

Hake:

Hake is also a very popular fish in Portugal, with annual import requirements of 25,000-35,000 mt. As a rule, imported hake arrives frozen, head-off, gutted and packed in 25 kg cartons. More than 50 percent of imports go into retail sale outlets and restaurants with the remainder going to frozen processors for further processing into steaks and fillets. The bulk of imported product consists almost entirely of *Merluccius Australis* (from Chile), *Merluccius Capensis* (from South Africa), *Merluccius Hupsi* (from Argentina), and *Merluccius/Merluccius* (from Spain). The product is graded and priced into different sizes with the most popular being large 1.5-2.4 kg and extra large 2.4-4 kg per fish. The two Canadian species, Pacific Hake (*Merluccius Productus*) and silver hake (which may be comparable to *Merluccius/Merluccius* hake caught off Africa by Portuguese and Spanish fleets) should produce sales in the Portuguese market provided price and size are acceptable to the Portuguese buyers.

Squid:

Squid has been quite a dynamic item in the Portuguese market. In 1989, combined imports of *Loligo* and *Illex* squid totalled 11,128 mt. Imported squid generally comes in round form and preference is given to the frozen-on-board product. Preferred lengths are 17-22 cm for *Illex* and 10-15 cm for *Loligo*. Current wholesale prices for *Illex* are Esc 140-150 per 18/23 cm and Esc 160-190 per 20/26 cm.

Tuna:

In Portugal, tuna is in high demand for canneries. Annual imports by Portugal are in the order of 12,000 mt and come mainly from Spain (caught in foreign waters) and Brazil. Most of the imported tuna is skipjack (*Euthynnus Pelamis*) and arrives frozen either in round or dressed forms. Good quality bluefin tuna may have a chance if price is acceptable to the Portuguese canners. Current import prices for skipjack tuna is reported to range from Esc 150-170 per kg CIF Lisbon.

Redfish:

There is a growing market for the larger size, frozen, head-off, gutted redfish in Portugal. Portuguese consumers are used to the Canadian redfish, as the Portuguese fleet until 1985 caught substantial quantities of it. The product arrives frozen in 3 x 6/7 kg blocks and packed in 18/21 kg cartons. It is used at the retail level and in restaurants with some quantities going to processors for further processing into fillets. Current wholesale prices are Esc 270-280 per 200/300 gm size; Esc 320-345 per 300/500 gm size; and Esc 350-370 per 500/700 gm size.