

Manilla Clams

Spain has become Canada's most important market in Europe for live little neck clams. Spaniards consume huge quantities of bivalves of all types. Clams require depuration in Spain in order to fulfill Spanish health requirements.

Gooseneck Barnacles

Spain is the world's most important market for barnacles and Canadian barnacles from British Columbia are regarded as the best quality available. Demand is estimated at 40,000 kg per month. Barnacles are found at all levels of consumption from the most expensive restaurants to working class bars.

Flounder

Spanish preference is for H and G flounder in the smaller size or "pan ready" format. Duty is 5.7%.

Lobster

Live lobster offers good potential. While growth is limited by the availability of tanks, lobster is a familiar product in Spain. Preference is for European lobster although Canadian lobster which was introduced only in 1987 has been well received.

Monkfish tails

This is one of the most popular species in Spain with demand said to be virtually limitless. Spain currently imports this product from the United States where it is caught as a by-catch of scallops.

Salmon

Spain has potential to become a major market due to the import of farmed salmon from Norway. Canadian canned and frozen salmon appeared in the market for the first time in 1987. Sales of Norwegian salmon to Spain have been doubling every two years.

Cod Roes

Only frozen roes are imported and these are subject to 12% duty. Denmark is the principle supplier followed by Norway.