	<b>9.71</b>	13.64 -			
		No. 5	<b>7.72</b>	10.84 -			
	Fresh - whole	<170 gr/pc	<b>9.20</b>	12.92	Netherlands cif (for Spanish mkt)	Netherlands	
		160-220	<b>11.40</b>	16.01			
		210-300	<b>16.10</b>	22.61			
		300-400	<b>21.90</b>	30.76			
400-600		<b>25.50</b>	35.81				
600-800		<b>27.10</b>	38.06				
800-1000	<b>27.10</b>	38.06					
<i>Solea lascaris</i> <i>Synaptura spp.</i>	Fresh whole		<b>11.35</b>	15.94	Italy fca	Morocco	
	Fresh - fillet		<b>8.15</b>	11.45	cif	Senegal	
<b>European Flounder/ Flet d'Europe/ Platija europea</b> <i>Platichthys flesus</i>	Fresh whole	very small	0.38	<b>0.53 +</b>	Poland dap	Baltic	
	Fesh - whole		<b>1.33</b>	1.87	Italy cpt	Denmark	
			<b>1.50</b>	2.11	fca	France	
			<b>1.07</b>	1.50			
<b>TUNAS/BILLFISHES</b>						<b>September 2011</b>	
<b>Tuna/Thon/Atún</b> <i>Thunnus spp.</i>	Yellowfin - cooked & cleaned loins - vacuum packed	double cleaned	5.55	<b>7.80 =</b>	Italy ddp	Solomon Is./ Ecuador	
	Yellowfin - whole	> 10 kg/pc	<b>1.95</b>	2.74 =	Spain cif	Atlantic Ocean	
		< 10	<b>1.40</b>	1.97 =			
	Skipjack - whole	> 1.8 kg/pc	<b>1.15</b>	1.62 -	cfr	Seychelles	
	Albacore - whole	< 10 kg/pc	<b>3.00</b>	4.21 =			
	Yellowfin - whole	> 20 kg/pc	<b>2.05</b>	2.88 *			
Yellowfin - whole	> 20 kg/pc	<b>1.90</b>	2.67	Côte d'Ivoire			



Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			As stated	EUR USD			
<b>TUNAS/BILLFISHES (cont.)</b>						<b>September 2011</b>	
<b>Tuna/Thon/Atún</b> <i>Thunnus spp.</i>	Skipjack - cooked & cleaned loins - vacuum packed	double cleaning	3.30	4.63 *	Spain cif	China	
	Skipjack - cooked & cleaned loins - vacuum packed	double cleaning	3.80	5.34 +	ddp	Ecuador	
	Bigeye - whole	> 10 kg/pc	1.50	2.11 -	cfr	Atlantic Ocean	
	Bigeye - frozen loins		3.79	5.32		Eastern Pacific	
	Yellowfin - frozen loins		4.60	6.46 =			
	Skipjack - frozen loins		3.80	5.34 +			
	Yellowfin loins 100% cleaned	4-6 kg/pc	4.45	6.25	fca	Vietnam	
	Skipjack - pre-cooked loins Yellowfin - pre-cooked loins	single cleaning double cleaning	closed season		Ecuador fob (for European mkt)	Ecuador	
<b>Swordfish/Espadon/ Pez espada</b> <i>Xiphias gladius</i>	Seafrozen	20-30 kg/pc	6.85	9.62 +	Spain fot	Spain	
		30-50-70	7.10	9.97 +			
		70-100	7.10	9.97 +			
<b>SMALL PELAGICS</b>						<b>September 2011</b>	
<b>Mackerel/Maquereau/ Caballa</b> <i>Scomber scombrus</i>	Whole	200-400 gr/pc	not available		Norway fob	Norway	
		300-500 400-600					
		300-500 gr/pc 200-400	1.40	1.97 -	Spain fca	Spain	
			1.35	1.90 *			
		Fresh - fillet		4.07 5.72 -	Italy fca	France	
		Fresh - whole		2.70 3.79 *	cif	Croatia	
<b>Herring/Hareng/Arenque</b> <i>Clupeidae</i>	Flap, skin on	5-8	1.50	2.11 *	fca	Norway	
		6-8	1.65	2.32 *			
		Fresh - whole	70-100 gr/pc	0.34	0.48 +	cpt	Faeroe Is.
