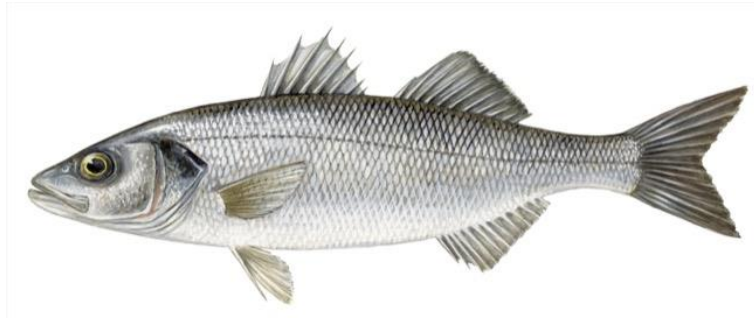




## EUROPEAN SEABASS (*DICENTRARCHUS LABRAX*)



Source : [Information system on commercial designations](#)

## BIOLOGY AND HABITAT

- **Species descriptions** ([Read more](#))

European seabass belongs to the family of Moronidae.

- **Geographical distribution and habitat** ([Read more](#))

European seabass lives along the coastal waters of the North-East Atlantic, in the Mediterranean Sea and the Black Sea.

## RESOURCE, EXPLOITATION AND MANAGEMENT

- **Stocks and resource status/conservation measures** ([Read more](#))

Minimum conservation sizes are established at 25 cm of total length in the Mediterranean Sea and 42 cm in other fishing areas.

- **Production methods and fishing gears** ([Read more](#))

The main fishing gears used are gillnets and similar nets, hooks and lines, seines and trawls.

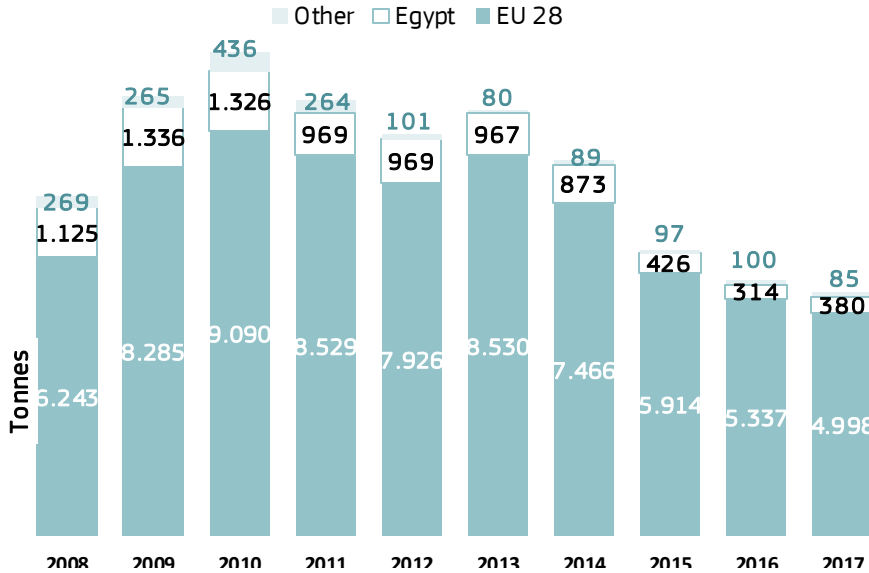


# CATCHES

- The weight of European seabass in the global catches is **0,006%** (FAO, 2017).

- Evolution of world catches (tonnes)**

Catches are in steady decline since 2010 (-50%).

