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Global Agricultural Information Network

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OVERVIEW

Italy is considered to be a major seafood market with a population of 60 million and an estimated per capita consumption of fish and seafood of about 20 Kilos. Despite recent improvements in the aquaculture sector, Italy still remains heavily import dependent. The Italian fishery industry represents only 0.1% of Italy's Gross Domestic Production (GDP) due to a declining fish stocks and a fragmented fishing industry. Domestic fish production continues to decline, therefore Italy relies heavily on imports to bridge the gap between steady consumer demand and reduced national output. A recent analysis from Ismea (Institute of Services for the Agricultural & Food Market) reports that in 2009 Italian fish production was about 475,000 tons.

Table 1. Italian Marine Production (metric tons)

	Species						
	FISH			SHELLFISH			TOTAL
	Anchovies, Herrings & Mackerels	Tuna	Other	Squids, Octopus & Cuttlefishes	Other	Crustaceans	
Timeframe							
2007	77,940	14,542	88,273	21,526	48,872	25,493	276,646
2008	59,204	12,639	74,076	16,387	42,468	22,234	227,008
2008 Jan-Oct	52,585	10,178	73,497	13,859	26,963	17,862	194,944
2009 Jan-Oct	63,660	10,708	81,023	14,339	20,297	20,258	210,285

Source: *ISTAT (Italian Official Statistics Institute) – Oct 2009*

ITALIAN MARINE PRODUCTION

The Italian fishing sector is highly fragmented along its 4,634 miles of continental coastline, due to a diverse fishing fleet with vessels operating both in the Adriatic and Mediterranean Sea. In recent years marine caught fishery levels have declined. In 2009 68% of Italy's Mediterranean catch was comprised of fish, mollusks and crustaceans. In 2009 the Italian fishing fleet was the second largest in the EU in terms of number of vessels (13,301) and the fourth in terms of tonnage (182,000 tons). A weak internal demand and competition from imported products are among the main reasons for stable production prices for many of the species caught in 2009. During the first months of 2010 the estimated turnover was \$313 million.

Table 2. Italian Fishing Fleet

Year	Number of Vessels	Total Gross Registered Tonnage (GRT)	Total Engine Power KW
2006	14,093	207,201	1,195,438
2007	13,780	196,998	1,153,021
2008	13,683	196,313	1,149,081
2009	13,301	182,000	1,096,000

Source: ISMEA (Institute of Services for the Agricultural & Food Market)

FRESHWATER FISHERIES

Italy has over 20,000 square km of lakes, reservoirs and rivers. The freshwater fish market is stable at 13.2% of the total fish market volume. The first quarter of 2010 shows an increase in demand for trout, white trout and salmon.

AQUACULTURE

Aquaculture in Italy has two main sectors. The first is based on coastal lagoon management, from culture-based fisheries to extensive (*vallicoltura*); the second one involves intensive rearing systems, in both inland freshwater bodies and the open sea. Specifically, the sector can be divided into four different farming systems: extensive farming (inland plants), semi-extensive farming (inland plants), intensive farming (inland and offshore plants) and mussel culture (long lines). Farms are scattered throughout the Italian territory, mainly in the southern regions and in the Adriatic. The development of marine farming around the Mediterranean basin is due to the application of intensive production systems, particularly cages.

According to the latest Api (*Italian Fish Farmers Association*) data aquaculture production in 2009 was over 74,000 tons, valued at \$675 million, and employed more than 15,000 people. With regards to freshwater aquaculture, Italy currently has over 900 aquaculture facilities, mainly located in northern Italy (Veneto). Southern Italy however, is expanding its' aquaculture capabilities, especially in the Abruzzo and Puglia regions. Industry sources report that production of freshwater fish is an important part of Italian and European aquaculture, but the products have a relatively low market value in relation to production costs, and thus, producers' profit margins are low. Moreover, market demand for freshwater species, other than trout and carp, is currently rather limited throughout Europe. However, the recent introduction of new production technologies, including water re-circulation systems, should help the sector.

Currently, the strategy chosen by the Italian aquaculture sector is based on the quality of products and manufacturing processes. Looking at the diversification of production in fish farming, in recent years new valuable species (such as white seabream, sharpnose seabream, yellowtail amberjack and meagre) have been introduced. Italian aquaculture has derived substantial economic advantage from the introduction of neglected and alien species (e.g. rainbow trout, Philippine clam, Japanese oyster).

Although a wide range of species are raised, only three have a significant role in the total national fish:

trout (55.3% in 2009), sea bass (13.2%) and sea bream (12.9%). Trout showed an increase in 2009 production over the previous year (+4.1%) positively influencing the overall result of the sector (+2.3%).

Although facing a period of stagnation (due to weak domestic and external demand), the trout segment is still one of the most productive and profitable, and its production is about 50% of total fish production in Italy. Actually rainbow trout represents more than 90% of the inland aquaculture production in Italy.

PROCESSING

In recent years fish processing, conservation and fish-based product production have declined partly because the Italian processing industry only utilizes a few species (anchovies, sardine and mackerel).