						Norway	
						Norway	
<b>Sprat/Sprat/Espadín</b> <i>Sprattus sprattus</i>	Fresh - whole		0.14	0.19 -	Poland fob	Baltic	
<b>Capelin/Capelan/ Capelán</b> <i>Mallotus villosus</i>	Whole	mixed	not available		Norway fob	Norway	
<b>Sardine/Sardine/ Sardina</b> <i>Sardina pilchardus</i>	Fresh -whole		1.50	2.11	Italy cif	Italy	
			1.25	1.76	cpt		
			1.03	1.45 -	fca		
	1.00		1.40 -	fob	France		
	Fresh -whole		1.71	2.40 +	fob	Croatia	
			1.36	1.91 -	cpt		
	Fresh - headless, gutted		1.51	2.12 +	cif		
			5.40	7.58 =	fob	Italy	
<b>CEPHALOPODS</b>						<b>September 2011</b>	
<b>Squid/Encornet/Calamar</b> <i>Loligo spp.</i>	Frozen - whole	S (< 18 cm)	5.50	7.72 +	Germany cif	South Africa	
		M (18-25)	5.70	8.01 +			
		L (25-30)	5.90	8.29 =			
		XL (>30)	5.90	8.29 +			
<i>Todarodes pacificus</i>	Tubes, cleaned, tip on wingless, 100% net weight	< 5	3.28	4.60		China	
		< 7	3.17	4.45			
		< 10	2.99	4.20			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>CEPHALOPODS (cont.)</b>						<b>September 2011</b>
<b>Dosidicus gigas</b> (giant squid)	Fillet	A	1.03	<b>1.45</b>	Peru fob	Peru
	Tentacles		0.89	<b>1.25</b>		
	Wings		0.68	<b>0.95</b>		
<b>Octopus/Poulpe/Pulpo</b> <i>Octopus vulgaris</i>	Frozen - whole	T1	<b>9.00</b>	12.64 =	Spain wholesale	Morocco
		T2	<b>8.00</b>	11.24 =		
		T3	<b>7.00</b>	9.83 =		
		T4	<b>6.50</b>	9.13 =		
		T5	<b>6.00</b>	8.43 =		
		T6	<b>5.00</b>	7.02 =		
		T7	<b>4.00</b>	5.62 =		
		T8	<b>3.80</b>	5.34 =		
		T9	<b>3.60</b>	5.06 =		
	Baby Octopus, 10%		<b>4.50</b>	6.32 *	France cif	India
<b>Cuttlefish/Seiche/ Sepia</b> <i>Sepia pharaonis</i>	Whole cleaned	> 2 kg/pc	4.63	<b>6.50</b>	Germany cfr	Indonesia
	20% glaze	1-2	3.92	<b>5.50</b>		
	IQF, whole, cleaned flower type	1-2 kg/pc	4.20	<b>5.90</b>		
		> 2	4.91	<b>6.90</b>		
Whole cleaned, 20% glaze	< 1	<b>5.20</b>	7.30 *	Europe cif	India	
		1-2	<b>5.00</b>	7.02 *		
<b>CRUSTACEANS</b>						<b>September 2011</b>
<b>Warmwater shrimp/ Crevette d'eau chaude/ Langostino, Gamba</b> <i>Metapenaeus Dobsoni</i>	PUD	100-200 200-300 300-500 500-800	No quotations		France cif	India
<b>Whiteleg shrimp/ Crevette pattes blanches/Camarón patiblanco</b> <i>Penaeus vannamei</i>	PD tail off, natural, no chemical IQF, 100% net weight	26-30 pc/lb	10.11	<b>14.20</b>	Germany cfr	Indonesia
		31-40	9.61	<b>13.50</b>		
		41-50	8.12	<b>11.40</b>		
		51-60	7.69	<b>10.80</b>		
		61-70	7.19	<b>10.10</b>		
		71-90	6.41	<b>9.00</b>		
		91-120	6.23	<b>8.75</b>		
	Headless, skin-on IQF 75% net weight	16-20 pc/lb	9.65	<b>13.55</b>		Viet Nam
		21-25	7.28	<b>10.22</b>		
		26-30	6.09	<b>8.55</b>		
	PD, raw, 80% net weight IQF	26-30 pc/lb	5.73	<b>8.05 *</b>		China
		31-40	5.34	<b>7.50 *</b>		
		41-50	4.70	<b>6.60 *</b>		
	PD, raw, 90% net weight IQF	61-70 pc/lb	5.86	<b>8.23</b>		China
		70-90	5.23	<b>7.34</b>		
		91-110	4.93	<b>6.93</b>		