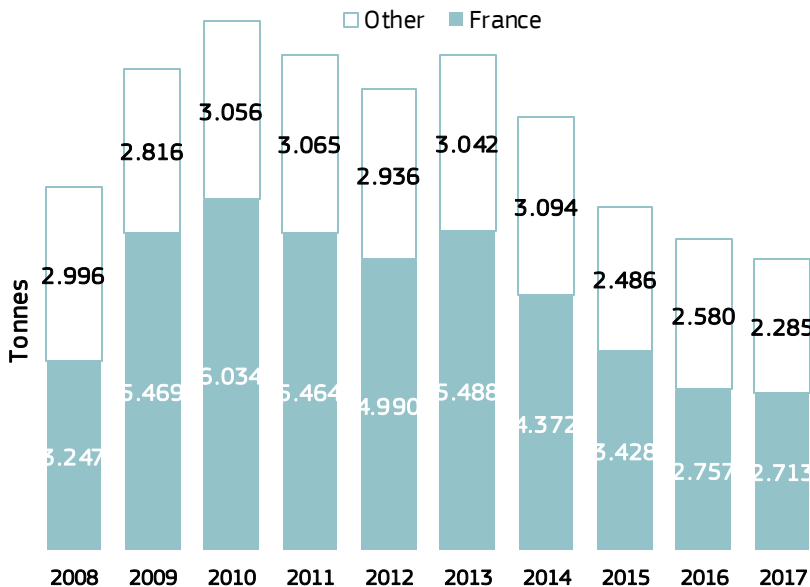


Source: FAO

- Evolution of EU catches (tonnes)**

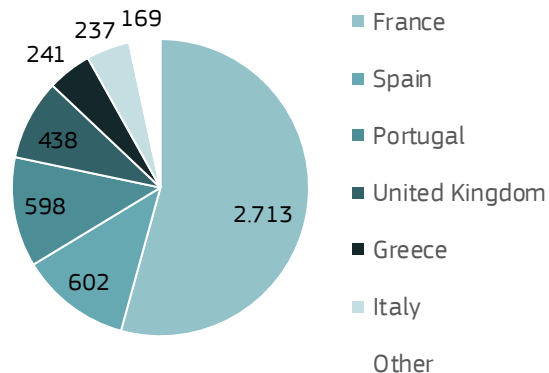
The EU accounts for 91% of the global seabass catches (FAO, 2017).

France provides more than half of EU catches (54% of EU catches in 2017), but its production has significantly decreased since 2010 (-55%).



Source: FAO

## Catches (2017, tonnes)



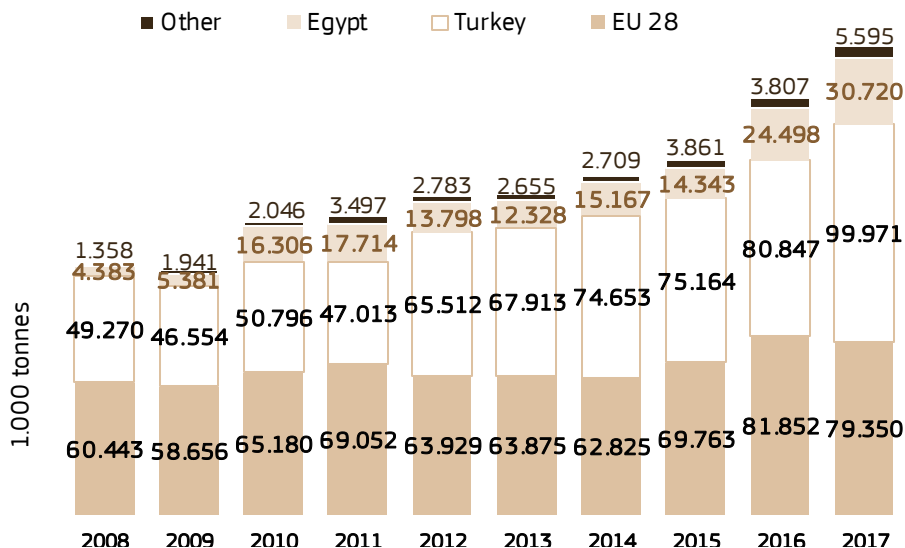


# AQUACULTURE PRODUCTION

The European seabass represents **0,2%** of the global aquaculture production (FAO, 2017).

