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Organization of the
United Nations

EUROPEAN PRICE REPORT

JUNE 2025

6/25

GLOBEFISH
Information and Analysis on Markets and
Trade of Fisheries and Aquaculture Products

The European Fish Price Report is a monthly GLOBEFISH publication. This issue was prepared by Helga Josupeit, Rodrigo Misa, William Griffin and Firoza Buranudden with graphic design and layout by Lucia De Canio.

Illustrations' source: Food and Agriculture Organization of the United Nations, Original Scientific Illustrations Archive. Reproduced with permission.

CURRENCY RATES 30.6.2025

		USD	EUR
Canada	CAD	1.36	1.61
Norway	NOK	10.01	11.89
United States	USD		1.18
European Union	EUR	0.85	
Denmark	DKK	6.32	7.46
Russian Federation	RUB	78.40	92.61
Poland	PLN	3.59	4.24
United Kingdom	GBP	0.73	0.86

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

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

ACRONYMS

FAD	Fish aggregating device
HORECA	Hotels, Restaurants, Catering
ICCAT	International Commission for the Conservation of Atlantic Tunas
IATTC	Inter-American Tropical Tuna Commission

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



Latest trends

The tourist season, which has just started in Southern European countries, is traditionally a main seafood consumption period. This year is no exception. Prices are generally going up due to lower catches for many species used in restaurant dishes, and this is especially true for sole, turbot, and other high-value groundfish. Nevertheless, there is no shortage of vacationers who are willing to pay more for a flair of holiday experience. On the other hand, aquaculture products are generally priced more or less the same as last year. The present issue of the EPR records price increases for 22 percent and declines for 18 percent, while prices for other commodities remain stable.

The European seafood market in June 2025 is defined by a mix of stability, evolving consumer preferences, and sustainability-driven innovation. The market is valued at approximately USD 69.19 billion, with modest growth projected through 2030. While not explosive, this reflects a mature market adapting to shifting demands. Health-conscious consumers are driving demand for high-protein, omega-3-rich seafood, especially fresh and sustainably sourced options. Frozen seafood dominates, accounting for over 45 percent of total consumption, thanks to its convenience and longer shelf life. Tuna remains the most consumed species, with canned and processed products being especially popular in Southern Europe.

The HORECA sector (hotels, restaurants and foodservice) leads the market, making up about 58 percent of the total value of seafood sales in 2024, and continuing strong into 2025. Eco-labelling, traceability and responsible fishing practices are no longer niche requirements – they’re becoming standard. Consumers increasingly want to know where their seafood comes from and how it was caught or farmed. Online seafood sales are rising, fuelled by digital platforms offering traceable, diverse and convenient options. This is especially true in Northern and Western Europe. In short, Europe’s seafood market is balancing tradition with transformation anchored in health, sustainability and convenience.

Prices

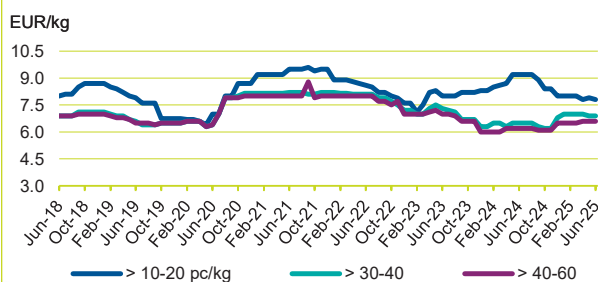
Groundfish	10
Flatfish	12
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Small pelagics	15
Cephalopods	16
Crustaceans	18
Bivalves	20
Salmon	20
Trout	21
Freshwater fish	21
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The European Fish Price Report, based on information supplied by industry 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.

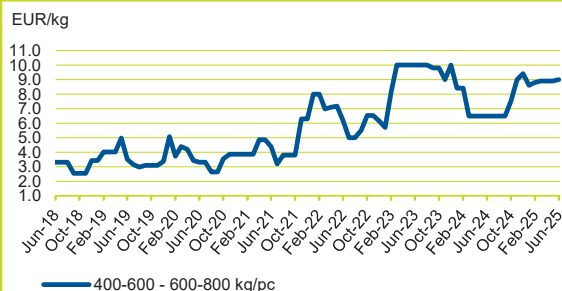
Crustaceans

The Argentine shrimp season has not started yet, but coldstorage holdings are substantial in Europe, leading to overall stable prices.

ARGENTINA RED SHRIMP - origin:



CRAB - in France, origin: Europe

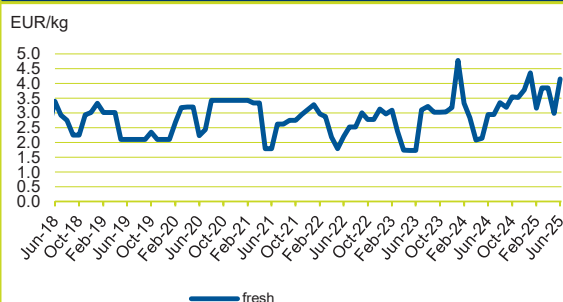


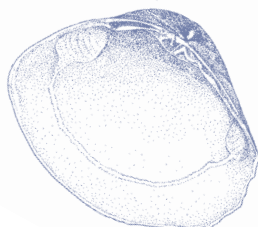
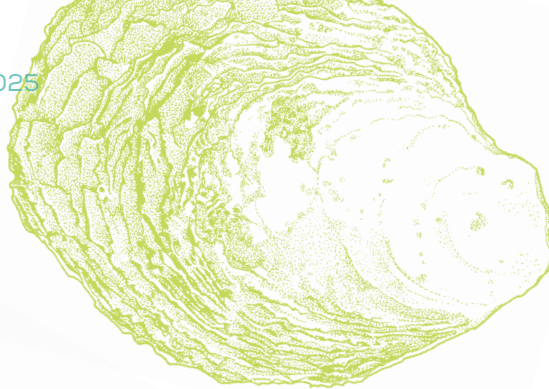
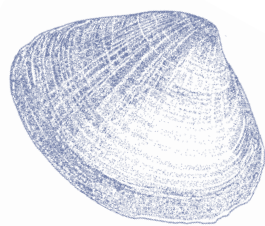
Small pelagics

The Norwegian frozen mackerel market in mid-2025 is navigating a tightrope of strong demand and limited supply, leading to elevated prices and strategic shifts. Export volumes dropped by 19 percent in May 2025, totalling around 5 000 tonnes, but the export value rose by 6 percent to NOK 286 million (EUR 19.3 million), signalling firm pricing despite lower supply. Prices are at a two-year high, with frozen whole mackerel under 600g reaching NOK 29.17/kg (about EUR 2.50/kg) – a 27 percent increase year-over-year. The 2025 Total Allowable Catch (TAC) was cut by 22 percent, tightening supply further and pushing buyers to secure contracts early. Demand remains steady, especially for eco-certified

products, which are holding their value well amid sustainability concerns. In short, Norway's frozen mackerel market is characterized by low volumes, high prices, and a premium on sustainability.

Mackerel - in Italy, origin: France





Bivalves

The Spanish mussel market in 2025 is holding steady with strong domestic production and growing global demand, but the situation is not without its challenges. Spain remains the European Union's top producer of mussels, contributing over 225 000 tonnes per year alone, valued at around EUR 159 million. The market is benefiting from rising consumer interest in sustainable seafood; mussels are seen as eco-friendly because they filter water and require minimal feed. Exports are stable, but domestic consumption is the real driver—Spain has one of the highest per capita seafood consumption rates in Europe, which includes an important 5 kg from the mussel sector alone.

However, climate change and regulatory pressures are creating uncertainty. Warmer waters and algal blooms can disrupt harvests, and stricter environmental rules are tightening margins for producers. On the upside, value-added products like marinated and ready-to-eat mussels are gaining traction, especially in urban markets and among younger consumers. In short, Spain's mussel market is resilient and adapting, but producers are walking a tightrope between sustainability, profitability and shifting consumer tastes.

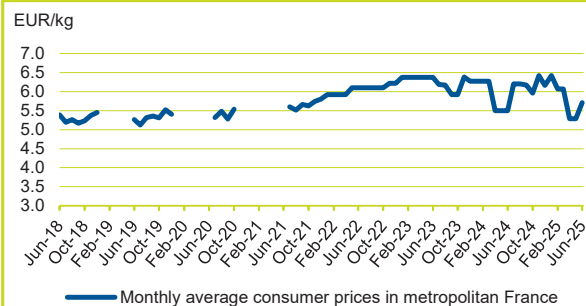
Italy's shellfish scene in 2025 is vibrant but nuanced – quite different from Spain's mussel-driven market. Italy has a diverse shellfish portfolio, including clams, mussels, oysters and prawns, with strong domestic demand fuelled by the Mediterranean diet and coastal culinary traditions. Spain, on the other hand, is more specialized, with mussels dominating both production and consumption.

Italy is seeing steady growth in packaged fresh and frozen bivalves, with supermarkets and discounters

gaining ground. There is also a shift toward premium, traceable and sustainable bivalves, especially in urban and tourist-frequented regions. Spain is also leaning into value-added products, but its market is more focused on traditional formats and domestic consumption.

Like Spain, Italy faces climate-related risks like warming waters and algal blooms. However, Italian shellfish producers are also contending with rising fuel and labour costs, as well as competition from imports. Spain's main concern, on the other hand, is maintaining production levels amid environmental pressures. With regard to the consumer base, older consumers in Italy dominate traditional shellfish purchases like baccalà and stockfish, while younger buyers are gravitating toward convenience and sustainability, which includes bivalves. Spain's younger consumers are also driving demand for ready-to-eat and marinated mussels. In short, Italy's bivalve market is broader and more premium-focused, while Spain's is more specialized and tradition-driven

MUSSEL BOUCHOT - in France



Tuna

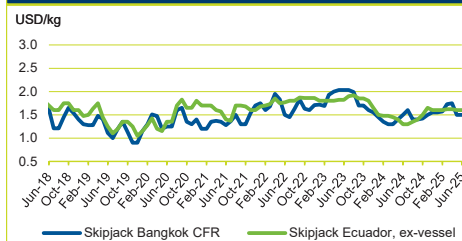
Tuna fishing has started in the Mediterranean, and catches are reportedly good. Prices at first sales levels have declined sharply by EUR 3.00 per kg for bluefin tuna in the 30–50 kg per piece category and by EUR 5.00 per kg for specimens bigger than 50 kg. Much of the supply ends up in the Japanese market, which is always hungry for good sashimi bluefin tuna.

Spain: Imports of cooked tuna loins (in tonnes)

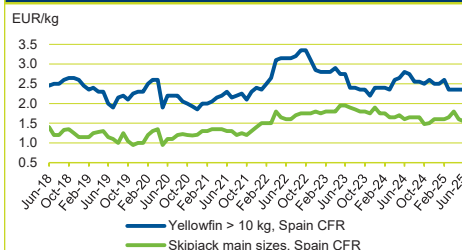
	Q1 2023	Q1 2024	Q1 2025
China	20 377	24 504	25 091
Ecuador	4 387	5 237	6 820
Indonesia	3 255	2 274	5 546
Guatemala	1 453	1 477	1 609
Papua New Guinea	1 861	1 359	2 236
El Salvador	1 041	1 100	841
Philippines	651	1 060	4 092
Solomon Islands	864	765	714
Thailand	68	346	2 092
Others	5 889	2 151	6 832
Total	39 778	39 927	53 781

Spanish imports of cooked tuna loins rose sharply to 53 800 tonnes in the first quarter of 2025 when compared with about 40 000 tonnes during the same periods in 2023 and 2024. The increase was prompted by higher imports from Indonesia (5 500 tonnes; +150 percent) and Thailand (2 100 tonnes; +500 percent). The main supplying country continued to be China with 25 000 tonnes, only 500 tonnes more than in the first quarter of the previous year. Ecuador was a distant second with 6 800 tonnes, some 30 percent more than in the same period of 2024.

