USDA United States Department of Agriculture
Foreign Agricultural Service

GAIN Global Agricultural Information Network

Voluntary Report – Voluntary - Public Distribution **Date:** November 02,2020

Report Number: NL2020-0056

Report Name: The 2020 Dutch Seafood Industry Report

Country: Netherlands

Post: The Hague

Report Category: Product Brief, Fishery Products, Special Certification - Organic/Kosher/Halal

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Report Highlights:

The Netherlands is one of Europe's leading importers and exporters of seafood products. The United States was the Netherlands' 14th largest supplier of seafood in 2019, totaling 23,000 MT or two percent of Dutch imports. Trade was dominated by imports of frozen Alaska Pollock (AP) which represented 76 percent of seafood trade from the United States. Seafood consumption in the Netherlands, estimated at 21 kg per person, is slowly growing due to a larger assortment in supermarkets and product innovation by seafood companies. Products that have a sustainability label and a story to tell have a competitive advantage in the Dutch consumer market. There are growth opportunities for U.S. exporters of seafood in the Dutch seafood processing industry and food retail sector, but short-term trade may be hampered by the coronavirus' impact on the Dutch foodservice HRI industry.

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Section I. Production

Dutch Seafood Industry:

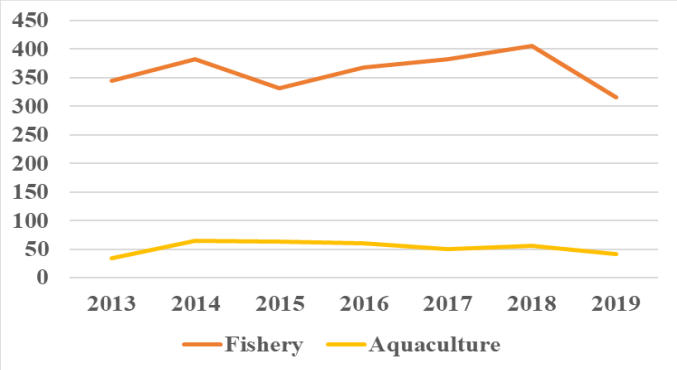
The Netherlands has a long tradition of catching and farming fish. In 2019, seafood production totaled 357 million kg, of which two-thirds were pelagic fish (those that live in the pelagic zone being neither close to the bottom nor near the shore). Due to its location on the North Sea, the Netherlands and its fishery industry have been closely linked for centuries. Today, the Dutch fleet weekly lands a wide variety of fresh fish at the various fish auctions in the Netherlands. The Dutch supply of fishery production is complemented with the catch of crustaceans and the production of other species. The assortment of Dutch seafood products is further complemented by imports of a diverse range of fresh, frozen, and processed seafood products to sold to clients in the Netherlands and abroad

Fishery:

Managing Fisheries

Total Allowable Catches (TACs) are catch limits that are set for most commercial fish stocks by the European Commission's (EC) Council of Ministers of Fisheries. TACs are shared between EU countries in the form of national quotas. For each stock, a different allocation percentage per EU Member State is applied for the shares of the quotas. EU Member States have to use transparent and objective criteria when they distribute the national quota among their fishermen. They are responsible for ensuring that the quotas are not overfished. More information on EC fishing quotas can be found here.

Figure 1. Seafood Production in the Netherlands, 2013-2019, Million kg.



Source: visserijincijfers.nl, nevevi.nl

Landings of fish caught by Dutch fishermen decreased from 407 million kg in 2018 to 316 million kg last year (Figure 1). Catch numbers were down in all subsectors of the Dutch fishery industry due to lower TAC limits in 2019.

Pelagic Fishery

The Dutch pelagic fleet consists of six deep-sea freeze trawlers that predominantly fish pelagic fish in the North East Atlantic, but also in West African Seas and near the coast of Chile. After catching the fish, these trawlers have the capability to freeze the fish on-board. Last year the Dutch caught 241 million kg of fish, 77 million kg less than 2018, mainly due to lower landings of all pelagic species (except for horse mackerel), see Appendix I, table 1. Landings were down by 24 percent as a result of lower TAC limits for 2019. For 2020, the TACs for most pelagic species have been set at a higher limit compared to 2019.