The Italian canned tuna industry has drastically downsized as large companies have shifted their investments to countries with a larger availability of raw material for processing. The reduction of tuna catches has also caused an increase in production costs forcing Italian businesses to become more dependent on imports. The result is that Italy, which used to be self sufficient in canned tuna production, now imports large quantities of fish from Spain. In 2009, the tuna industry imported more than 37,000 tonnes of tuna loins, and almost 16,600 tons of frozen tuna. The seafood processing sector in Italy is now mainly in preserves, and specifically tuna based preserves. The frozen fish industry in 2009 produced only 23 thousand tons of frozen fish products, 7% less than in 2008, worth just over \$135 million. In 2009 stagnating demand, dependence on foreign imports for the supply of raw materials and competitive foreign products have negatively influenced the sector.

CONSUMPTION

Fish consumption in Italy is still below the EU average level. During the first six months of 2009 fish consumption has recorded an increase mainly due to a major demand for anchovies, trout and salmon. In 2009 household purchases of fishery products showed a reduction of 2.6%, due to a lower demand for fresh fish. According to industry estimates total demand in 2010 will decrease by 6%.

Specifically, the demand for fresh fish will decrease by 6% while frozen fish will decrease by 5%. Per capita fish consumption in 2010 was 21 kilos.

Table 3. Sales of Fish and Seafood by Category in Italy: Total Volume 2007-2010 (000 tonnes)

	2007	2008	2009	2010
Crustaceans	31.9	31.9	33.0	32.1
Fish	401.7	390.5	405.2	403.1
Molluscs and Cephalopods	107.2	107.7	111.5	107.6
Fish and Seafood	540.9	530.1	549.6	542.9

Source: *Euromonitor International*

Table 4. Forecast Sales of Fish and Seafood by Category in Italy: Total Volume 2011-2014 (000 tonnes)

	2011	2012	2013	2014

Crustaceans	32.0	32.0	32.3	32.4
Fish	399.1	395.1	400.7	401.0
Molluscs and Cephalopods	107.1	106.4	105.4	104.2
Fish and Seafood	538.2	533.5	538.4	537.6

Source: *Euromonitor International*

TRADE

In 2008 the Italian fish trade balance was \$4.3 million due to a decrease in imports. The decrease was mainly due to a fall in domestic demand. In 2010 total Italian imports of fishery products increased by 1.6% in volume. Specifically, while imports of processed fish products showed a slight decline, fresh products increased by 1.3%, due to an increase in imports of mussels, salmon and bass. Most of the imports were from EU27 countries, mainly Spain, Greece, Denmark, Netherlands and France. Italian imports cover a wide range of products. Tuna, hake, cod, cephalopods and shrimps account for over half of total imports. Although Italy has one of the lowest levels of frozen food consumption in Europe in contrast a high percentage of seafood imports are actually frozen. With regards to fresh products, in 2009 Italy continued to dominate the EU market with a demand for seabass and seabream. Italy's import volumes were 40,000 tons most of which imported from Greece and Turkey.

Table 5. Total Italian Imports and Exports of Fish and Seafood Products

By Volume (Tons)

	2009		2010	
COUNTRY	Import	Export	Import	Export
United States	6,885	938	9,745	905
EU 27	482,788	108,484	507,456	110,612
World	911,766	128,842	938,016	129,955

Source: *Coeweb*

Table 6. Total Italian Imports and Exports of Fish and Seafood Products

By Value (USD)

	2009		2010	
COUNTRY	Import	Export	Import	Export
United States	67,076,512	7,837,927	77,313,577	8,954,066
EU 27	2,912,796,611	579,638,199	3,106,464,910	573,999,382
World	4,977,574,908	667,554,106	5,242,027,236	654,398,290

Source: *Coeweb*

In hopes of diversifying themselves from competitor import products Italy has been initiating labelling and marketing strategies aimed at identifying Italian products from foreign imports.

Table 7. Italian Imports from the United States

By Volume (Tons)

	2008	2009	% Change
Lobsters	3,537	3,890	10
Cuttle Fish & Squid	1,261	964	-23.57
Pacif Salmon	808	903	11.82
Mackerel	478	414	-13.3

Source: GTA

Table 8. Italian Imports from the United States

By Value (USD)

	2008	2009	% Change
Lobsters	54,811,924	52,907,240	-3.47
Pacif Salmon	2,822,695	4,448,447	57.6
Cuttle Fish & Squid	4,143,152	2,973,974	-28.22
Fish Fillets	1,442,662	1,575,268	9.19

Source: GTA

Table 9. PSD Table (Volume – 000 tonnes)

Fish and Seafood Products	2009	2010	2011
	Est 2009/2010	Est 2010/2011	Forecast 2011/2012
	Post Data	Post Data	Post Data
Production	475	478	479
Imports UE	468	491	493
Imports extra UE	443	447	449
TOTAL Import	911	938	942
Total Supply	1,386	1,416	1,421
Consumption	1,257	1,286	1,290
Exports UE	106	108	110
Exports extra UE	23	22	21
TOTAL Export	129	130	131
Losses	-	-	-
Total Distribution	1,386	1,416	1,421

EU COMMON FISHERIES POLICY

Italy's fish and seafood industry follows the EU Common Fisheries Policy (CFP). The CFP was established in the mid-1980s to reduce over-fishing and to ensure that the EU maintained a strong and competitive fish and seafood industry.