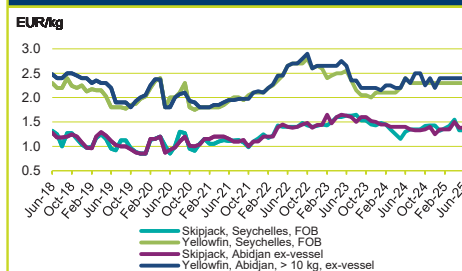
TUNA - Pacific Ocean



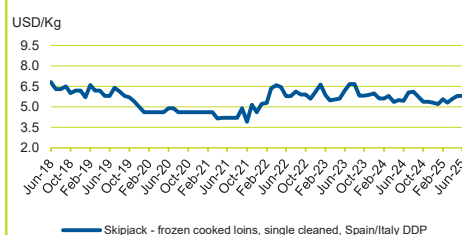
TUNA - Spanish canneries



TUNA - Indian/Atlantic Oceans



TUNA - Loins





Cephalopods

As of June 2025, Spain's squid market is firmly in premium territory, with prices reflecting tight supply and steady demand. Retail prices for cuttlefish and squid range between EUR 30.55 and EUR 35.27 per kg in major cities like Madrid and Barcelona. Wholesale prices are hovering at around EUR 21.50 to EUR 24.80 per kg, depending on size and quality.

Demand remains strong, especially for value-added products like pre-cleaned, marinated, or frozen squid, which are gaining traction in both the retail and foodservice sectors.

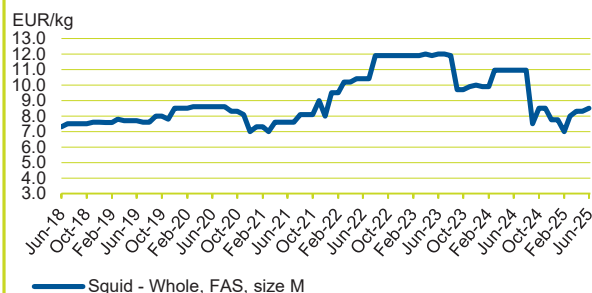
Spain's squid market is also benefiting from the broader Mediterranean culinary trend and the popularity of dishes like *calamares a la romana* and *chipirones*. However, rising sea temperatures and stricter fishing regulations are putting pressure on local catches, nudging prices upward.

Italy's squid market in June 2025 is relatively stable, with moderate retail and wholesale prices; the steady demand is driven by both traditional cuisine and modern convenience trends. Retail prices for cuttlefish and squid range from EUR 3.08 to EUR 9.25 per kg, depending on quality and location – typically lower than in Spain. Wholesale prices are between EUR 2.34 and EUR 7.01 per kg, making Italy a competitive player in the European squid trade.

Demand is supported by the popularity of dishes like *calamari fritti* and *seppie in umido*, as well as the growing appetite for pre-cleaned and frozen squid in supermarkets and foodservice. Italy also imports squid to supplement domestic supply (especially from countries like India and Morocco), helping to stabilize availability and pricing. Compared to Spain, where prices are significantly higher and supply is tighter, Italy's market is more accessible and diversified.

Squid fishers in South Africa are looking forward to the reopening of the season on 1 July. So far, the weather has been pretty good for winter. In the meantime, squid prices have risen slightly.

SQUID - in Italy, origin: South Africa



Groundfish

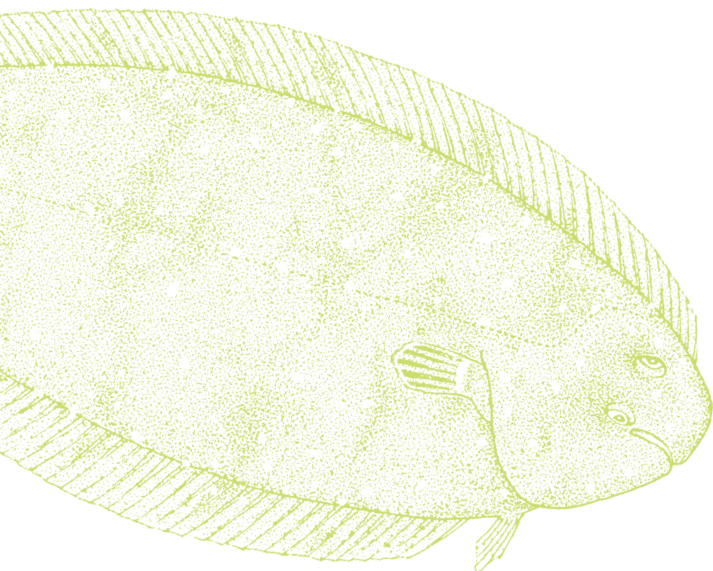


The cod market is under serious pressure right now, especially in Europe. As of June 2025, Atlantic cod prices are climbing sharply due to a combination of quota cuts, declining fish stocks and strong demand. Quotas are at their lowest in over 20 years, with a 30 percent reduction in the Barents Sea alone. Supply is tight, and both fresh and frozen cod fillets are commanding high prices. Retailers and foodservice providers are adapting by switching to more affordable alternatives like pangasius and pollock, shrinking portion sizes, and leaning into private-label products. Processors are also feeling the squeeze, facing volatile raw material costs and renegotiating contracts to stay afloat.

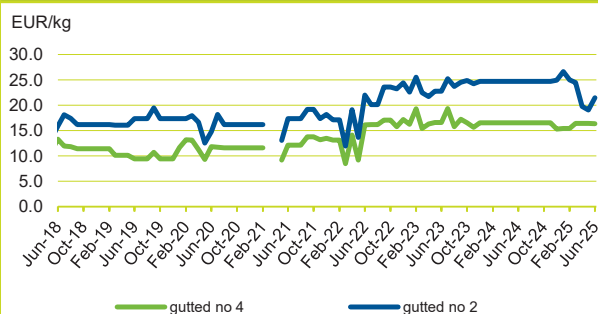
At present, the situation is quite calm for cured groundfish products. Temperatures in the southern part of the continent have

risen, limiting their consumption. Prices are expected to remain stable for the next few weeks/months until and unless there are some changes in cod fishing in Norway. It is a "wait and see" situation.

Norway exported 2 917 tonnes of fresh cod (both wild and cultured) worth NOK 212 million (USD 21 million) in May 2025. In terms of value, there was a 14 percent increase of NOK 25 million (USD 2.5 million) compared with the same month last year, while volume fell by 3 percent. Denmark, the Kingdom of the Netherlands and Latvia were the largest markets for fresh cod in May. Inside this group, the export volume of fresh wild cod fell by 16 percent to 1 685 tonnes, while the export value fell by 1 percent to NOK 126 million (USD 12.5 million).



Sole - origin: Netherlands





Salmon



Norway exported 112 846 tonnes of salmon worth NOK 9.8 billion (EUR 844 million) in May 2025. This represented a 38 percent increase in volume compared with the same month last year. At the same time the value declined by 1 percent, reflecting a sharp drop in prices.

According to the Norwegian Seafood Council (NSC), improved production conditions led to record-high export volumes for the month, contributing to a historic weakening in prices. The average export price for fresh whole salmon was NOK 75.78 (EUR 6.53) per kg, down 35 percent from NOK 116.68 (EUR 10.06) per kg in May 2024. The year-on-year decrease of NOK 40.88 (EUR 3.52) per kg is the largest ever recorded.

The three main destinations for Norwegian salmon in May were Poland, the United States of America and France. The rise in total volume was driven primarily by exports of fresh whole salmon, which increased by 53 percent. Exports of fillets rose by 21 percent to 7 147 tonnes, while fresh fillet exports declined by 2 percent.

Meanwhile, the US market and China stood out as the fastest-growing destinations by value, each registering an increase of NOK 241 million (EUR 20.8 million) compared to the same month in 2024. In volume terms, exports to the United States reached 7 019 tonnes, up 63 percent year-on-year, while shipments to China grew by 181 percent, totalling 8 273 tonnes.

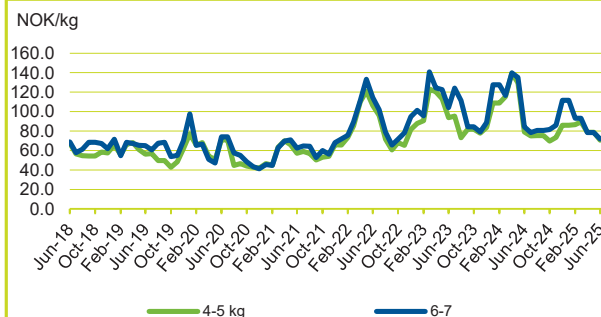
In terms of market distribution, Europe accounted for 67 percent of the export value, down from 71 percent in May 2024. Asia increased its share to 21 percent (up from 19 percent), and North

America to 11 percent (up from 8 percent), reflecting a notable shift in trade flows from regional to overseas markets.

In China, the salmon category continues to experience strong momentum, supported by competitive pricing, the expansion of digital sales channels, and an increase in Norway's market share to 67 percent in April – a level not seen in the past 15 years, according to the NSC. The market also benefited from robust demand for fresh whole salmon.

In the US market, the positive growth trend for Norwegian salmon remains steady. Norwegian salmon has expanded its import share from 17 percent to 23 percent in early 2025, with potential for further growth when re-exports from the European Union are considered. Despite the relative maturity of the US market, Norwegian salmon continues to gain ground, supported by stable demand and increasing diversification of supply chains.

Salmon - origin: Norway



Seabass and seabream



Türkiye's seabass exports in 2025 are holding strong, continuing the country's role as Europe's top producer and one of the world's leading exporters. As of June 2025, wholesale export prices for Turkish seabass range between USD 3.79 and USD 7.92 per kg, while retail prices in domestic markets like Istanbul and Ankara are between USD 5.42 and USD 11.32 per kg.

The weaker Turkish lira has made exports more attractive to foreign buyers, especially in the European Union, while slightly reducing per-unit revenue in hard currency. Türkiye's seabass is gaining traction in premium markets thanks to traceability and sustainability certifications, as well as its consistent quality.

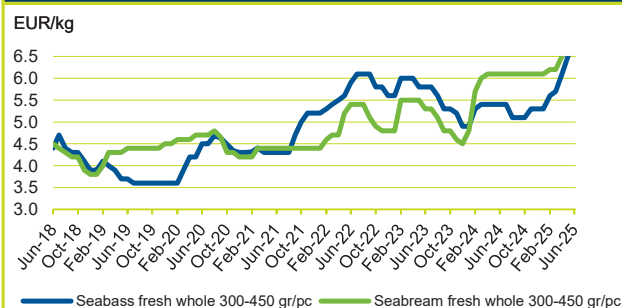
Greece's seabass exports in 2025 are showing solid and consistent growth, benefiting from rising demand for traceable, sustainably farmed fish, especially in premium EU markets. The country is maintaining its reputation as a key player in the Mediterranean aquaculture scene, driven by strong regional partnerships. Italy and Spain remain the top destinations, with Italy's imports up 9 percent in volume and 10 percent in value, and Spain showing even stronger growth at 18 percent and 13 percent, respectively, in 2024.

Prices for large-sized, farmed, fresh whole seabass in Spain's wholesale market rebounded modestly in early 2025, reaching EUR 12.00/kg; medium and small sizes also saw gains.

Italy's seabass market in June 2025 is stable and moderately priced, offering a more accessible alternative to higher-priced imports from Türkiye and Greece. Retail prices in Italy range from EUR 5.32 to EUR 11.31 per kg, depending on size, quality, and location, with Rome and Milan being key reference points. Wholesale prices are between EUR 3.72 and EUR 7.91 per kg, making Italian seabass competitive in both domestic and export markets. Demand remains steady, driven by the fish's popularity in Mediterranean cuisine and its reputation as a lean, versatile protein.

Italy continues to import seabass, especially from Greece and Türkiye, but local aquaculture is holding its ground thanks to investments in sustainability and traceability, and in the strong belief that local products are of better quality. In short, Italy's seabass market is balancing affordability with quality, and it is well-positioned to meet both domestic and regional demand.

SEABASS/SEABREAM - in Italy origin:





Trout

Norwegian trout exports reached 7 305 tonnes in May 2025, generating NOK 589 million (EUR 50 million). Compared with the same month last year, this represents a significant 35 percent increase in volume, but only a modest two percent rise in value. The top destinations in that month were the United States, Ukraine and Thailand.

According to the Norwegian Seafood Council, the increase in exports was supported by favourable biological conditions which had led to higher production. At the same time, a relatively low market price level for trout compared with salmon made it more attractive for processing. Meanwhile, the European Union strengthened its role as a transit and storage hub for eastbound

shipments, with the share of exports to the bloc rising from 17 percent in May 2024 to 23 percent in May 2025.