	Head-on 20% glaze Semi IQF	16-20 pc/lb	5.63	<b>7.90 -</b>	Europe cfr	India
21-25		4.91	<b>6.90 -</b>			
26-30		4.27	<b>6.00 -</b>			
30-40		3.63	<b>5.10 =</b>			
Head-on, shell-on	30-40 pc/kg	5.06	<b>7.10</b>	Ecuador fob for European main ports	Ecuador	
	40-50	4.31	<b>6.05</b>			
	50-60	4.06	<b>5.70</b>			
Head-on, shell-on	60-70 pc/kg	3.74	<b>5.25</b>	Colombia for European main ports	Colombia	
	70-80	3.63	<b>5.10</b>			
	80-100	3.52	<b>4.95</b>			
	100-120	3.13	<b>4.40</b>			

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin	
			As stated	EUR	USD			
<b>CRUSTACEANS (cont.)</b>						<b>September 2011</b>		
<b>Black tiger/Crevette tigrée/Camarón tigre</b> <i>Penaeus monodon</i>	IQF, head-on 20% glaze	8-12		<b>11.75</b>	16.50 =	<b>Europe cfr</b>	Bangladesh	
		13-15		<b>10.70</b>	15.03 =			
		16-20		<b>9.40</b>	13.20 =			
		21-30		<b>7.20</b>	10.11 =			
		31-40		<b>6.20</b>	8.71 =			
		41-50		<b>5.50</b>	7.72 =			
	Headless, easy-peel, 25% glaze IQF	< 5 pc/lb		12.10	<b>17.00</b>		<b>Germany cfr</b>	India
		6-8		10.68	<b>15.00 =</b>			
		8-12		8.90	<b>12.50 =</b>			
		13-15		7.48	<b>10.50 =</b>			
		16-20		6.76	<b>9.50 =</b>			
	Headless, 100% net weight	16-20 pc/lb		9.26	<b>13.00 -</b>			
		21-25		8.19	<b>11.50 -</b>			
26-30			7.48	<b>10.50 -</b>				
31-40			6.76	<b>9.50 =</b>				
41-50			6.05	<b>8.50 =</b>				
Headless, shell-on, raw, IQF 20% glazing	6-8 pc/lb		12.46	<b>17.50</b>	<b>Viet Nam</b>	Bangladesh		
	8-12		10.40	<b>14.60</b>				
	13-15		9.01	<b>12.65</b>				
	16-20		7.69	<b>10.80</b>				
Headless, shell-on, IQF, 75% net weight	26-30 pc/lb		5.70	<b>8.00</b>				
	31-40		5.13	<b>7.20</b>				
Head-on, shell-on , semi-IQF 100% net weight	16-20 pc/lb		9.65	<b>13.55</b>				
	21-30		7.28	<b>10.22</b>				
	31-40		6.09	<b>8.55</b>				
Headless, shell-on, IQF, 80% glaze	< 5 pc/lb		14.53	<b>20.40 *</b>				
	6-8		12.32	<b>17.30 *</b>				
	8-12		9.83	<b>13.80 *</b>				
	13-15		8.37	<b>11.75 *</b>				
	16-20		7.26	<b>10.20 *</b>				
	21-25		6.48	<b>9.10 *</b>				
31-40		5.20	<b>7.30 *</b>					
<b>Norway lobster/ Langoustine/Cigala</b> <i>Nephrops norvegicus</i>	Whole	1-4 pc/kg		<b>19.00</b>	26.68 =	<b>Spain ddp</b>	Iceland	
		5-7		<b>16.30</b>	22.89 =			
		8-10		<b>14.90</b>	20.93 +			
		11-15		<b>10.35</b>	14.54 +			
		16-20		<b>8.00</b>	11.24 +			
		21-25		<b>7.00</b>	9.83 +			
		26-30		<b>5.50</b>	7.72 =			
<b>European lobster/ Homard européen/ Bogavante</b> <i>Homarus gammarus</i>	Live - bulk	400-600 gr/pc		<b>14.00</b>	19.66 -	<b>France delivered to French vivier companies</b>	Ireland	
		600-800		<b>14.00</b>	19.66 -			
<b>American lobster/ Homard américain/ Bogavante americano</b> <i>Homarus americanus</i>	Frozen whole cooked popsicle	300-400 gr/pc	CAN	<b>19.75</b>	20.06 14.51 =	<b>Europe cif</b>	Canada	
		> 450	CAN	<b>20.75</b>	21.08 15.25 =			