## Evolution of world aquaculture production

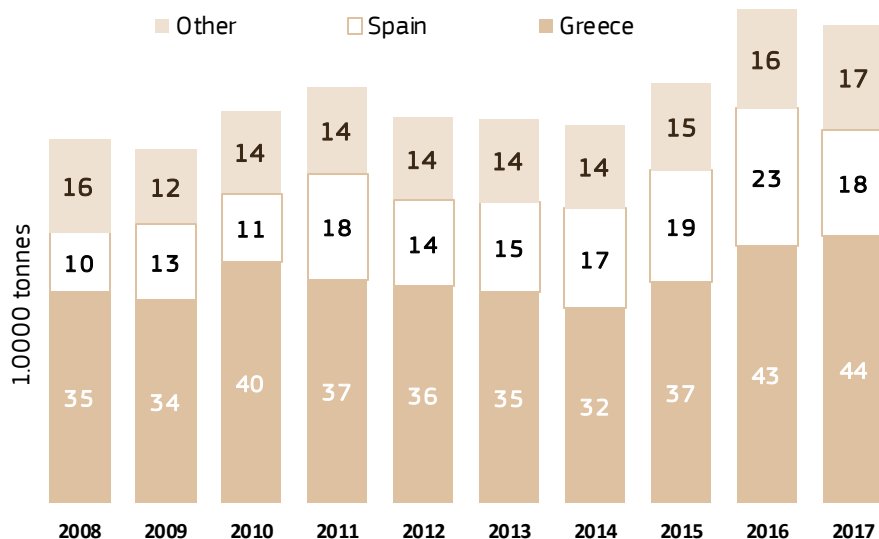
The world production has almost doubled in the last ten years (between 2008 and 2017). The growth is more significant for non-EU countries than for EU Member States (148% vs 31%).



Source: FAO

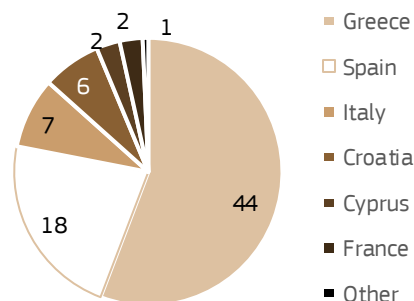
## Evolution of EU aquaculture production

In 2017, the share of the EU in the global European seabass aquaculture production was **37%**. Greece and Spain provided 78% of EU production.



Source: FAO

Production (2017, 1.000 tonnes)





## PROCESSING

In the EU, the European seabass is mainly consumed fresh. There are only small activity of processing: filleting, packing, marinating and smoking in the most important producers (e.g. Greece, Spain, Italy and Croatia) (source: [Price structure in the supply chain for seabass](#), EUMOFA, 2019).



## TRADE

### EU trade of European seabass (2018 – tonnes)

Product	EU imports		EU exports	
	Intra-EU	Extra-EU	Intra-EU	Extra-EU
Fresh whole/gutted European seabass	54.330	25.939	63.239	4.644
Frozen whole/gutted European seabass	2.755	362	1.841	172

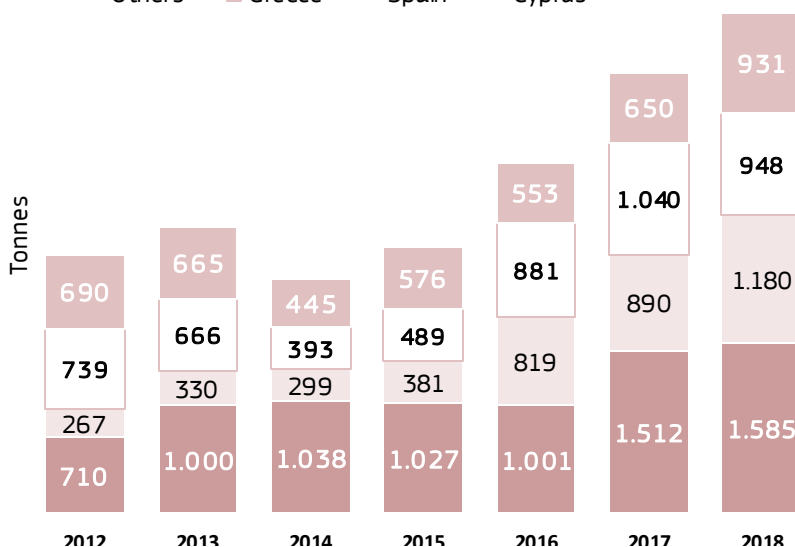
- **Extra-EU imports of fresh European seabass (tonnes):**
- Almost all extra-EU imports of fresh seabass come from Turkey.

Origin	2012	2013	2014	2015	2016	2017	2018
Turkey	6.556	10.991	13.169	14.667	16.591	19.988	25.536
Other	26	87	132	38	136	131	402

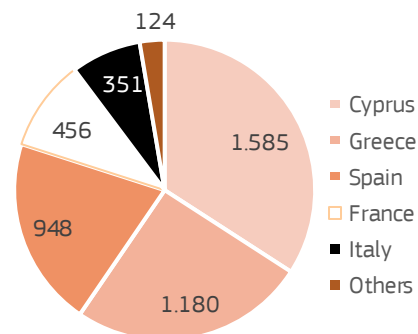
- **Extra-EU exports of fresh European seabass (tonnes)**

In 2018, extra-EU exports of seabass exceeded 4.600 tonnes, i.e. 6% of the total production. They were mainly composed of fresh seabass, the frozen fish representing only 4% of the total. In 2018, main EU exporters are Cyprus, Spain and Greece, which covered 79% of all extra-EU exports.