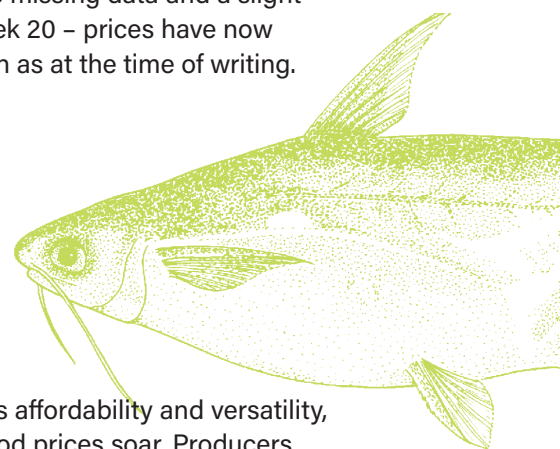
In addition, NSC data disseminated by the Undercurrent News Price Portal show that HOG fresh Norwegian trout for export, FOB at the border, reached NOK 73.01 (EUR 6.31) in week 22 of 2025, marking a week-on-week increase of 1.68 percent.

After a period of four weeks with mostly declining prices from week 16 to week 21 – including some missing data and a slight rebound in week 20 – prices have now increased again as at the time of writing.

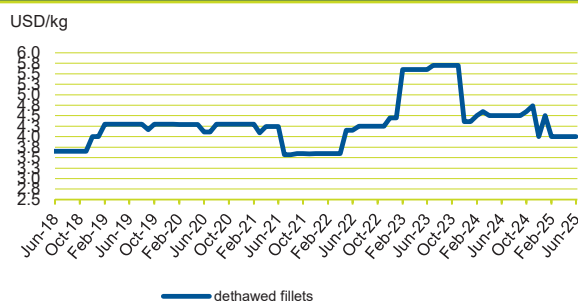
Freshwater fish

The pangasius market in Europe is showing signs of a cautious recovery in 2025, especially after a sluggish couple of years. Vietnamese exports to the European Union rose by 9 percent in the first four months of 2025 compared to the same period last year, reaching USD 61 million in value. The Kingdom of the Netherlands is leading the rebound, with imports up 15 percent year-on-year and with a 26 percent surge in April alone. This was largely due to low distributor inventories and competitive pricing. Germany, however, is seeing a decline, with imports down 12 percent from January to April this year. Consumers there are leaning toward local fish originating in Europe such as cod and salmon, and pangasius is facing stiff competition. Spanish demand has also dipped slightly, with a 5 percent drop in imports. Overall, pangasius remains

attractive for its affordability and versatility, especially as cod prices soar. Producers are focusing on value-added products like marinated and tray-packed fillets to meet evolving consumer preferences.



Pangasius - in Italy, origin: Viet Nam



Fish Species	Product Form	Grading	Price per kg		Reference	Origin			
Trade Name				EUR	USD	& Area			
GROUND FISH									
Cod/Cabillaud, Morue/ Bacalao <i>Gadus morhua</i>	Fresh - Whole	1-2 kg/pc		10.24	12.05	=	Italy CPT	Denmark	
		2-4		11.69	13.75	+			
	Fresh, fillet, loin lightly salted			13.60	16.00	=	wholesale	Norway	
	Frozen, Fillet, 10 percent glazing	> 1000		12.32	14.49	+			
	20 percent glazing	> 1000		8.90	10.47				
	Stockfish, soaked	1000-2000		7.80	9.18				
	Fresh, fillet	100-200 g/pc		8.24	9.69				
		200-400		16.50	19.41	=			
	Stockfish, dry	700 g/pc		10.00	11.76	-	DDP	Iceland	
	wet salted fillets	700-1000 g/pc		26.00	30.59	=			
	Salted cod			13.00	15.29	=	Spain	Europe	
	Fresh			17.00	20.00	-			
	Frozen			8.50	10.00	+	Spain	Spain	
	Fresh cultured			17.00	20.00	-			
	Fresh fillets			4.00	4.71	=	FOB		
	H&G			11.50	13.53	-			
		700-1000 g/pc		4.17	4.91				
			1000-2000		4.28	5.04		France wholesale	Europe
	Fresh, headed	2-3 kg/pc		8.50	10.00	+			
		3-4		9.50	11.18	+			
		4-5		10.50	12.35	+			
	Fillet	100-200 g/pc		14.20	16.71	+			
		200-300		14.70	17.29	+	Germany retail	Germany	
Fresh - whole, headed			29.90	35.18					
Fillet, skinless			24.90	29.29		Norway export	Norway		
Fresh			NOK 74.56	6.27	7.45			-	
Fresh, fillet			NOK 155.45	13.07	15.53			-	
whole			NOK 83.45	7.02	8.34			+	
fillet			NOK 83.45	7.02	8.34	-	United retail	Iceland	
Fillet	400 g/pc		GBP 20.00	23.26	27.40	-			
Portion	160 g/pc		GBP 25.00	29.07	34.25	+			
Fresh	2000 g/pc		GBP 19.90	23.14	27.26	-			
<i>Gadus macrocephalus</i>	salted and dried	400	GBP 20.95	24.36	28.70	+	Italy CIF	Denmark	
	Fillet - wet salted - 1st quality produced from frozen raw material	400-700 g/pc		11.30	13.29	=			
	Fillet -skin-on MSC certified	500-1000 g/pc		4.50	5.29				
	25 percent glazing	> 1000 g		4.50	5.29		Spain CIF	China	
Fillet - wet salted	200-400 g		5.65	6.65					
Hake/Merlu/Merluza <i>Merluccius capensis</i>	Minced block			2.25	2.65		Namibia FOB for Spanish	Namibia	
	Fillet	100-110 g/pc		4.95	5.82		United States America CIF		
<i>Merluccius merluccius</i>	Fillet, skin-on, interleaved	170-230 g/pc		7.55	8.88	+	Spain FOB		
		230-300		6.98	8.21	-			
		283-340		6.98	8.21	-			
		> 340		6.17	7.26				
	Fillet, defrosted	90-110 g/pc		9.50	11.18		Italy CPT	Mediterranean	
	Fresh - whole	100-200 g/pc		4.30	5.06				
		200-300		5.60	6.59	-	wholesale		
		300-400		7.00	8.24				
		500-1000		5.59	6.58				
		1000-2000		6.40	7.53				
	2000-4000		6.40	7.53					
Fillet			8.88	10.45	+				
Fresh - whole	200-400		11.00	12.94		France wholesale	France		
	400-600		12.50	14.71	+				
<i>Merluccius merluccius</i>	Fresh - whole	1-2 kg/pc		5.40	6.35	-	France wholesale	Europe	
		2-3		5.90	6.94	-			
		3-4		6.30	7.41	-			
		4-5		5.90	6.94	-			
	Fillet			6.50	7.65	+	Spain	Spain	
	whole	3-4 pc/kg		6.00	7.06	-			
	Fillet			6.25	7.35	+	Spain		
	Fresh, from trawling	> 1000 g/pc		4.50	5.29	-			
	Fresh, from longlining	> 1000		7.00	8.24	+			
		> 1000		10.50	12.35	-			
IQF, H&G	0.7-1 kg/pc		2.45	2.88					
	1-2		2.95	3.47					
<i>Merluccius hubbsi</i>		1.5-2.5		2.99	3.52		FOB	Europe Spain	
	whole	1-5 pc/kg		2.15	2.53				
	H&G, interleaved	60-120 g/pc		1.87	2.20		Spain FOB	Argentina	
		100-200		1.98	2.33				
	H&G, interleaved	70-100 g/pc		1.69	1.99	-	Uruguay/ Argentina FOB	Uruguay	
		100-200		1.95	2.29	+			
		200-300		2.20	2.59	=			
		300-400		2.20	2.59	=			
		400-600		2.85	3.35				
		800-1200		3.40	4.00				
Fillet, interleaved	80-120 g/pc		4.25	5.00		Uruguay/ Argentina FOB	Uruguay		
	120-180		4.45	5.24					
H&G	100-300 g/pc		1.48	1.75		Uruguay/ Argentina FOB	Uruguay		
	300-500		1.48	1.75					
Fillet	2-4 oz/pc		3.47	4.10					

Fish Species	Product Form	Grading	Price per kg			Reference	Origin	
Trade Name				EUR	USD	& Area		
<i>Merluccius polli</i>	H&G, interleaved	100-200 g/pc		2.08	2.45	Spain FOB	Guinea/ Senegal/ Mauritania	
		200-300 g/pc		2.27	2.67			
		300-425 g/pc		2.45	2.88			
		1000-1500		3.15	3.71			
<i>Merluccius gayi</i>		100-300 g/pc		2.15	2.53	ex coldstore	Ecuador	
		300-500		2.25	2.65			
<i>Merluccius bilinearis</i>		100-200 g/pc		1.75	2.06		Europe	
		200-300		1.98	2.33			
<i>Merluccius productus</i>	Fillet, PBO Minced block Fillet, skin.on, MSC Fillet, skinless, MSC	150-300 g/pc		5.25	6.18	CIF	United States China	
				3.05	3.60			
				1.95	2.30			
				3.95	4.65			
Haddock/Eglefin/Eglofino <i>Melanogrammus aeglefinus</i>	H&G	< 0.8 kg/pc	NOK	18.75	1.58	1.87	Sweden FCA	Norway
	Whole. Block frozen			3.00	3.53		United States	Poland
	H&G	> 0.8 kg/pc		2.28	2.68		America CIF	Russian Federation
	Fillet, skin on	0.35 kg/pc	GBP	20.00	23.26	27.40	United retail	Iceland
	Whole	500 g/pc	GBP	19.90	23.14	27.26		
	Whole, 20 percent glazing	300-500 g/pc		2.65	3.12	Spain CIF	Kingdom of the Netherlands	
		500-700		3.20	3.76			
	Fillet, skin on, 20 percent	150-300		6.20	7.29			
	200-400		6.20	7.29				
Ling/Lingue franche/Maruca <i>Molva molva</i>	Fillet - wet salted Produced from fresh raw material 1st quality	1-1.5 kg/pc		6.00	7.06	=	Italy DDP	Faroe Islands
	IQF, fillets, skin-on	0.5-1.2 kg/pc		3.45	4.06		Spain FOB	Spain
Monkfish/Baudroie/Rape <i>Lophius spp.</i>	Fresh, tail	< 300 g/pc		7.06	8.31	Italy CPT	United Kingdom	
		200-500		12.55	14.76			-
		500-1000		13.62	16.02			-
		1000-2000		14.42	16.96			-
		> 2000		14.62	17.20			+
	Fresh, whole	100-300 g/pc		5.12	6.02	wholesale	Mediterranean	
		300-600		6.66	7.84			-
		600-1000		7.00	8.24			
		500-1000		7.55	8.88			+
		1000-2000		7.71	9.07		-	Atlantic
		> 2000		9.96	11.72			
		1000-2000		16.50	19.41		+	
		> 2000		17.00	20.00		^	
	Whole	250-500 g/pc		9.25	10.88	Spain FOB	Namibia	
		500-1000		9.60	11.29			
	Whole, gutted	250-400 g/pc		4.45	5.24	CIF	Spain	
		300-600		4.78	5.62			
	Tails, skin-on, 20% glazing	250-500 g/pc		7.29	8.58	CIF	Netherlands (Kingdom of the)	
	10% glazing	500-1000		10.25	12.06			
	Fresh, whole			17.00	20.00	wholesale	Spain	
				14.00	16.47		Europe	
				4.00	4.71		China	