<b>Edible crab/Tourteau/ Buey de mar</b> <i>Cancer pagurus</i>	Live	400-600 gr/pc		<b>2.10</b>	2.95 -	<b>France delivered live to French vivier companies</b>	Ireland	
		600-800		<b>2.10</b>	2.95 -			

Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>BIVALVES</b>						<b>September 2011</b>	
Oyster/Huitre/Ostra <i>Crassostrea gigas</i>	Live	No. 3	3.50	4.92 =		France prod. price	Ireland/France
Mussel/Moule/Mejillón <i>Mytilus edulis</i>	Live - Bottom mussel		2.20	3.09 +		wholesale	France
<i>Mytilus galloprovincialis</i>	Live - Rope	60-80 pc/kg	2.00	2.81 +			Spain
Scallop/Coquille Saint-Jacques/Vieira <i>Zygochlamys patagonica</i>	IQF - shell-off	120-150 gr/pc	12.00	16.85 -		Europe ddp	Argentina
Razor shell/Couteau/Navajas - <i>Solenidae</i>	IQF	12 cm	3.55	4.99		Spain cif	Netherlands
<b>SALMON</b>						<b>September 2011</b>	
Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico <i>Salmo salar</i>	Fresh - gutted, head-on Superior quality	1-2 kg/pc	2.80	3.93 =		France cif	Scotland
		2-3	3.20	4.49 -			
		3-4	3.20	4.49 -			
		4-5	3.45	4.85 -			
		5-6	3.65	5.13 -			
		> 6	4.05	5.69 =			
	Fresh - gutted, head-on Superior quality	1-2 kg/pc	2.80	3.93 -		ddp	Norway
		2-3	3.20	4.49 -			
		3-4	3.20	4.49 -			
		4-5	3.45	4.85 -			
Pinksalmon Saumon rose/ Salmón rosado <i>Oncorhynchus gorbuscha</i>	H&G, tail-on	1-2 kg/pc	2.63	3.70 -		Germany cfr	USA
<b>TROUT</b>						<b>September 2011</b>	
Trout/Truite/Trucha <i>Salmo spp.</i>	Whole fresh on ice	0.5-0.8 kg/pc	HUF 1121	4.05 5.68		Hungary ex-farm	Hungary
	Fillet - farmed	200-400 gr/pc	6.90	9.69 =		Italy ex-farm	Italy
	Live - farmed	500-700 gr/pc	2.90	4.07 =			
Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris <i>Oncorhynchus mykiss</i>	Live - farmed	250-400 gr/pc	2.90	4.07 =		Spain fca	Spain
	Gutted		3.70	5.20 =			
Whole - gutted	200-300 gr/pc	2.80	3.93 -				
<b>FRESHWATER FISH</b>						<b>September 2011</b>	
Northern pike/Brochet du Nord/Lucio <i>Esox Lucio</i>	Fresh - whole, gutted, head-on	0.7-2.5 kg/pc	No quotations			Hungary ex-farm	Hungary
Nile perch/Perche du Nil/Perca del Nilo <i>Lates niloticus</i>	Fillet - IWP	200-500 gr/pc 400-600 500-1000	No quotations				Uganda/Kenya
Panga <i>Pangasius spp.</i>	Fillet, IQF - 20% glaze	120-170 gr/pc	1.82	2.55 -		Spain cfr	Viet Nam
	Fillet, interleaved, 10% glaze white meat, skinless, boneless belly-off, treated		2.03	2.85 -			
	Fillet - fully trimmed - net weight, white meat		2.26	3.18		Germany cfr	fob
	Fillet, white meat - 20% glaze	120-170 gr/pc	1.23	1.73 *			
			1.23	1.73 *			



Fish Species Trade Name	Product Form	Grading	Price per kg			Reference & Area	Origin
			As stated	EUR	USD		
<b>FRESHWATER FISH (cont.)</b>						<b>September 2011</b>	
Panga <i>Pangasius spp.</i>	Fillet - thawed			<b>2.84</b>	3.99 =	Italy cpt fca fob	Viet Nam