Regulations within the policy address four main issues:

- preserve depleting fish stocks, particularly cod;
 - control the size and efficiency of fishing fleets to avoid over fishing;
- develop a common marketing policy for fishery products within the EU to facilitate trade; and
- gain international co-operation to achieve the policy's objectives.

The Common Fisheries Policy (CFP) was reviewed in 2002. The new base Regulation entered into force January 1, 2003, and includes a provision that the European Commission (EC) shall report to the Council and the European Parliament on the chapters on conservation and fishing capacity before the end of 2012.

For further information on the CFP please see the EU website
http://europa.eu.int/comm/fisheries/pcp/pcp_en.htm.

Labeling

EU legislation requires that all food, including seafood, must have a label that includes the name under which the product is sold, the list of ingredients (in descending order of weight), net quantity of pre-packed food ingredients in metric unit, date of minimum durability (except for fresh produce), any special storage conditions or conditions of use (except for fresh produce), and the name of the manufacturer, packer or EU seller (except for non-packed fresh produce). In addition, EU regulation 2065/2201 specifically outlines labeling requirements for fishery and aquaculture products.

All products offered for retail sale in the EU must be properly labeled with the following information:

1. Species commercial name;
2. Production method used: "caught in..." for wild fish, "farmed" or "cultivated", for aquaculture products;
3. Catch area must be listed: for products caught at sea a reference to areas (FAO zones), for products caught in freshwater a reference to the country of origin, for farmed products a reference to the country in which the product undergoes the final development stage.

In addition to the EU requirements, listed above, producers may voluntarily choose to give additional information, such as production methods or nutritional elements.

Organic farmed fish

Regulation 710/2009 outlines procedures for aquatic production, and specifically deals with the organic and non-organic production, including animal welfare conditions. In December 2005 the EU Commission adopted a proposal for a new regulation concerning organic fish farming production. This proposal intended to improve clarity for both the consumers and the farmers. In 2007 the EU agreed an updated framework for organic production and labelling which included aquaculture. From July 2010 the EU organic logo is now obligatory for all organic pre-packaged food products within the European Union (the gradual placing of the new logo on the market will last until 2012). It is also possible to use the logo on a voluntary basis for non pre-packaged organic goods produced within the EU or any organic products imported from third countries.

Table 10. English/Italian and Latin Scientific Names of Fish and Shellfish

English	Italian	Latin
Anchovy	Alice	Engraulis encrasicolus
Herring	Sarda	Clupea harengus
Mackerel	Sgombro	Scomber scombrus
Tuna	Tonno	Thunnus thynnus
Needlefish	Aguglia	Belone belone
Eel	Anguilla	Amguilla anguilla
Bullet tuna	Biso	Auxis rochei eudorax
Boga	Boga	Boops boops
Gurnard	Capone	Eutrigla gurnadus
Mullet	Cefalo	Chelon labrosus
Grouper	Cernia	Ephinepelus guaza
Dentex	Dentice	Dentex dentex
Goby	Ghiozzo	Gobius
Big-scale sandmelt	Latterino	Antherina mochon
Jack	Leccia	Lichia amia
Cackerel	Mendola	Maena maena
Cod	Merluzzo	Gadus
Umbrine	Ombrina	Umbrina cirrosa
Ox-eye	Orata	Sparus auratas
Sea bream	Pagello	Pagellus bogaraveo
Atlantic bonito	Palamita	Sarda sarda
Dogfish	Palombo	Mustelus mustelus
Blue whiting	Potassolo	Micromesistius poutassou
Sword fish	Pesce spada	Xiphias gladius
Anglerfish	Rana pescatrice	Lophius piscatorius
Ray	Razza	Raja
Turbot	Rombo	Psetta maxima
White bream	Sarago	Diplodus
Sole	Sogliola	Solea vulgaris vulgaris
Sea bass	Spigola	Dicentrarchus labrax
Horse mackerel	Sugarello	Trachurus
Red mullet	Triglia	Mullus
Squid	Calamaro	Loligo
Octopus	Polpo	Octopus vulgaris
Cuttlefish	Seppia	Sepia officinalis
Mussel	Cozza	Mytolus edulis
Little octopus	Moscardino	Ozoena moschata
Tuttler	Totano	Illex illecebrosus
Clam	Vongola	Arenomya arenaria
Crawfish and Lobster	Aragosta e Astice	Palinurus vulgaris e Homarus gammarus
Crayfish and Prawn	Gambero bianco e	Penaeus schmitti e Penaeus Kerathurus

	mazzancolla	
Tiger prawn	Gambero rosso	Aristeus antennatus
Mantis shrimp	Pannocchia	Squilla mantis
Prawn	Scampo	Nephrops norvegicus

EXCHANGE RATE : \$1 = €1.39 (March 2011)