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			EUR	USD		
John Dory/ Saint Pierre/ Pez de San Pedro <i>Zeus faber</i>	Fresh - whole	1-2 kg/pc	23.00	27.06 +	France wholesale	France
		2-3	24.50	28.82 +		
	Fresh - gutted	800-1000 g/pc	8.84	10.40	Italy CPT	Italy
		1000-2000	21.67	25.49 -		
		2000-3000	22.09	25.99 -		
		600-800	14.77	17.38 +		
		800-1000	14.08	16.56 +		
		1000-2000	15.48	18.21 +		
		> 2000	18.21	21.42 -		
	Fresh - fillets		10.65	12.53 =		
	H&G	< 200 g/pc	1.35	1.59	Spain FOB	Mauritania/ Guinea/Senegal
	Fillets	80-250	1.90	2.24		
Golden redfish Sēbastes doré Gallineta dorada <i>Sebastes mentella</i> <i>Sebastes marinus</i> <i>Sebastes norvegicus</i>	Block, H&G, Japanese cut	100-150 g/pc	4.45	5.24	CIF FOB	Morocco
		150-200	4.65	5.47		China
		200-300				Russian Federation
		300-500				
	Block, whole	150-180 g/pc	2.05	2.41		Spain
		180-250	2.29	2.69		
		200-300	2.95	3.47		
	Fillets, skin-on, 25% glazing	120-160 g/pc	3.28	3.86		Iceland
		160-200	3.55	4.18		
Alaska pollack/Lieu de l'Alaska/Colin de Alaska <i>Theragra chalcogramma</i>	Fresh, fillet	50-100 g/pc	1.28	1.51	Italy CPT	Norway
		100-150	1.98	2.33		
		150-200	1.50	1.76		
		200-300	6.05	7.12		
		300-500	6.20	7.29		
	Fillets, skinless 20 percent glaze	80-120 g/pc	9.09	10.69 -	Spain CIF	China
		120-140	3.25	3.82		
		120-170 g/pc	3.65	4.29		
		170-230	2.45	2.66		
		230-300	2.45	2.66		
Common dentex/ Denté commun Dentón <i>Dentex dentex</i>	Blockfrozen, H&G IQF, H&G		1.65	1.95	Asian market	United States
			1.78	2.10		
	Fresh - whole fillet		14.99	17.64	Germany retail	Germany
			5.99	7.05		
Flathead grey mullet/ Mulet à grosse tête/ Pardete <i>Mugil cephalus</i>	IQF, whole	4-7 pc/kg	0.88	1.04	ex-vessel	Spain
		3-6	0.88	1.04		
			1.50	1.76 -		
			1.57	1.85 +		
Turbot/Rodaballo <i>Psetta maxima</i>	whole, farmed	0.4-0.6 kg/pc	9.85	11.59	Spain CIF	Spain
		0.6-0.8	9.85	11.59		
		0.8-1	9.85	11.59		
		1-1.5	9.85	11.59		
	Fresh - whole wild	0.3-0.5 kg/pc	12.25	14.41		Netherlands (Kingdom of the)
		0.5-1	13.35	15.71		
Bogue/Boga <i>Boops boops</i>	Frozen, gutted, 30% glazing 25% glazing 20% glazing	300-500 g/pc	6.80	8.00		
		400-600	8.45	9.94		
		600-800	10.45	12.29		
		800-1000	11.15	13.12		
		1000-2000	14.00	16.47		
	Fillets, skin-less, 20%	200-400 g/pc	28.95	34.06		
		400-600	30.95	36.41		
Flatfish	Fresh - whole, wild Fresh - whole, farmed Frozen		24.00	28.24 +	wholesale	Spain
			14.50	17.06 =		
			14.00	16.47 -		
Flatfish	Fresh - culture	400-600 g/pc	10.10	11.88 -	Italy CPT	Spain/Portugal
		600-800	11.31	13.31 +		
		800-1000	12.17	14.32 +		
		1000-1500	12.33	14.51 +		
		1500-2000	13.20	15.53 -		
Flatfish		2000-2500	18.91	22.25 +		
		2500-3000	18.91	22.25 +		
		3000-4000	18.00	21.18 +		
		4000-5000	17.14	20.16		
Flatfish						
Flatfish						

FLATFISH

Turbot/Rodaballo <i>Psetta maxima</i>	whole, farmed	0.4-0.6 kg/pc	9.85	11.59	Spain CIF	Spain
		0.6-0.8	9.85	11.59		
		0.8-1	9.85	11.59		
		1-1.5	9.85	11.59		
	Fresh - whole wild	0.3-0.5 kg/pc	12.25	14.41		Netherlands (Kingdom of the)
		0.5-1	13.35	15.71		
Flatfish	Frozen, gutted, 30% glazing 25% glazing 20% glazing	300-500 g/pc	6.80	8.00		
		400-600	8.45	9.94		
		600-800	10.45	12.29		
		800-1000	11.15	13.12		
		1000-2000	14.00	16.47		
Flatfish	Fillets, skin-less, 20%	200-400 g/pc	28.95	34.06		
		400-600	30.95	36.41		
Flatfish	Fresh - whole, wild Fresh - whole, farmed Frozen		24.00	28.24 +	wholesale	Spain
			14.50	17.06 =		
			14.00	16.47 -		
Flatfish	Fresh - culture	400-600 g/pc	10.10	11.88 -	Italy CPT	Spain/Portugal
		600-800	11.31	13.31 +		
		800-1000	12.17	14.32 +		
		1000-1500	12.33	14.51 +		
		1500-2000	13.20	15.53 -		
Flatfish		2000-2500	18.91	22.25 +		
		2500-3000	18.91	22.25 +		
		3000-4000	18.00	21.18 +		
		4000-5000	17.14	20.16		
Flatfish						
Flatfish						

Fish Species	Product Form	Grading	Price per kg		Reference	Origin				
Trade Name			EUR	USD	& Area					
Turbot/Rodaballo <i>Psetta maxima</i>	Fresh - gutted, wild	0.7-1 kg/pc	17.61	20.72	wholesale	Netherlands (Kingdom of the)				
		1-2	17.22	20.26						
		2-3	23.73	27.92						
		Fresh - fillets	0.15-0.2	20.90			24.59	=		
			0.5-1	11.30			13.29			
		Fresh - whole	1-2	18.91			22.25	-		
			2-3	18.30			21.53	+		
			3-4	18.00			21.18	-		
			4-5	16.47			19.38			
	Fresh - whole, cultured		600-1000 g/pc	16.30		19.18	+			
		1000-2000	17.30	20.35		+				
		1000-2000	17.70	20.82		+				
	Fresh - whole, wild	1-2 kg/pc	20.00	23.53		-	France wholesale	France		
		2-3	24.00	28.24		-				
		3-4	46.00	54.12						
Sole/ Lenguado <i>Solea vulgaris</i>	Fresh - whole	120-175 g/pc	13.45	15.82	Spain CIF	Netherlands (Kingdom of the)				
		175-200	15.10	17.76						
		160-360	10.50	12.35						
	Gutted, 20 percent glaze	110-160 g/pc	11.85	13.94						
		160-200	12.10	14.24						
		200-250	12.45	14.65						
		250-300	12.65	14.88						
		300-350	14.60	17.18						
		350-400	16.45	19.35						
		400-500	19.25	22.65						
	Fresh Frozen Fillet		16.50	19.41			wholesale	Spain		
			11.00	12.94					-	
			22.00	25.88					-	
	Fresh - whole, skinless			26.60			31.29	-	Germany retail	Germany
	Fresh - gutted	5	14.19	16.69			Italy CPT	Netherlands (Kingdom of the)		
		4	16.35	19.24	-					
		3	19.28	22.68	-					
		2	21.47	25.26	+					
		1	16.46	19.36	+					
		Fresh - whole		17.28	20.33	-			Italy	
			5	7.72	9.08					
			4	12.00	14.12					
			3	16.16	19.01					
			2	21.53	25.33					
			1	12.72	14.96					
			200-300 g/pc	24.00	28.24	^				
			200-300	23.00	27.06	-				
		Fresh - whole, wild	1	44.00	51.76	+		France wholesale	France	
			2	26.00	30.59	=				
			3	20.50	24.12	=				
			4	20.50	24.12	=				
Sand sole/sole-pole Lenguado de arena <i>Solea lascaris</i>	Fresh - whole	150-300 g/pc	14.20	16.71	Italy CPT	West Africa				
		300-600	14.38	16.92			-			
Senegalese sole/sole du Sénégal Lenguado senegalés <i>Solea senegalensis</i>	Fresh - whole, farmed	300-400 g/pc	10.19	11.99	Spain CIF	Spain				
		400-500	9.74	11.46			-			
	Fresh, whole, wild	500-600	20.40	24.00		-				
		600-700	21.60	25.41		=				
		800-1000	21.68	25.51		-				
	Frozen on board, IWP	400-500 g/pc	8.25	9.71		FOB	Guinea			
		whole, frozen on land		1.45				1.71		
Brill/Barbue/ Remol <i>Scophthalmus rhombus</i>	whole, 30% glazing	0.2-0.3 kg/pc	5.20	6.12	CIF	Netherlands (Kingdom of the)				
		0.25-0.4	6.45	7.59						
		0.5-0.8	6.90	8.12						
	25% glazing	1-2	9.60	11.29						
European plaice/ Plie d'Europe/ Solla europea <i>Pleuronectes platessa</i>	Fresh - whole	300-400 g/pc	5.00	5.88	Italy CPT wholesale CPT					
			5.20	6.12						
	Fillet, white skin on, 30%	> 600	5.35	6.29						
		60-120	5.70	6.71						
	Fresh - fillet	60-80 g/pc	7.25	8.53			-			
			10.45	12.29			-			
European Flounder/ Flet d'Europe/ Platija europea <i>Platichthys flesus</i> <i>Scophthalmus rhombus</i>	Fresh - whole	400-600 g/pc	17.95	21.12						
		1000-2000	19.68	23.15						
	Fresh - gutted	600-1000 g/pc	12.87	15.14			-			
		1000-2000	15.37	18.08			+			
		2000-3000	18.40	21.65						
	Fresh - whole skinless		7.00	8.24			Germany retail (from producer)	Germany		
			15.00	17.65						

Fish Species	Product Form	Grading	Price per kg		Reference	Origin	
Trade Name			EUR	USD	& Area		
TUNA/BILLFISH							
Tuna/Thon/Atún for canning	Skipjack - whole		1.27	1.50	Bangkok CFR	Western/Central	
			1.27	1.50	FOB	Pacific Ocean	
			1.36	1.60	Ecuador	Eastern Tropical	
		Yellowfin - whole		2.08	2.45	ex-vessel	Pacific Ocean
		Skipjack - whole		1.33	1.56	Seychelles	Indian Ocean
		Yellowfin - whole		2.15	2.53	FOB	
		Skipjack - whole		1.38	1.62	Abidjan	Atlantic Ocean
		Yellowfin - whole	> 10 kg	2.40	2.82	ex-vessel	
		Skipjack - whole	1.8-3.4 kg/pc	1.55	1.82	Spain CFR	Various origins
		Yellowfin - whole	> 10 kg	2.35	2.76		
for direct consumption	Skipjack	> 1.8 kg/pc	1.27	1.50	Tunisia CFR	Seychelles (vessel)	
	Yellowfin - pre-cooked loins	double cleaned	7.46	8.80	Europe CFR	India	
		single cleaned	7.46	8.80			
	Skipjack - pre-cooked loins		5.51	6.50			
	Skipjack - cooked & loins - vacuum packed	double cleaned	4.92	5.80		Various origins	
	Albacore - whole, gutted H&G	< 15 kg/pc	6.00	7.06	Spain FOB	Atlantic	
		< 15	4.35	5.12			
	Yellowfin or Bigeye- H&G	< 25 kg/pc	4.35	5.12			
		> 20	4.90	5.76			
		25-50	4.95	5.82			
		50-100	4.95	5.82			
		> 100	4.75	5.59			
	Skipjack - cooked loins	single cleaned	3.90	4.60			
	Bigeye - frozen loins		6.02	7.10			
	Bluefin - H&G, skin-on	> 20 kg/pc	5.55	6.53			
		> 100	5.35	6.29			
	Albacore, fresh	4-7 kg/pc	3.78	4.45	Italy CPT	Spain	
		7-10	5.96	7.01			
		9-12	4.55	5.35			
			8.00	9.41			
Bluefin, fresh	10-20 kg/pc	12.00	14.12		Italy		
	20-30	13.68	16.09				
	30-50	9.00	10.59				
	> 50	10.00	11.76				
Yellowfin, fresh, gutted	20-30 kg/pc	10.72	12.61				
	30-50	8.90	10.47				
	> 50 kg/pc	9.56	11.25				
		11.07	13.02				
Bigeye, fresh	10-20 kg/pc	4.50	5.29				
	20-30	5.18	6.09				
	30-50	4.90	5.76				
	Slices	13.23	15.56				
Yellowfin Loins	30-40 kg/pc	7.81	9.22	United States America CIF	Mexico		
	> 60	7.35	8.67				
Atlantic bonito/Bonite à dos rayé/ Bonito del Atlántico Sarda sarda	whole, bulk frozen	40-50	3.05	3.60	Spain FOB	Morocco	
	IQF, frozen at land, whole	2-2.5 kg/pc	2.10	2.47			
		2.5-3	2.10	2.47			
		> 3	2.10	2.47			
Swordfish/Espadon/ Pez espada Xiphias gladius	Fresh - whole		6.00	7.06	Italy CPT	Italy	
	Fresh - whole	< 12 kg/pc	3.00	3.53	Spain	Atlantic Ocean	
		> 25	24.00	28.24			
		average	16.00	18.82			
	whole	< 12 kg/pc	3.50	4.12			
		> 25	15.00	17.65			
		average	9.50	11.18			
	H&G, skin-on	< 10 kg/pc	4.20	4.94	FOB		
		10-30	4.85	5.71			
		30-50	6.25	7.35			
		50-70	6.35	7.47			
		70-100	5.98	7.04			
		100-175	5.85	6.88			
		> 175	5.55	6.53			
	Loins, H&G, skin-on	2-4 kg/pc	8.65	10.18			
		5% glaze	4-6	7.85			9.24
	Fresh - whole		11.66	13.72	Italy CPT		
		Fresh - slice	9.22	10.85			
		Fresh - slice, with bone,	9.38	11.04			
	Fresh- whole		12.50	14.71	France wholesale	Spain	
Frozen- fillet, vacuum		15.50	18.24				