	Frozen fillet			<b>2.84</b>	3.99 -		fca
				<b>2.95</b>	4.14 -		
				<b>2.90</b>	4.07 +		
Nile tilapia/Tilapia du Nil/Tilapia del Nilo <i>Oreochromis niloticus</i>	Fillets, IQF, 20% glaze, skinless	3-5 oz/pc 5-7	No quotations			European main ports cfr	China
North African catfish/ Poisson-chat nord-africain/Pez-gato <i>Clarias gariepinus</i>	Fresh - whole gutted, skinless headless	0.6-2 kg/pc	HUF	<b>764</b>	2.76 3.87	Hungary ex-farm	Hungary
	Fresh - skinless, fillet		HUF	<b>964</b>	3.49 4.89		
Carp/Carpe/Carpa <i>Cyprinus spp.</i>	Live	1.5-5 kg/pc	HUF	<b>560</b>	2.03 2.84 =		
	Fresh, whole, gutted, head-on	1-4.5 kg/pc	HUF	<b>701</b>	2.54 3.55 =		
	Fresh on ice - slices		HUF	<b>1023</b>	3.70 5.19 +		
	Fresh on ice - fillets		HUF	<b>1163</b>	4.21 5.90 +		
Bighead carp/Carpe à grosse tête/Carpa capezona <i>Aristichthys nobilis</i>	Fresh gutted, head-off	0.7-2.5 kg/pc	HUF	<b>560</b>	2.03 2.84 +		
	Fresh slices		HUF	<b>561</b>	2.03 2.84 *		
	Fresh fillet		HUF	<b>630</b>	2.28 3.19 *		
Grass carp/ Carpe herbivore/ Carpa china <i>Ctenopharyngodon idellus</i>	Fresh - whole, gutted, scaled head-on	1-3 kg/pc	No quotations				
Crucian Carp/ Carassin/Carpín <i>Carassius carassius</i>	Fresh - whole, gutted, scaled head-on	0.15-0.5 kg/pc	HUF	<b>490</b>	1.77 2.48		
Wels/Silure glane/Siluro <i>Silurus glanis</i>	Fresh on ice, whole	1.5-4 kg/pc	No quotations				
Brown bullhead/ Barbotte brune <i>Ameiurus nebulosus</i>	Fresh - whole gutted, heard-on	0.1-0.2 kg/pc	No quotations				
<b>NON-TRADITIONAL SPECIES</b>						<b>September 2011</b>	
Sturgeon/Esturgeon/ Esturione <i>Acipenseridae</i>	Frozen - Whole	1.5-2 kg/pc		<b>6.00</b>	8.43	France cif	France
	Gutted	5-7 kg/pc		<b>6.00</b>	8.43		
	Fillets	200-300 gr/pc		<b>12.00</b>	16.85		
		800-1000		<b>12.00</b>	16.85		
<i>A.baeri</i>	Caviar (Aquitaine) metal boxes			<b>1 400</b>	1 966		
Blue shark/Peau bleue/ Tiburón azul <i>Prionace glauca</i>	H&G, skin-on	7-12 kg/pc		<b>1.25</b>	1.76	Spain fca	Spain
Red Porgy/Pagre/Pargo <i>Pagrus pagrus</i>	Fresh - whole	300-400 gr/pc		<b>2.67</b>	3.75 +	Italy fca	Argentina
		400-600		<b>3.36</b>	4.72 +		
		600-800		<b>3.86</b>	5.42 +		
		800-1000		<b>4.14</b>	5.81 +		
	Fresh - gutted	300-400 gr/pc		<b>2.66</b>	3.74 -	fob	
Sand Steebras/Marbré Herrera <i>Lithognathus mormyrus</i>	Fresh - whole	300-500 gr/pc		<b>11.45</b>	16.08 +	Italy fca	Spain
	Mediterranean			<b>13.00</b>	18.26 +		France

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			As stated	EUR USD		
<b>NON-TRADITIONAL SPECIES</b>						<b>September 2011</b>
White seabream/ Sar commun/Sargo <i>Diplodus sargus</i>	Fresh - whole	300-500 gr/pc	11.48	16.12 -	Italy fca	Spain
		500-700	13.39	18.80 -		
		700-1000	14.60	20.50 +		
Tub gurnard/ Grondin perlon/ Begel <i>Chelidonichthys lucerna</i>	Fresh - whole	1-2 kg/pc	12.96	18.20	Morocco	Netherlands
