

It requires 2.32kg of headed flounder to produce 1kg of skinless fillets (1kg of HG flounder yields 431g of fillets, for a loss ratio of 56.9%). And it requires three kilos of flounder with heads to produce one kilo of skinless fillets (loss ratio: 66.66%).

Meiga (Limanda ferruginea) has a lower loss ratio (specimens are heavier and have fewer lateral spines). This species has superior flavour, but since it comes mixed in with flounder this fact is not evident at the time of purchase and is only noticed later during preparation.

Heading results in a loss of approximately 25% of weight for flounders. The normal price for meiga (Limanda ferruginea) is Pts 230-250 per piece (1000-1500g).

Flounder fillets:

In Spain flounder fillets are prepared without skins, individually frozen and wrapped in plastic, in 2-oz, 3-oz, 4-oz, 5-oz, 6-oz, 7-oz, and 8-oz sizes (approximately 57-227g), and packed in cardboard boxes weighing some 5kg each.

There is even some exportation to the United States.

Wholesale price on the domestic (Spanish) market fluctuates according to supply and demand between Pts 600 and Pts 700.

Imports of flounder fillets into Spain are subject to a duty of 15% under Tariff Code 03.04.20.73.0.00 A.