Fish Species	Product Form	Grading	Price per kg		Reference	Origin		
Trade Name			EUR	USD	& Area			
SMALL PELAGICS								
Mackerel/Maquereau/ Caballa <i>Scomber scombrus</i>	Fresh - whole			4.15	4.88 +	Italy CPT	France	
	Fresh - whole	4-6 pc/kg		3.40	4.00			
	Fresh - fillet, butterfly cut			8.13	9.56 +			
	Fresh			5.50	6.47			
	Fresh	Small		1.00	1.18 =	Spain	Spain	
		Large		7.00	8.24 +			
		Average		5.00	5.88 =			
	IQF Whole	2-3 pc/kg		2.48	2.92	FOB	Morocco	
		4-6		1.10	1.29			
		8-12		1.15	1.35 +			
	Blockfrozen	300-500 g/pc		2.75	3.24 +			
		150-250		3.50	4.12			
		360-380 g/pc		3.75	4.41			
	Fresh whole	> 600 g/pc	NOK	43.95	3.70	Norway export	Norway	
		< 600	NOK	30.14	2.53			
			NOK	29.17	2.45			
	<i>Scomber colias</i>	fillets whole	200 g/pc	GBP	21.88	25.44	United retail	United Kingdom
			0.5 kg/pc	GBP	8.95	10.41		
IQF, whole		4-6 pc/kg			1.16	1.36	Spain FOB	Morocco
		8-10			1.15	1.35		
		16-20			0.85	1.00		
		3-6			1.28	1.51		
Fillets		1-3			1.58	1.86		
		100-200 g/pc			3.65	4.29		
		80-120 g/pc			3.25	3.82		
IQF, 2 percent glazing								
IQF, wrapped	> 1 kg			1.65	1.94		Namibia	
Horse Mackerel/ Chincard/ Jurel <i>Trachurus spp</i>	Whole	> 24 cm/pc		1.23	1.45	Morocco FOB	Morocco	
	Fresh	Small		0.60	0.71 +	Spain	Spain	
		Large		5.00	5.88 -			
		Average		1.80	2.12 -			
	IQF	100-300 g/pc		0.95	1.12	FOB	Morocco/ Guinea	
		Blockfrozen	250-400		1.65			1.94 +
		300-600		1.95	2.29 -			
		500-800		2.39	2.81			
		700-1200		1.55	1.82			
		300-450		1.58	1.86		Senegal	
		2-3 pc/kg		1.75	2.06			
	IQF	1-3		2.25	2.65		Spain	
		2-4		1.55	1.82			
	3-5		1.50	1.76				
	4-6		1.35	1.59				
	5-9		1.15	1.35				
	10-16		1.25	1.47				
	16-20		0.98	1.15				
	28-35		1.15	1.35				
	Whole	2-4 pc/kg		0.91	1.10			Egypt CIF
		4-6		0.91	1.10			
		6-8		0.91	1.10			
	Chub mackerel/Maquereau español/ Estornino <i>Scomber japonicus</i>	Block frozen	8-14 pc/kg		0.82	0.96	Spain FOB	Morocco
			> 500 g/pc		1.18	1.43		Peru
Fillets, skin-on		50-150 g/pc		2.27	2.75	Netherlands	Ecuador	
Whole		2-4 pc/kg		0.79	0.95	Egypt CIF	Yemen	
		4-6		0.79	0.95			
	6-8		0.83	1.00				
Herring/Hareng/Arenque <i>Clupeidae</i>	Fresh - fillets			3.52	4.14	Italy CPT	Denmark	
	whole			3.00	3.53 =	France	Europe	
	Salted - fillets			6.50	7.65 =		France	
	Smoked - fillets			13.00	15.29 =			
	Smoked - fillets, vacuum			13.00	15.29 =			
	Fresh whole		NOK	29.97	2.52	Norway export	Norway	
		whole	NOK	14.18	1.19			
		fillet	NOK	24.96	2.10			
<i>Sardine/Sardine/Sardina</i> <i>Sardina pilchardus</i>				2.10	2.49 +			
	Fresh - whole			1.76	2.07	Italy CPT	Morocco	
	Frozen - whole			1.70	2.00			
	Fresh - fillet			4.38	5.15	wholesale	Italy	
	Fresh			3.10	3.65 +			
	Block, whole	12-16 cm/pc		1.23	1.45	Spain FOB	Morocco	
		13-18		1.20	1.41			
		IQF	8-16 pc/kg		1.45			1.71
		8-14		1.15	1.35			
		18-25		1.29	1.52			
		22-28		1.55	1.82			
	Fillets, butterfly cut	30-50 g/pc		2.95	3.47			
		Fresh		2.70	3.18 -			
	whole		GBP	5.00	5.81	United retail	Portugal	
		Fillets	GBP	8.95	10.41			
	Fresh- whole			5.20	6.12 -	France	France	
		Fresh - butterfly cut		7.50	8.82 -			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			EUR	USD		
Anchovy/Anchois/ Boquerón <i>Engraulis encrasicolus</i>	Fresh		3.70	4.35		
	Fresh	71-100 pc/kg	2.30	2.71 -	Italy CPT wholesale	Italy
		> 100	4.30	5.06 +		
			3.55	4.18 =		
	whole	80-100 pc/kg	3.67	4.32	United States America CIF	Greece
	Fresh		2.80	3.29 +	Spain	France
			1.40	1.65 -		Italy
			4.00	4.71 =		Spain
	Fresh	30-32 pc/kg	1.95	2.29	FOB	
	Blockfrozen	41-45	1.95	2.29		
		46-50	2.05	2.41		
		50-55	1.90	2.24		
		55-60	1.95	2.29		
	IQF, fillets	8/14 g/pc	4.55	5.35		Morocco

CEPHALOPODS

Squid/Encornet/Calamar <i>Loligo spp.</i>	Whole	S (< 18 cm)	7.50	8.82 +	Italy CIF	South Africa
		M (18-25)	8.50	10.00 +		
		L (25-30)	10.50	12.35 +		
		XL (>30)	10.50	12.35 +		
	Fresh - whole	100-300 g/pc	18.80	22.12 +	CPT	Croatia
		300-500	14.77	17.38		
		400-600	18.93	22.27 -		
		500-1000	12.57	14.79		
	Grade A	100-300 g/pc	22.00	25.88 +	wholesale	Morocco
		300-500	22.00	25.88 -		
		< 3 pc/kg	6.69	7.90 -	Portugal/Italy CIF	Yemen
		3-6	6.61	7.80 +		
		6-10	5.04	5.95		
		10-20	5.04	5.95		
	Fresh - whole	Small	23.00	27.06 +	France wholesale	France
		Medium	23.00	27.06 +		
	whole	16-21 cm/pc	8.95	10.53	Spain CIF	Morocco
		12-16	8.75	10.29		
		200-300 g/pc	16.00	18.82 -	wholesale	Spain
		very big	9.98	11.74 ^	Mauritania FOB	Mauritania
		big	9.98	11.74 ^		
		medium	9.77	11.49 ^		
		small	9.45	11.12 ^		
	IQF, glazed cut, no wings, tentacles		1.99	2.35	United States America CIF	India
			2.42	2.85		
<i>Loligo gahi</i>	Whole	< 10 cm/pc	2.28	2.68	Spain FOB	Argentina
		9-12	3.29	3.87		
	Tubes, skin-on		6.70	7.88		
	Tubes, skinless		7.20	8.47		
	Whole	15-18 cm/pc	4.20	4.94 +		Spain
		18-22	4.30	5.06 +		
		20-24	4.10	4.82		
		22-26	3.75	4.41		
		M	4.50	5.29	Italy CPT	Argentina
		S	4.43	5.21		
		100-200 g/pc	3.98	4.68	CIF	
	Whole		5.50	6.47 +		
		2	5.50	6.47 +	Spain	Falkland Islands (Malvinas)
		3	5.50	6.47 +		
		4	5.50	6.47 +		
		100-200 g/pc	3.90	4.60 +	Argentina FOB	Argentina
		300-400	4.07	4.80 +		
	Whole, round	200-300 g/pc	3.30	3.89	Uruguay FOB	Uruguay
		300-400	3.30	3.89		
		> 500	2.67	3.15		
Squid/Encornet/Calamar <i>Illex illecebrosus</i>	Blockfrozen	9-16 cm/pc	2.35	2.76	Spain FOB	Spain
		11-14	2.45	2.88		
		165-335 g/pc	2.57	3.02		
		200-350	1.65	1.94		
	<i>Illex coindetii</i>	70-90 g/pc	2.95	3.47		
		100-150	3.55	4.18		
		3-6 pc/kg	8.15	9.59		Yemen
		6-10	6.98	8.21		
		10-20	5.45	6.41		
	Block, frozen on board	> 20 cm/pc	2.15	2.53		Mauritania Guinea
		9-14 cm/pc	2.10	2.47		
		12-18	1.95	2.29		
		25-30	2.25	2.65		

