

The most popular wet salted cod is from Iceland, followed in order of preference by that from the Faeroe Islands, Norway and, finally, Canada. Preference is for first quality wet salted cod from Iceland (completely white) - No. 12 and above (i.e. split, with bones completely white, without breaks, etc.)

Average cure time is 3-4 weeks of salt, with moisture content around 40%. Product comes on pallets in 800-900kg lots.

Product is classified according to the following system (which remains in use):

- 5-10 pieces per bundle of 50kg
- 10-20 pieces per bundle of 50kg
- 20-30 pieces per bundle of 50kg
- 30-40 pieces per bundle of 50 kg
- 40-60 pieces per bundle of 50kg
- 60-80 pieces per bundle of 50kg

Anything smaller is called in Spanish barajilla and is generally sold by cut-rate fishmongers known as barateros.

There are no sales of smaller sizes in the Catalonia area.

The order of preference in the Catalonia area is as follows:

- 20-30 pieces per bundle of 50kg
- 30-40 pieces per bundle of 50kg (retail price: Pts 785/kg)
- 10-20 pieces per bundle of 50kg
- 40-60 pieces per bundle of 50kg (retail price: Pts 630/kg)

Ling are also used to make fish crumbs (price levels are Pts 200-300 lower than above).

Wet salted cod from the Faeroe Islands is priced some Pts 20-30 less than that of Iceland.

The purchaser must soak the cod and then package it in 25kg cardboard boxes with the same specifications.

The trend is for wet salted cod with greater moisture content to facilitate preparation. However, retailers reject cod if the moisture content is too high as the product tends to break up during handling or preparation. This is an important condition to bear in mind.