		200-300	6.20	8.71 +		
		500-1000	3.00	4.21 *		
Grey gurnard/ Grondin gris/ Borracho <i>Eutrigla gurnardus</i>	Fresh - fillet		4.50	6.32	France	
	Fresh - whole	100-200 gr/pc	1.84	2.58		
Red mullet/ Rouget de vase/ Salmonete de fango <i>Mullus barbatus</i>	Fresh - whole	I	4.39	6.17 -	cif	Croatia
		II	3.95	5.55 -		
		III	2.95	4.14 -		
Surmullet/ Rouget de roche/ Salmonete de roca <i>Mullus surmuletus</i>	Fresh - whole	100-200 gr/pc	19.00	26.68 +	fca	Spain
		200-300	19.00	26.68 +		
<b>SEABASS/SEABREAM/MEAGRE</b>						<b>September 2011</b>
Seabass/Bar, Loup/Lubina <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 gr/pc	4.15	5.83 +	Greece fob	Greece
		300-450	5.40	7.58 =		
		400-600	5.80	8.15 +		
		600-800	6.50	9.13 +		
		800-1000	7.50	10.53 -		
		> 1000	8.80	12.36 +		
		200-300 gr/pc	4.35	6.11 +	Italy cif	
		300-450	5.60	7.86 =		
		450-600	6.00	8.43 +		
		600-800	6.70	9.41 +		
		800-1000	7.70	10.81 -		
		> 1000	9.00	12.64 +		
		200-300 gr/pc	4.40	6.18 +	France cif	
		300-450	5.65	7.93 =		
		450-600	6.05	8.50 +		
		600-800	6.75	9.48 +		
		800-1000	7.75	10.88 -		
		> 1000	9.05	12.71 +		
		200-300 gr/pc	4.39	6.17 +	Spain cif	
		300-450	5.64	7.92 =		
		450-600	6.04	8.48 +		
		600-800	6.74	9.47 +		
		800-1000	7.74	10.87 -		
		> 1000	9.04	12.70 +		
		200-300 gr/pc	4.42	6.21 +	Germany cif	
		300-450	5.67	7.96 =		
		450-600	6.07	8.52 +		
		600-800	6.77	9.51 +		
800-1000	7.77	10.91 -				
> 1000	9.07	12.74 +				

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 2011</b>
<b>Seabass/Bar, Loup/Lubina</b> <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 gr/pc	<b>4.40</b>	6.18 +	<b>Portugal cif</b>	Greece
		300-450	<b>5.65</b>	7.93 =		
		450-600	<b>6.05</b>	8.50 +		
		600-800	<b>6.75</b>	9.48 +		
		800-1000	<b>7.75</b>	10.88 -		
		> 1000	<b>9.05</b>	12.71 +		
		200-300 gr/pc	<b>4.58</b>	6.43 +	<b>UK cif</b>	
		300-450	<b>5.83</b>	8.19 =		
		450-600	<b>6.23</b>	8.75 +		
		600-800	<b>6.93</b>	9.73 +		
	800-1000	<b>7.93</b>	11.14 -			
	200-300 gr/pc	<b>3.70</b>	5.20 -	<b>Spain fob</b>	Spain	
	300-400	<b>5.58</b>	7.84 -			
	400-600	<b>6.47</b>	9.09 +			
	600-800	<b>6.45</b>	9.06 +			
Fresh - whole - wild Mediterranean	600-800 gr/pc	<b>11.00</b>	15.45 +	<b>Italy cif</b>	Egypt	
	800-1000	<b>11.00</b>	15.45 +			
	1000-2000	<b>7.75</b>	10.88 -			
	> 2000	<b>6.00</b>	8.43 -			
Fresh - whole - wild Atlantic	500-1000 gr/pc	<b>12.63</b>	17.74	fca	France	
		<b>11.13</b>	15.63 -		Netherlands	
	> 2000 gr/pc	<b>25.45</b>	35.74 +		Morocco	
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 gr/pc	<b>4.40</b>	6.18 +	<b>Greece fob</b>	Greece
		300-450	<b>5.00</b>	7.02 =		
		450-600	<b>5.25</b>	7.37 -		
		600-800	<b>7.25</b>	10.18 +		
		800-1000	<b>8.30</b>	11.66 +		
		> 1000	<b>8.95</b>	12.57 +		
		200-300 gr/pc	<b>4.60</b>	6.46 +	<b>Italy cif</b>	