Cutter Fleet Fishery

The cutter fleet consists of 291 cutters and traditionally catches ground fish species (such as brown shrimp, plaice, and dover sole). Total landings of the Dutch cutter fleet decreased by approximately 16 million kg in 2019 compared to the previous year due to lower catch numbers per-cutter. While the numbers were down for all species, the most noticeable impact was on brown shrimp (-43 percent). The caught volume of North Sea brown shrimp was a record in 2018 which resulted in oversupply. To prevent continued oversupply in 2019, an hour limit for fishing brown shrimp was introduced by the producers' organization which resulted in the desired reduction in supply in 2019. Catch figures for dover sole and plaice were also down by 26 percent and 14 percent, respectively. See Appendix I, table 2.

Razor Clams and Small-Scale Fishery

Last year, landings of razor clams and small-scale fisheries totaled 11.6 million kg, up by nearly 30 percent compared to total landings in 2018 (8.9 million kg), see Appendix I, table 3. In 2019, the fleet of small-scale fisheries consisted of 221 small boats, four boats less than the year before.

Challenges

The Dutch fishery industry is facing several challenges at the moment. The traditional fishing areas in the North Sea are under pressure due to the multipurpose use of these waters, e.g. windmill parks and

marine protected areas. Last year, the EC adopted legislation to introduce a ban on the use of pulse fishing as of 2021. This will have an impact on the Dutch fishing sector. Industry contacts claim that pulse fishing enabled fishermen to not only lower fuel costs but also to specifically fish for high-value species like sole. The landing obligation[1] resulted in increased costs, both on the ship and on land. Finally, it is unclear at this point what the impact of the trade deal between the United Kingdom (UK) and the EU will be on the Dutch fishery industry.

Aquaculture:
The Netherlands has also a long tradition of farming fish. The Dutch aquaculture sector is particularly known for its mussels and oysters. Last year, aquaculture production totaled 41 million kg (Figure 1), down by almost 16 million kg compared to 2018 (due to a drop in mussel production).

Mussels
The production of mussels is concentrated in the coastal waters the Wadden Sea and the Eastern Scheldt. Mussel producers predominantly use the bottom culture as a production method. Dutch mussels are farmed for the fresh consumer market and consumers of Dutch mussels can be found in the Netherlands and in important export markets (e.g., France and Belgium). Last year the production of mussels totaled 33 million kg, see Appendix II, table 4. The low production volume was mainly due to high mortality rates of mussels in the Eastern Scheldt and due to the stunted growth of the mussels in the Wadden Sea. The lower supply of mussels resulted in higher prices of mussels.

Oysters
In the Netherlands, production of oysters is concentrated in the province of Zeeland. There, the Dutch government owns cultivation areas which are leased to oyster producers. The two species cultivated in the Netherlands are Pacific and Flat oysters. For 2019, the supply of oysters is estimated at 28 million oysters, of which over 80 percent are Pacific oysters. When ready for consumption, an oyster weighs, on average, 85 grams. In 2019, Dutch oyster production is estimated at 2.4 million kg, see Appendix II, table 5.

Other
Aquaculture production, other than mussels and oysters, totaled roughly 5.6 million kg in 2019. Production decreased from 6.5 million kg in 2013 to 4.9 million kg in 2017 primarily due to lower production volumes of European eel. Production figures of 2018 and 2019 show that production is on the rebound mainly because of higher production volumes of yellowtail and claresse in the Netherlands, see Appendix II, table 6.

[1] The EU landing obligation requires all EU catch of regulated commercial species on-board to be landed and counted against quota.

Section II. Processing

Picture 1. Dutch Delicacy of 'Kibbeling'

There are roughly 300 Dutch companies that process fish. The majority process Dutch-caught flatfish into fillets and peal (brown) shrimp for further distribution to consumers. In the past decade, several processing plants have diversified and are no longer only processing North Sea species. For example, the industry is now also processing fresh salmon into fillets, steaks, and smoked products.

Traditional Dutch delicacies are herring and 'kibbeling' (Picture 1). The latter product is deep fried pieces of breaded white fish. Traditionally, these products were made from cod. Nowadays cod is often replaced by Alaska Pollack (AP) because it is easier to source and cheaper. In order to fully use the existing processing capacity, access to seafood products from outside the EU is of growing importance; especially since the industry is faced with strict catching regulations within the EU.

Section III. Consumption

There are no specific consumption figures for seafood products for the Netherlands. According to a study by European Market Observatory for Fisheries and Aquaculture Products (EUMOFA), Dutch per capita consumption is estimated at 21 kg per year. The most popular fish product was salmon, followed by tuna herring, and fish fingers.

