

FLOUNDER (PLAICE)

[Pleuronectes flesus; Platichthys flesus]

Spanish: platija

French: flet (plie)

Fresh: Tariff Code 03.02.29.00.00 B

Duty: 5.7%, plus a fee of Pts 2.60/kg (net) on imports of this species made between March 1 and August 31. (There are no imports of fresh flounder.)

Frozen: Tariff Code 03.03.39.10.0.00 G (duty: 15%).

There is a large market for frozen flounder (headed and gutted) in the "pan ready" format (dorsal fins, tail and both skins are removed and meat is given a slight glaze) and as fillets.

The Spanish fleet is the major supplier of this species, as well as of the yellowtail flounder (Limanda ferruginea), from the North Atlantic fishery.

Limanda ferruginea is called meiga in Spain and comes mixed in with flounder.

Landings are almost always through the port of Vigo. Size classes and prices are as follows:

P-0 (200-250g each, headed and gutted)	Pts 190/kg
P-1 (250-400g each, headed and gutted)	Pts 220/kg
P-2 (400-600g each, headed and gutted)	Pts 230/kg
P-3 (600-800g each, headed and gutted)	Pts 240/kg
P-4 (800-1000g each, headed and gutted). . . .	Pts 250/kg
P-5 (1kg and over, headed and gutted)	Pts 260/kg

This is the more common system of size classes, but there are some vessels which classify flounder as follows (prices are approximate):

P-0 (100-120g)	Pts 130/kg
P-1 (300-500g)	Pts 175/kg
P-2 (500-700g)	Pts 200/kg
P-3 (700-1000g).	Pts 220/kg
P-4 (1kg and over)	Pts 240/kg

The first set of prices indicated above drop by 20-30 pesetas per kilo when not in short supply.