		300-450	<b>5.20</b>	7.30 =		
		450-600	<b>5.45</b>	7.65 -		
		600-800	<b>7.45</b>	10.46 +		
	800-1000	<b>8.50</b>	11.94 +			
	200-300 gr/pc	<b>4.65</b>	6.53 +	<b>France cif</b>		
	300-450	<b>5.25</b>	7.37 =			
	450-600	<b>5.50</b>	7.72 -			
	600-800	<b>7.50</b>	10.53 +			
	800-1000	<b>8.55</b>	12.01 +			
	200-300 gr/pc	<b>4.64</b>	6.52 +	<b>Spain cif</b>		
	300-450	<b>5.24</b>	7.36 =			
450-600	<b>5.49</b>	7.71 -				
600-800	<b>7.49</b>	10.52 +				
800-1000	<b>8.54</b>	11.99 +				
> 1000	<b>9.19</b>	12.91 +				

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 2011</b>
<b>Gilthead seabream/ Dorade royale/Dorada</b> <i>Sparus aurata</i>	Fresh - whole farmed	200-300 gr/pc	<b>4.67</b>	6.56 +	<b>Germany cif</b>	Greece
		300-450	<b>5.27</b>	7.40 =		
		450-600	<b>5.52</b>	7.75 -		
		600-800	<b>7.52</b>	10.56 +		
		800-1000	<b>8.57</b>	12.04 +		
		> 1000	<b>9.22</b>	12.95 +		
		200-300 gr/pc	<b>4.65</b>	6.53 +	<b>Portugal cif</b>	
		300-450	<b>5.25</b>	7.37 =		
		450-600	<b>5.50</b>	7.72 -		
		600-800	<b>7.50</b>	10.53 +		
		800-1000	<b>8.55</b>	12.01 +		
		> 1000	<b>9.20</b>	12.92 +		
		200-300 gr/pc	<b>4.83</b>	6.78 +	<b>UK cif</b>	
		300-450	<b>5.43</b>	7.63 =		
		450-600	<b>5.68</b>	7.98 -		
	600-800	<b>7.68</b>	10.79 +			
800-1000	<b>8.73</b>	12.26 +				
> 1000	<b>9.38</b>	13.17 +				
200-300 gr/pc	<b>4.23</b>	5.94 -	<b>Spain fob</b>	Spain		
300-400	<b>5.66</b>	7.95 -				
400-600	<b>6.17</b>	8.67				
600-800	<b>6.00</b>	8.43				
Fresh - whole - wild Atlantic  Mediterranean	800-1000 gr/pc	<b>18.53</b>	26.02 +	<b>Italy fca</b>	Morocco	
	1000-2000	<b>20.66</b>	29.01 +			
	> 2000	<b>15.68</b>	22.02 -			
	600-800 gr/pc	<b>11.00</b>	15.45 +	cpt	Egypt	
	1000-2000	<b>11.50</b>	16.15 +			
	300-400 gr/pc	<b>16.60</b>	23.31	fca	Spain	
	600-800	<b>23.80</b>	33.42 +			
1000-2000	<b>24.56</b>	34.49 -				
> 2000	<b>20.20</b>	28.37 -				
<b>Meagre/Maigre Commun Corvina</b> <i>Argyrosomus regius</i>	Whole - farmed	2-3 kg/pc	<b>5.50</b>	7.72	<b>Italy cif</b>	Greece
		1-2 kg/pc	<b>4.43</b>	6.22 *	fca	
		2-4	<b>7.50</b>	10.53 *	cpt	Egypt



The **European Fish Price Report** is a monthly GLOBEFISH publication, prepared by Karine Boisset, José Estors Carballo, Audun Lem and edited by Hilary Cochrane.

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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	0.98	1.38
Hungary	HUF	197.20	276.45
Norway	NOK	5.38	7.56
Switzerland	CHF	0.86	1.21
UK	GBP	0.62	0.88
USA	USD	-	1.40
EU	EUR	0.71	-
Japan	JPY	77.19	108.41
South Africa	ZAR	7.17	10.07

Source: Federal Reserve Bank of New York 08/09/11

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Shrimp
Tuna
Salmon
Groundfish
Cephalopods
Fish Oil and Fishmeal
Small Pelagics
Bivalves
Freshwater
Seabass and Seabream



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