Fish Species	Product Form	Grading	Price per kg		Reference	Origin	
Trade Name			EUR	USD	& Area		
<i>Uroteuthis duvauceli</i> <i>Doryteuthis pealeii</i> <i>Doryteuthis opalescens</i> <i>Dosidicus gigas</i>	Whole		7.50	8.82 +	wholesale	India	
			9.00	10.59 +		United States	
			5.75	6.76 +			
	Whole	1-2 kg		2.12	2.50	United States America CIF	Panama
Octopus/Poulpe/Pulpo <i>Octopus vulgaris</i>	Sushi slice	7 g/pc	13.98	16.50	Europe CFR	Indonesia	
	100% net weight	9	14.41	17.00			
	boiled cut		7.80	9.20			
	Flower type	1-2 kg/pc	5.08	6.00	Italy CPT	Italy Spain Morocco	
	90% net weight	>2	6.36	7.50			
	Fresh	1-2	10.34	12.16 +			
		1-2	11.05	13.00			
	Frozen	T3	14.17	16.67			
		T4	15.70	18.47 +			
		T5	13.00	15.29 +			
		T6	11.45	13.47 +			
		T7	10.80	12.71			
	Fresh	250-500 g/pc	12.00	14.12 -	wholesale		
		T6	15.50	18.24 +			
	whole	T3	12.80	15.06	United States America CIF		
		T1	12.25	14.41	Spain FOB		
		T2	10.75	12.65			
		T3	9.75	11.47			
		T4	8.75	10.29			
		T5	7.75	9.12			
		T6	7.95	9.35			
		T7	7.50	8.82			
		T8	7.20	8.47			
		Uncleaned	T1	5.95	7.00		CIF
			T5	9.75	11.47		
			T6	8.77	10.32		
			T7	8.15	9.59		
	Frozen on board	T8	7.75	9.12			
		T1	12.25	14.41			
		T2	10.75	12.65			
		T3	9.75	11.47			
		T4	8.75	10.29			
	T5	7.75	9.12				
	Frozen, Galizian style		16.00	18.82 -	wholesale		
		Fresh	4.80	5.65 -			
		Frozen	5.75	6.76 +			
	Frozen at land	T1	11.69	13.80 ^	Mauritania FOB	Mauritania	
		T2	11.69	13.80 ^			
		T3	11.27	13.30 ^			
		T4	10.00	11.80 ^			
		T5	8.73	10.30 ^			
		T6	7.63	9.00 ^			
		T7	7.20	8.50 ^			
		T8	6.78	8.00 ^			
	Gutted block	1-2 kg/pc	6.69	7.90 ^	Italy/Portugal Spain CIF	Yemen	
		2-3	6.69	7.90 ^			
	Fresh		14.00	16.47	France wholesale	Europe	
		Frozen	13.50	15.88			
	<i>Eledone moschata</i> <i>Eledone cirrhosa</i>	Fresh - whole	Mixed	4.33	5.09 -	Italy CPT	Croatia
		Cleaned, block, 10% glazing	100-300 g/pc	3.45	4.06	Spain FOB	Spain
			300-600	3.50	4.12		
	Cuttlefish/Seiche/ Sepia <i>Sepia spp.</i>	Frozen at land- whole block	100-200 g/pc	4.32	5.10	Egypt/Thailand Malaysia	Yemen
			Grade A	4.32	5.10		
			300-500	4.32	5.10		
FAS - whole block		100-200 g/pc	4.62	5.45 =	Portugal/Greec Spain/Italy CIF		
		200-300 g/pc	4.62	5.45 =			
		300-500	4.62	5.45 =			
		> 500	4.62	5.45 =			
not cleaned		0.3-0.6 kg/pc	6.45	7.59 +	Spain FOB	Morocco	
		0.6-0.9	6.45	7.59 +			
		0.9-1.2	6.45	7.59 +			
small		medium	3.60	4.24	Mauritania FOB	Mauritania	
		big	3.80	4.47			
			4.10	4.82			
Block frozen, cleaned		100-200 g/pc	5.55	6.53	Spain FOB	Senegal/ Morocco	
		200-400	7.25	8.53			
Frozen			7.75	9.12 +	wholesale	Morocco	
		Fresh	8.75	10.29 +			
Fresh			14.00	16.47 +	France wholesale	Europe	
		Frozen	13.50	15.88 +			
Fresh		300-500 g/pc	< 100	9.70	11.41 +	Italy CPT	Spain Morocco
			100-300	8.64	10.16 +		
		300-500	100-300	5.67	6.67 +	wholesale	Italy Croatia Morocco
			300-500	7.19	8.46 +		
		500-1000	7.26	8.54 +			
			9.89	11.64 -			
		Large	19.00	22.35 +			
		Medium	13.00	15.29 =			

Fish Species	Product Form	Grading	Price per kg		Reference	Origin			
Trade Name				EUR	USD	& Area			
CRUSTACEANS									
Whiteleg shrimp/ Crevette pattes blanches/Camarón patiblanco <i>Penaeus vannamei</i>	PD, chemical treatment 100% net weight treated with non-	31-40 pc/lb		7.33	8.65	Europe CFR	Indonesia		
		41-50		6.48	7.65				
		51-60		6.36	7.50				
		61-70		6.19	7.30				
		71-90		5.97	7.05				
		91-120		5.85	6.90				
	headless, shell-less	10-20 pc/lb		8.75	10.32	^	Ecuador FOB	Ecuador	
		20-30		5.36	6.32	^			
		30-40		4.51	5.32	^			
		40-50		4.35	5.13	^			
		50-60		4.22	4.98	^			
		60-70		4.08	4.82	^			
		71-90		4.02	4.74	^			
		91-120		3.85	4.54	^			
	tails	21-25 pc/kg		8.14	9.58		Italy CPT		
		26-30		7.27	8.55				
		31-40		7.22	8.49	-			
		41-50		6.47	7.61	-			
		51-60		6.39	7.51				
		61-70		5.70	6.71				
	peeled and deveined, 25% glazing	21-25 pc/kg		9.50	11.18		wholesale		
		26-30		9.22	10.85				
		31-35		9.32	10.96				
		36-40		9.00	10.59				
		41-50		8.65	10.18	+			
		51-60		8.45	9.94	-			
	Whole, tails	41-50 pc/kg		5.70	6.71	+			
		101-150		8.50	10.00	+			
		26-30 pc/kg	GBP	13.00	15.12	17.81	United retail	Viet Nam	
	Head-on	20-30 pc/kg	GBP	15.20	17.67	20.82		Ecuador	
	Frozen headon, shellon, 0% glaze	16-20 pc/kg		6.40	7.53		Spain FOB		
		20-30		6.65	7.82				
		30-40		5.98	7.04				
		40-50		5.98	7.04				
		40-50		5.70	6.71				
		50-60		5.60	6.59				
	frozen, headless	30-40 pc/kg		10.74	12.68		United States America CIF	Peru	
		40-50		4.15	4.90			Ecuador	
		50-60		3.56	4.20				
	P&D	16-20 pc/lb		7.31	8.63			Viet Nam	
		20-30		9.32	11.00				
	Peeled and cooked	51-60		9.75	11.50				
Argentine red shrimp/ Salicouque rouge d'Argentine/ Camarón langostín argentino <i>Pleoticus muelleri</i>	Head-on, shell-on	10-20 pc/kg		7.80	9.18	-	Spain EXW	Argentina	
		20-30		7.40	8.71	+			
		30-40		6.90	8.12	=			
		40-60		6.60	7.76	=			
	frozen on board	10-20 pc/kg		7.50	8.82		FOB		
		20-30		6.50	7.65				
		31-50		9.45	11.12				
	Tails, easy peel, 20% glazing	13-15 pc/kg		11.30	13.29		CFR	China	
		16-20		11.10	13.06		CIF		
		30-55		7.20	8.50		Argentina FOB		Argentina
	56-100 L1		6.76	7.98					
			8.75	10.29					
		40-70		10.00	11.80				
	Peeled, undeveined	70-90		10.00	11.80				
		16-20 pc/lb		10.28	12.13			United States America CIF	
		20-30		9.90	11.68				
	26-30		7.79	9.19					
	40-70		14.34	16.87					
	Head-on, shell-on	L1		5.68	6.70				
		L3		4.58	5.40				
		Peeled	C1		9.22	10.88			
	Headless, shell-on	C1		8.05	9.50				
		C2		3.97	4.68				
	Giant tiger prawn/ Crevette géante tigrée/ Langostino tigre <i>Penaeus monodon</i>	Farmed, organic, cooked	20-30 pc/kg		31.00	36.47	=	France wholesale	Madagascar
			30-40		28.00	32.94	=		
			40-50		25.00	29.41	=		
Raw peeled and deveined, 20 percent glazing		6-8 pc/lb		15.85	18.65		Spain FOB	Bangladesh/ Viet Nam/ India	
		8-12		9.45	11.12				
		13-15		8.05	9.47				
		16-20		7.25	8.53				
Head-on		8-12 pc/lb	GBP	21.75	25.29	29.79	-	United retail	Bangladesh
Giant river prawn/Bouquet géant/ Langostina de río <i>Macrobrachium rosenbergii</i>		Headless, 20 percent easy-peel	0-5 pc/lb		15.60	18.35		Spain CFR	
	6-8			12.60	14.82				
	8-12			10.60	12.47				

Fish Species	Product Form	Grading	Price per kg		Reference	Origin	
Trade Name			EUR	USD	& Area		
Norway lobster/ Langoustine/Cigala <i>Nephrops norvegicus</i>	IQF whole male	0-5 pc/kg	20.25	23.82	FOB	Spain	
		5-10	35.75	42.06			
		10-15	27.00	31.76 =			
		15-20	19.59	23.05 -			
		20-30	14.00	16.47 -			
		30-40	4.75	5.59			
		40-50	4.25	5.00			
	IQF whole	2-4 pc/kg	41.00	48.24	wholesale	Denmark	
		4-7	31.65	37.24			
		7-9	31.45	37.00			
	Fresh		24.00	28.24 -	France wholesale		
	Frozen, tails		16.00	18.82 -			
	Fresh	5-16 pc/kg	29.00	34.12 =			
		16-20	18.00	21.18 =			
		20-30	14.00	16.47 =			
		30-40	12.00	14.12 =			
	Cooked	20-40 pc/kg	22.00	25.88 =	Italy CIF CPT		
	Whole, 30 percent glazing	11-15	13.22	15.55			
	Fresh	6-9 pc/kg	24.41	28.72 -			
		8-12	15.00	17.65			
		11-15	14.76	17.36 -			
		16-20	10.66	12.54 -			
		21-30	7.25	8.53 -			
		31-40	6.16	7.25 -			
		41-50	5.70	6.71			
		Frozen	16-20 pc/kg	19.90	23.41 =	wholesale	Ireland
Andaman lobster/Langoustine Andamane/Cigala de Andamán <i>Metanephrops andamanicus</i>	IQF	6-10 pc/kg	34.95	41.12	Spain FOB	Mozambique	
		11-15	30.50	35.88			
		16-20	23.95	28.18			
European lobster/ Homard européen/ Bogavante <i>Homarus gammarus</i>	Live - bulk	400-600 g/pc	34.00	40.00 -	France wholesale	Ireland	
		400-600	34.00	40.00 -		France	
		700-1000	72.00	84.71 =			
	Live	400-600 gpc	26.61	31.31 -	Italy CPT	Europe	
		600-800	30.23	35.56 -			
		800-1000	32.80	38.59 -			
		> 1000	36.20	42.59 -			
		> 2000	33.00	38.82 -			
American lobster/ Homard américain/ Langosta americana <i>Homarus americanus</i>	Live	400-600 g/pc	30.00	35.29 -	France wholesale	Canada	
		< 3 kg/pc	16.51	19.42 -	Italy CPT	United States	
			16.23	19.09 -	wholesale		
			15.00	17.65			
		17.00	20.00	Canada			
		500-600 g/pc	GBP 38.00	44.19	52.05	United retail	
		1000	GBP 46.50	54.07	63.70		
	Whole	350-400 g/pc	14.67	17.31	United States America CIF		
		400-450	14.67	17.31			
		Meat, minced	1.68	1.98			
	Scalloped spiny lobster/ Langouste festonnée/ Langosta festoneada <i>Panulirus homarus</i>	Whole	100-200 g/pc	17.37	20.50	Egypt CIF	Yemen
			200-400	19.07	22.50		
			400-600	19.92	23.50		
600-700			19.92	23.50			
> 700			19.92	23.50			
Whole		70-100 g/pc	13.98	16.50 +	Italy/Taiwan CIF	Yemen	
		100-150	17.03	20.10 -			
		150-200	17.37	20.50 +			
		200-300	18.83	22.22 =			
		> 300	18.83	22.22 =			
Fresh		30.00	35.29 =	Spain	Cuba		
Tails		40.00	47.06 -				
Whole		50.50	59.41	United States America CIF	Spain		
Arabian whip lobster/ Langouste fouet arabe/ Langosta de fusta arabica <i>Puerulus sewelli</i>		SS	12.71	15.00	Italy CIF	Yemen	
		S	15.25	18.00			
		M	16.95	20.00			
		L	18.64	22.00			
Edible crab/Tourteau/ Buey de mar <i>Cancer pagurus</i>	Live, bulk	T2	9.00	10.59 -	France auction wholesale	France	
		500-700 g/pc	10.60	12.47 -			
		> 1000	11.50	13.53 -			
			22.89	26.93 -			
	Fresh		8.25	9.71 -	Italy CPT	United Kingdom	
female	800-1200 g/pc	8.42	9.91 -				
Claws		7.93	9.33				
Blue swimming crab Étrille bleue Jaiba azul <i>Portunus pelagicus</i>	Whole	5-7 pc/kg	3.26	3.85	France CIF	Yemen	
		50-100	3.26	3.85			
		100-300	2.92	3.45			
		100-300 pc/kg	2.67	3.15			
Snow crab/ Crabes des neiges/ Cangrejo de las nieves <i>Chionoecetes opilio</i>	Legs, parts, shoulders		11.68	13.78	United States America CIF	Canada	
	Clusters	8-10 oz/pc	17.28	20.39			
		> 10	18.68	22.05			
	Parts		11.68	13.78			
	Cocktail Claws		7.42	8.75		China	