■ Others ■ Greece ■ Spain ■ Cyprus



### Extra-EU exports (2018, tonnes)



The main countries of **destination** for fresh seabass are the United States, Israel (supplied by Cyprus), and Switzerland, which covered 76% of volumes exported to third countries in 2018. Until the 2014 import ban on a range of EU agricultural and fisheries products, Russia was the leading extra-EU destination.



## PRICES ALONG THE SUPPLY CHAIN (EUR/kg)

When data is available, prices are provided for wild and farmed seabass, as significant price difference could be noticed between the two types of fish.

### First-sale (fresh)

First-sale prices are provided for the main EU producers, namely France, Spain and Greece.

	2010	2011	2012	2013	2014	2015	2016	2017	2018	Source
France (wild)	9,48	10,30	9,92	10,29	11,55	13,01	13,84	13,79	13,62	EUMOFA
Spain (farmed)	4,29	9,96	5,42	5,35	5,79	5,64	5,67	4,68	4,68	APROMAR
Spain (wild)	n.a.	n.a.	n.a.	n.a.	n.a.	12,18	12,63	12,18	13,76	EUMOFA
Greece (farmed)	4,38	5,12	5,46	5,14	5,38	5,46	5,52	n.a.	n.a.	ELSTAT

### Wholesale (fresh)

Wholesale prices are reported for Mercabarna (in Barcelona in Spain), which is a major wholesale market in the EU.

	2010	2011	2012	2013	2014	2015	2016	2017	2018	Source
Spain (wild)	19,19	17,8	18,21	18,46	19,67	19,71	20,86	20,7	19,21	Mercabarna
Spain (farmed)	5,16	5,7	6,51	6,06	6,32	5,97	6,19	5,8	4,51	Mercabarna

### Retail/consumption (fresh)

Retail prices refer to France, Greece and Italy, which are among the major EU consumer countries.

	2010	2011	2012	2013	2014	2015	2016	2017	2018	Source
France	12,98	13,32	14,39	16,42	16,04	17,28	17,75	17,91	18,93	EUMOFA
Greece	n.a.	12,22	12,69	13,98	14,07	13,61	13,92	13,94	13,84	EUMOFA
Italy	10,82	11,20	11,07	10,31	10,36	10,48	10,11	10,14	9,96	EUMOFA

### Import (fresh)

Import prices are presented for Italy, which is the main seabass importer in the EU.

	2010	2011	2012	2013	2014	2015	2016	2017	2018	Source
Italy	4,73	5,56	5,76	5,32	5,38	5,51	5,87	5,86	5,20	EUMOFA

### Export (fresh)

Export prices refer to Greece as it is the main seabass exporter in the EU.

	2010	2011	2012	2013	2014	2015	2016	2017	2018	Source
Greece	4,40	5,27	5,72	4,91	5,35	5,47	5,56	5,54	4,97	EUMOFA



## MARKETING ASPECTS

- Commercial designations in all EU official languages ([Read more](#))
- Common marketing standards ([Read more](#))

## CONSUMPTION

- Average consumption in major consuming MS is 190 grams per capita in 2016 (source: EUMOFA survey “[Price structure in the supply chain for seabass](#)” - 2019)
- Nutritional value (European seabass, wild, North East Atlantic, fresh fillet, values per 100 g – source : NUTRAQUA/AQUIMER)

Portugal	680
Cyprus	643
Spain	545
Italy	513
Croatia	381
Greece	370
France	145
United Kingdom	109
Belgium	56
Germany	22
Other MS	23
EU-28	190

kilo calorie (kcal)	96
Kilojoule (kj)	405
Water (g)	76,8
Ashes (g)	1,2
Proteins (g)	20,1
Carbohydrates (g)	0,3
Lipids (g)	1,6
Cholesterol (mg)	58,1
Omega 6 (mg)	71
Omega 3 (mg)	508
EPA (mg)	126
DHA (mg)	278