

EUROPEAN LOBSTER

[*Homarus vulgaris*]

Spanish: bogavante

French: homard

Lobsters are generally marketed live (although there is some trade in frozen tails), shipped by air in crates or cardboard boxes packed with seaweed or dry shavings (preferably with seaweed) and with large pincers firmly secured.

Shippers must be aware that this crustacean will not feed in water below 5°C, and that it will die if exposed to temperatures of 20-22°C.

Except for frozen tails, lobsters are rarely sold on inland markets in Spain due to a lack of appropriate storage facilities, so that trade in live specimens is limited to restaurants and similar establishments with suitable tanks or ponds.

Tariff Codes:

03.06.22.10.9.00 D (live lobsters) . . . . .	8%
03.06.22.91.0.00 E (fresh killed, whole) . . . . .	8%
03.06.22.99.0.00 G (fresh killed, tails) . . . . .	12.1%
03.06.12.10.0.00 E (frozen whole) . . . . .	8%
03.06.12.90.0.00 H (frozen tails) . . . . .	10.6%

Lobsters from Morocco are among the most popular (with wholesale prices fluctuating between Pts 1800 and Pts 2000/kg) because of their firm flesh and superior flavour. The most popular weight class is 750-1000g, deemed an appropriate size for two people.

Frozen lobster tails are not well-known in Spain. Nevertheless, it may be possible to import this product during the Christmas season when spiny lobster (*Palinurus vulgaris*) tails (700-800g) fetch Pts 3000-3500/kg - particularly if the latter species is in short supply.

The northern region (Bilbao) moves around 400-500kg of live lobster per week, and other localities in Spain can be expected to absorb proportionate quantities of this product.