Fish Species	Product Form	Grading	Price per kg		Reference	Origin	
Trade Name			EUR	USD	& Area		
BIVALVES							
Oyster/Huître/Ostra <i>Crassostrea gigas</i> <i>Ostrea edulis</i>	Live	60-100 g/pc	11.40	13.41	Spain CIF	Netherlands (Kingdom of the)	
		80-95 g/pc	17.36	20.42			
		95-110	18.50	21.76	wholesale	France	
		G2 (10 units)	12.00	14.12 =			
		M3 (10 units)	12.00	14.12 =			
Mussel/Moule/Mejillón <i>Mytilus edulis</i> <i>Mytilus galloprovincialis</i>	Live - Bottom mussel	Bulk	2.80	3.29 =	France wholesale	Netherlands (Kingdom of the)	
			3.00	3.53 =			
	Live - Rope (bouchot)	60-80 pc/kg	3.70	4.35 -	retail	Spain/Italy	
	Live		5.71	6.72 -			
	Live	> 100 pc/kg	4.20	4.94	CIF	Italy	
	Live		3.20	3.76 +			
	<i>Mytilus chilensis</i>			4.80	5.65 +	Italy CPT wholesale	Sardinia Italy
				1.77	2.08 +		
		IQF - shell-off, 7 percent	200-300 pc/kg	4.90	5.76	CIF	Spain Chile
		Mussel meat		2.41	2.84		
		IQF, Half shell		3.45	4.07	Spain CIF	
	Whole, vacuum packed		1.79	2.11			
	<i>Perna canaliculus</i> <i>Mytilus galloprovincialis</i>	800 g pack, half shell		10.50	12.21	United retail	New Zealand United Kingdom (Scotland)
		Alive	GBP	6.50	7.56		
	Razor shell/Couteau/ Navaja - <i>Solenidae</i>	Fresh	S	10.50	12.35	Spain CIF	Ireland
				18.50	21.76		
Live, depurated		10-12 cm/pc	5.15	6.06	wholesale	Netherlands (Kingdom of the)	
			7.00	8.24 -			
			5.54	6.52 =	Italy CPT wholesale	Italy Import	
			8.00	9.41 +			
Live			3.60	4.24 =	France wholesale	France	
Great Atlantic scallop/ Coquille-St- Jacques/ Vieira <i>Pecten maximus</i>		Fresh, meat, roe-on		22.00			25.88 =
	Fresh, meat, roe-off		22.00	25.88 =			
	Frozen, meat, roe-on		34.00	40.00 -		Import	
	Frozen, meat, roe-off		34.00	40.00 -			
	IQF, whole	3-5 pc/kg	5.35	6.29	Spain FOB	Spain	
		4-6	4.38	5.15			
	Frozen, half shelf	10-12	10.65	12.53			
	Meat, 15% glazing	20-24	22.85	26.88			
	Meat, 20% glazing	22-25	22.85	26.88			
	Live		18.00	21.18 =			
	Frozen - whole		3.40	4.00	wholesale	Imported	
	Fresh		3.37	3.96 +			
	Frozen, half shelf		8.07	9.49 +	wholesale		
			10.00	11.76 =			
Fresh, meat	10-20 pc/kg	GBP	18.40	21.40	United retail	United Kingdom	
whole		GBP	13.50	15.70			
Japanese carpet shell/ Palourde japonaise/ Almeja japonesa <i>Ruditapes philippinarum</i>	Live	10-20 pc/kg	10.68	12.60	United States America CIF	Peru	
		20-30	10.13	11.95			
		30-40	9.41	11.10	Spain	Spain	
				11.00			12.94 -

SALMON						
Atlantic salmon/Saumon de l'Atlantique/Salmón del Atlántico <i>Salmo salar</i>	Fresh - gutted, head-on	2-3 kg/pc	6.90	8.12 +	France wholesale	Norway
		3-4	7.40	8.71 +		
		4-5	7.60	8.94 +		
		5-6	8.00	9.41 +		
		6-7	8.20	9.65 +		
		2-3 kg/pc	7.20	8.47 +		
		2-3	7.90	9.29 +		
		2-3	8.00	9.41 =		
		1-2 kg/pc	37.00	43.53 =		
		3-4 kg/pc	12.00	14.12 +		
	Fresh - label rouge frozen, wild	1-2 kg/pc	35.00	41.18 =	Norway FOB	European Union
			12.50	14.71 -		
			22.50	26.47 +		
			4.50	5.29 -		
			12.50	14.71 -		
			22.50	26.47 +		
			4.50	5.29 -		
			12.50	14.71 -		
			22.50	26.47 +		
			4.50	5.29 -		

Fish Species	Product Form	Grading	Price per kg		Reference	Origin
Trade Name			EUR	USD	& Area	
Salmo salar	Fillets, skin-on	700-1000 g/pc	11.60	13.65	CIF	
		1000-1400	11.75	13.82		
		1400-1800	11.95	14.06		
		1800-2400	12.45	14.65		
	IQF, gutted, wild	6-11 kg/pc	6.45	7.59	FOB	Iceland
			8.22	9.45	United States America CIF	Poland
	guttled, head-on	4-5 kg/pc	8.75	10.29	Tunisia CFR	Norway
			Fresh - Whole - Superior	1-2 kg/pc	5.34	
	2-3	5.60		6.59 -		
	3-4	6.11		7.19 -		
	4-5	6.16		7.25 -		
	5-6	6.22		7.32 -		
	6-7	6.04		7.11 -		
	7-8	5.84		6.87 -		
	8-9	5.77		6.79 -		
	9-10	5.89		6.93 -		
Atlantic salmon/ Saumon de l'Atlantique/ Salmón del Atlántico Salmo salar	Fresh - gutted	3-4 kg/pc	7.50	8.82 -	Italy wholesale	Norway
		4-5	7.60	8.94 -		
	Fillets Trim D		13.50	15.88 +	CPT	United Kingdom
		Smoked		30.00		
	Fresh - gutted	4-5	13.50	15.88		
Chum salmon/Saumon chien/ Keta Oncorhynchus keta	H&G IQF	100-150 g/pc	15.30	18.00	Spain CIF	Denmark
		4-6 lb/pc	4.65	5.47		Canada
		> 6	4.60	5.41		
Pink salmon/Saumon rose Salmón rosado Oncorhynchus gorbuscha	Blockfrozen	600-800 g/pc	2.12	2.50	Russian Federation FOB	Europe

TROUT

Rainbow trout/ Truite arc-en-ciel/ Trucha arco iris <i>Oncorhynchus mykiss</i>	Fresh- whole Fillet Fillet, smoked Whole, gutted, bulk		7.40	8.71 -	France wholesale	France
			10.00	11.76 -		
			21.00	24.71 =		
			15.00	17.65 +		
	Fresh - whole Fresh - fillets		5.60	6.59 =	Spain	Spain
			6.00	7.06 =		
	Guttled, 10% glazing	200-300 g/pc	5.55	6.53	CIF	Türkiye
		300-350	5.55	6.53		
		80-120	6.65	7.82		
	Fresh - whole Fresh, Fillets - skin-on Fresh, Fillets - skinless whole fillets		6.20	7.29 +	Italy CPT	Italy
			9.60	11.29 =		
			11.40	13.41 +		
		350-500	6.00	7.06 =		
		350-500	5.90	6.94 -		
			11.60	13.65 +		
	Fresh, whole guttled	600-800 g/pc	GBP 11.50	13.37	United retail	Scotland
		500	GBP 14.10	16.40		

FRESHWATER FISH

Arctic char/Omble-chevalier/ Trucha alpina <i>Salvelinus alpinus</i>	Fresh- whole			12.50	14.71	=	France wholesale	Europe
Nile perch/Perche du Nil/Perca del Nilo <i>Lates niloticus</i>	Fresh, whole	2-4 kg/pc		4.74	5.58	=	Italy FCA	United Republic of Tanzania
	Fresh - fillets			6.47	7.61	=		
	Fresh - steaks			6.49	7.64			
				16.99	19.99	+		
	Fresh - fillets			11.00	12.94		retail wholesale	
	Fresh - fillets			9.50	11.18	-	Spain	
	Fillets			6.00	7.06	-		
Pike perch/Sandre/ Lucioperca <i>Sander lucioperca</i>	Fillets, skinless	300-500 g/pc 500-1000		8.30	9.76		CIF	
				8.30	9.76			
	Fillet - skinless, PBI, IWP	500-1000 g/pc		5.47	6.45		CFR	
	Fresh- whole	Average size		12.50	14.71	=	France	Europe
	Fillet			12.00	14.12	=	wholesale	
Nile Tilapia/Tilapia du Nil/Tilapia del Nilo <i>Oreochromis niloticus</i>	Fillet - skinless, 20% glazing	70-140 g/pc 140-200		4.35	5.12		Spain CFR	China
				4.75	5.59			
	Guttled, scale-less, 20%	200-300 g/pc 300-500		2.40	2.82			
				3.10	3.65			
		500-800		3.40	4.00			
		> 800		3.45	4.06			
	Fillet	3-5 oz/pc		5.10	6.00		United States America CIF	Viet Nam
Pangasius <i>Pangasius hypophthalmus</i>	Fillet, thawed			4.00	4.71	=	Italy wholesale	
	Fillet			8.74	10.28	+	retail	
	Fresh, fillet			6.50	7.65	=	Spain	
	Fillet, 20% glazing	120-170 g/pc		3.00	3.53		CIF	
		170-230		2.95	3.47			
	Fillets, interleaved, 0%	170-230		4.05	4.76			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin	
			EUR	USD			
NON-TRADITIONAL SPECIES							
Sturgeon/Esturgeon/ Esturione <i>Acipenseridae</i> <i>A.baeri</i>	Frozen - Whole	1.5-2 kg/pc	7.50	8.82 =	France CIF	France	
	Gutted	5-7 kg/pc	10.50	12.35 =			
	Fillets	200-300 g/pc	16.00	18.82 =			
		800-1000	16.00	18.82 =			
European eel/Anguille d'Europe/ Anguila europea <i>Anguilla anguilla</i>	Caviar (Aquitaine) metal		1,100	1,294 -	wholesale Italy CPT wholesale	Europe	
	Smoked	Medium	49.00	57.65 =			
	Fresh		16.50	19.41 =			
Common dentex/ Denté commun Denton <i>Dentex dentex</i>	Fresh - whole	225-300 g/pc	2.08	2.45	Spain FOB	Morocco	
		275-350	2.35	2.76			
		350-500	2.45	2.88			
		500-800	2.65	3.12			
		1-2 kg/pc	24.69	29.05 -	Italy CPT		
		2-3	23.63	27.80 -			
		3-5	24.79	29.16 -			
		5-7	25.00	29.41 -			
		7-10	24.24	28.51 +			
Dusky grouper Mérrou noir/Mero moreno <i>Epinephelus marginatus</i>	Fresh - whole	1-2 kg/pc	14.99	17.64 =		Senegal	
		2-4	15.27	17.96 +			
		4-7	14.32	16.85 -			
		7-10	13.79	16.22 -			
		10-20	12.22	14.38 +			
White grouper/ Merou blanc/Cherna de ley <i>Epinephelus aeneus</i>	Gutted	1-2 kg/pc	12.86	15.13	CIF	Yemen	
		2-4	14.02	16.49			
		4-7	16.19	19.05			
	small	4.24	5.00 +				
	medium	4.24	5.00 +				
	big	4.24	5.00 +				
Small-scale grouper Mérrou petites écailles Mero escamoso <i>Epinephelus polylepis</i>		1-3 kg/pc	4.15	4.90	France/Greece CIF		
		3-5	4.15	4.90			
		5-8	4.15	4.90			
		8-12	4.32	5.10			
		2-3 kg/pc	4.07	4.80			
		3-5	4.07	4.80			
		5-8	4.07	4.80			
Spangled emperor/ Empereur moris/ Emperador relámpago <i>Lethrinus nebulosus</i>	H&G	3-5 kg/pc	4.24	5.00	Italy/Greece		
	Gutted, scales off	3-5 kg/pc	3.01	3.55 +			
		1-2	2.29	2.70			
		2-3	2.46	2.90 +	France CIF		
	2-3		4.24	5.00			
	3-5		4.24	5.00			
	5-10	4.32	5.10				
		Whole	1-2	2.50			2.95
			2-3	2.50			2.95
Mahi mahi/Dorade/ Dorado <i>Coryphaena hippurus</i>	Gutted, skinless			2.50	2.95	Europe CIF	Mozambique
	Fresh, gutted		8.17	9.61 +	Italy CPT	Imported	
	Fresh, fillets		11.00	12.94	Spain FOB CIF FOB	Spain	
	H&G, skin-on		4.98	5.86 ^			
	Fillets, skin-on	500-1000 g/pc	5.45	6.41			
Red pandora Pageot à tache rouge/ Breca chata <i>Pagellus bellottii</i>	Whole, blockfrozen	< 250 g/pc	1.59	1.87	Italy/Greece	Yemen	
		200-350	2.38	2.80			
		300-500 g/pc	1.78	2.10			
Common pandora/ Pageot commun/Breca <i>Pagellus erythrinus</i>	Fresh, whole	500-1000	1.86	2.20	Spain FOB Italy CPT	Morocco	
			5.85	6.88			
		200-300 g/pc	7.20	8.47 ^			
		300-500 g/pc	11.53	13.56 +			
		500-1000	13.53	15.92 -			
Blue shark/ Peau bleue/Tiburón azul <i>Prionace glauca</i>	H&G, skin-on	1000-2000	12.72	14.96 -	Spain FOB	Spain	
		< 4 kg/pc	2.85	3.35 +			
		4-7	2.85	3.35 +			
		7-12	1.89	2.22 -			
		12-20	1.85	2.18 -			
Mako shark/Taupe bleue Marrajo dientuso <i>Isurus oxyrinchus</i>	H&G, skin-on	> 20	1.85	2.18 -			
		< 10 kg/pc	4.15	4.88 -			
		10-30	5.65	6.65 +			
		30-50	5.85	6.88 -			
		50-100	4.98	5.86 -			
Black marlin/Makaire noir/ Marlin negro <i>Makaira nigricans</i>	H&G, skin-on	> 100	3.95	4.65 -			
		< 80 kg/pc	4.85	5.71 +			
Blue marlin/Makaire bleu/ Marlin azul <i>Makaira indica</i>		> 80	4.95	5.82 +			
		< 80 kg/pc	4.85	5.71 +			
Thornback ray/ Raie bouclée Raya de clavos <i>Raja clavata</i>	Fresh, wings	300-500 g/pc	5.79	6.81 -	Italy CPT	Imported	
		400-600	7.50	8.82 +			
	Crimson jobfish/ Colas fil/Panchito hebra <i>Pristipomoides filamentosus</i>	Wings, skin-less, 20%	150-300 g/pc	5.60	6.59	Spain CIF	Netherlands (Kingdom of the)
		300-600	5.95	7.00		Yemen	
Whole, gutted	2-3 kg/pc	2.71	3.20 =	Viet Nam CIF			
	> 3	2.71	3.20 =				
	3-5 kg/pc	2.97	3.50 ^	Italy CIF			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			EUR	USD		
SEABASS/SEABREAM/ MEAGRE						
Seabass/Bar, Loup/Lubina <i>Dicentrarchus labrax</i>	Fresh - whole farmed	200-300 g/pc	5.40	6.35 =	Greece FOB	Greece
		300-450	6.90	8.12 +		
		450-600	7.40	8.71 +		
		600-800	8.00	9.41 +		
		800-1000	9.00	10.59 +		
		> 1000	11.00	12.94 =		
		200-300 g/pc	5.70	6.71 =	Italy CIF	
		300-450	7.20	8.47 +		
		450-600	7.70	9.06 +		
		600-800	8.30	9.76 +		
		800-1000	9.30	10.94 +		
		> 1000	11.30	13.29 =		
		200-300 g/pc	5.77	6.79 =	France CIF	
		300-450	7.27	8.55 +		
		450-600	7.77	9.14 +		
		600-800	8.37	9.85 +		
		800-1000	9.37	11.02 +		
		> 1000	11.37	13.38 =		
		200-300 g/pc	5.76	6.78 =	Spain CIF	
		300-450	7.26	8.54 +		
		450-600	7.76	9.13 +		
		600-800	8.36	9.84 +		
		800-1000	9.36	11.01 +		
		> 1000	11.36	13.36 =		
		200-300 g/pc	5.80	6.82 =	Germany CIF	
		300-450	7.30	8.59 +		
		450-600	7.80	9.18 +		
		600-800	8.40	9.88 +		
		800-1000	9.40	11.06 +		
		> 1000	11.40	13.41 =		
		200-300 g/pc	5.77	6.79 =	Portugal CIF	
		300-450	7.27	8.55 +		
		450-600	7.77	9.14 +		
		600-800	8.37	9.85 +		
		800-1000	9.37	11.02 +		
		> 1000	11.37	13.38 =		
	Fresh - whole farmed	200-300 g/pc	6.04	7.11 =	UK CIF	
		300-450	7.54	8.87 +		
		450-600	8.04	9.46 +		
		600-800	8.64	10.16 +		
		800-1000	9.64	11.34 +		
		> 1000	11.64	13.69 =		
	H&G, gutted, without 20% glazing	200-300 g/pc	5.70	6.71	Spain CIF	Türkiye
		300-400	5.80	6.82		
		400-600	5.90	6.94		
		800-1000	12.30	14.47		
	Fillets, skin-on, 20% glazing	80-120 g/pc	8.50	10.00		
		120-160	9.40	11.06		
		> 160	9.90	11.65		
	Fresh - whole - wild, from trawling	800-1000 g/pc	17.50	19.02 -	France wholesale	France
		1000-2000	17.50	19.02 -		
		2000-3000	21.00	22.83 -		
	Fresh - whole - wild, from line fishing	1000-2000 g/pc	19.50	21.20 -		
		2000-3000	24.00	26.09 -		
		> 3000	26.50	28.80 -		
	Fresh - whole - farmed	400-600 g/pc	10.70	11.63 =		
		600-800	11.70	12.72 =		
		800-1000	12.70	13.80 =		
		300-400 g/pc	5.45	6.41 +	Italy CPT	Greece
		400-600	6.30	7.41 +		
		600-800	6.94	8.16 +		
		Large	12.80	15.06 =		
		Medium	11.20	13.18 =		Italy (Orbetello)
		Small	7.80	9.18		
	Fresh, wild	500-1000 g/pc	17.17	20.20 +		
		1000-2000	16.01	18.84 -		
	Fresh, wild, line caught	500-1000 g/pc	13.52	15.91 -		
		1000-2000	14.50	17.06 -		
		2000-3000	30.61	36.01		
	Fresh, wild Fresh, farmed		16.50	19.41 -	wholesale	Europe
300-400 g/pc		6.00	7.06 -			
Seabass/Bar, Loup/Lubina <i>Dicentrarchus labrax</i>		200-300 g/pc	4.80	5.65 +	Italy CIF	Greece
		300-450	6.35	7.47 +		
		450-600	7.20	8.47 +		
		600-800	7.76	9.13 +		
		800-1000	9.80	11.53 =		
	Fresh, fillets	70-100 g/pc	13.06	15.36	CPT	
		100-140	14.03	16.51		
		140-180	14.50	17.06		

Fish Species	Product Form	Grading	Price per kg		Reference	Origin	
Trade Name			EUR	USD	& Area		
Gilthead seabream/ Dorade royale/Dorada <i>Sparus aurata</i>	farmed	200-300 g/pc	5.70	6.71 +	Greece FOB		
		300-450	6.80	8.00 +			
		450-600	6.80	8.00 +			
		600-800	7.60	8.94 +			
		800-1000	9.00	10.59 +			
		> 1000	10.50	12.35 +			
		200-300 g/pc	6.00	6.91 +	Italy CIF		
		300-450	7.10	8.20 +			
		450-600	7.10	8.35 +			
		600-800	7.90	9.29 +			
		800-1000	9.30	10.94 +			
		> 1000	10.80	12.71 +			
		200-300 g/pc	6.07	7.14 +	France CIF		
		300-450	7.17	8.44 +			
		450-600	7.17	8.44 +			
		600-800	7.97	9.38 +			
		800-1000	9.37	11.02 +			
		> 1000	10.87	12.79 +			
		200-300 g/pc	6.06	7.13 +	Spain CIF		
		300-450	7.16	8.42 +			
		450-600	7.16	8.42 +			
		600-800	7.96	9.36 +			
		800-1000	9.36	11.01 +			
		> 1000	10.86	12.78 +			
	Fresh - whole farmed	200-300 g/pc	6.10	7.18 +	Germany CIF	Greece	
		300-450	7.20	8.47 +			
		450-600	7.20	8.47 +			
		600-800	8.00	9.41 +			
		800-1000	9.40	11.06 +			
		> 1000	10.90	12.82 +			
		200-300 g/pc	6.07	7.14 +	Portugal CIF		
		300-450	7.17	8.44 +			
		450-600	7.17	8.44 +			
		600-800	7.97	9.38 +			
		800-1000	9.37	11.02 +			
		> 1000	10.87	12.79 +			
		200-300 g/pc	6.34	7.46 +	UK CIF		
		300-450	7.44	8.75 +			
		450-600	7.44	8.75 +			
		600-800	8.24	9.69 +			
		800-1000	9.64	11.34 +			
		> 1000	11.14	13.11 +			
	Fresh - wild	500-1000 g/pc	24.40	28.71	Spain CIF	France	
		1000-2000	19.80	23.29			
		3000-4000	16.40	19.29			
	Whole, gutted, scaleless	200-300 g/pc	6.50	7.65		Türkiye	
		300-400	6.80	8.00			
	Fillets, skin-on, 20% glazing	80-120 g/pc	10.50	12.35		Europe	
		120-160	10.65	12.53			
	Fresh, wild Fresh, farmed		21.00	25.30 -	wholesale		
			6.95	8.37 +			
	Fresh, wild	500-800 g/pc	18.00	21.18 +	France wholesale	France	
		800-1000	19.00	22.35 +		European Union	
		> 1000	21.50	25.29 +		France	
	Fresh - farmed	300-400 g/pc	9.00	10.59 =			
		400-600	10.40	12.24 =			
		600-800	11.40	13.41 =			
		800-1000	12.40	14.59 =			
Gilthead seabream/ Dorade royale/Dorada <i>Sparus aurata</i>	Fresh, farmed	300-400 g/pc	7.22	8.49 +	Italy CIF CPT	Greece	
		200-300 g/pc	5.34	6.28 -			
		300-400	5.85	6.88 -			
		400-600	6.10	7.18 =			
		600-800	6.76	7.95 -			
		800-1000	7.73	9.09 -			
		1000-1500	9.64	11.34 +			
	Fresh, fillets	70-100 g/pc	13.35	15.71 +			
		100-140	13.31	15.66 +			
		140-180	13.22	15.55 +			
	Fresh - wild	800-1000	21.55	25.35 -		Morocco	
		1000-2000	23.18	27.27 -			
		2000-3000	23.59	27.75			
		> 3000	27.03	31.80			
	Fresh - farmed	Large	12.40	14.59		Italy (Orbetello)	
		Medium	11.10	13.06 =			
		Small	7.80	9.18			
	White seabream/Sar/Sargo <i>Diplodus sargus</i>	Fresh		10.42	12.26 +		Senegal
			300-500 g/pc	8.27	9.73 -		Spain
			500-1000	10.30	12.12 -		
1000-2000			11.23	13.21 +			

Fish Species Trade Name	Product Form	Grading	Price per kg		Reference & Area	Origin
			EUR	USD		
Meagre/Maigre commun/Corvina <i>Argyrosomus regius</i>	Fresh - whole farmed	800-1000 g/pc	6.50	7.65		Greece
		1000-2000	7.82	9.20 +		
		> 2000	8.23	9.68 -		
	Fresh- whole, wild	0.5-1 kg/pc	15.30	18.00 +		Mediterranean
		1-2	8.69	10.22 -		
		2-4	15.50	18.24 +		
		3-5	11.14	13.11 -		
		5-10	13.53	15.92 -		
		10-15	13.15	15.47 -		
		15-20	12.58	14.80 -		
		20-30	11.78	13.86 -		
	Fresh, cultured		9.00	10.59 -	Spain	
			8.80	10.35 =		
		> 1000 g/pc	10.50	12.35 -	France wholesale	France