Table 1. Top 10 most Popular Fish Products

1. Salmon (fresh)	6. Herring (jar)
2. Tuna (canned)	7. Alaska Pollack (frozen)
3. Herring (fresh)	8. Mackerel (smoked)
4. Fish fingers (frozen)	9. Pangasius (frozen)
5. Salmon (smoked)	10. Salmon (frozen)

Source: FAS/The Hague

Overall consumption of fish in the Netherlands is slowly growing, both in volume and value. Supermarkets have embraced seafood as an important source of animal protein which has resulted in a

larger assortment. Dutch consumers are increasingly seeing fish as a healthy, fresh, and natural alternative to red meat and poultry products. Food companies have also developed and introduced innovative frozen and fresh meals and meal components containing fish (Picture 2). The assortment of salads with seafood has grown rapidly in recent years. All these products appeal to consumers, especially those that are on the look-out for convenience and healthy food options. The growing popularity of sushi has further contributed to an increase in seafood consumption. According to the EUMOFA study, regular fish buyers tend to be those in the age group of 40 years and older. Young consumers seem to be the least frequent buyers of seafood.

Picture 2. Ready-To-Cook Meal, Frozen Fish Fillets, and Ready-To-Eat Salads

Certified seafood

An important development, in recent years, has been the increased interest in sustainably caught fishery products and responsibly farmed seafood. Sustainability labels are becoming increasingly important for all food products, but one of the most popular sustainability labels in the Netherlands, for both retailers and consumers, are Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC). If MSC or ASC certified products are not available to retailers, they will turn to the VISWijzer for sourcing sustainable seafood. Several Dutch fish species are certified, including, herring, mussels, and oysters.

Section IV. Distribution

Traditional vendors of seafood in the Netherlands are food retailers, fish mongers, fish specialty shops, street stalls, and foodservice-HRI companies. The Dutch retail sector is rather consolidated with the two largest retailers now controlling 56 percent of the market. Supermarkets, on average, sell, depending on their size, a variety of fresh, frozen, convenience, and ready-to-eat seafood products (Picture 3). Additional information about this industry can be found in the GAIN Report The Dutch Food Retail Market – May 27, 2020.

Picture 3. Pick & Mix and Ready-To-Heat Products in Dutch Supermarkets


In larger Dutch cities you will find fish mongers who traditionally sell raw fish. Fishmongers are trained at selecting and purchasing, gutting, filleting, displaying, and selling seafood. Some fish mongers have become fish specialty shops where the focus is no longer on only selling raw fish but in adding value (Picture 4). These shops increasingly sell a full range of convenience products like ready-to-cook seafood, ready-to-eat seafood, luxury quiches, seafood hors d'oeuvres, and sushi.

Picture 4. Value Added Products at Fish Specialty shops

Someone who has visited Dutch cities has probably seen fish stalls (Picture 5). These street vendors typically sell salted herring, deep fried 'lekkerbek,' 'kibbeling,' and white buns with a seafood spread made of salmon, tuna, or shrimp.

Picture 5. Fish Stall and Seafood Spreads

The Foodservice – HRI industry has also traditionally been an important distributor of seafood products, selling products ranging from fish burgers and kibbeling to sushi, lobsters, and scallops. Since mid-March of this year, the industry has been hit hard by the restrictions imposed to combat the spread of the coronavirus (COVID-19). On October 13, restaurants and bars had to close their doors once again due to the rapidly growing number of infections. On October 27, the Dutch government announced it would keep these foodservice-HRI outlets closed until, at least, December (a traditionally important period for the industry given the holidays). Although many restaurants will continue to offer "take-away" and "home-delivery" meals, and the Dutch government is offering additional financial support to the sector, many entrepreneurs within the Dutch foodservice-HRI industry are afraid they will not survive this crisis. Information about the Dutch foodservice-HRI sector and the impact COVID-19 has had can be found in the following two reports, The Dutch Foodservice Market – September 16, 2020 and The Foodservice-HRI Industry's Turnover Declined at Unprecedented Levels – September 3, 2020.

As a result, Dutch importers that are specialized in trading seafood are hit hard as well, especially those that are specialized in supplying the foodservice-HRI industry. Some traders are trying to benefit from the growing volume of seafood sold through retail channels. Others are investing in ways to sell seafood products directly to end-consumers (e.g., selling traditional restaurant seafood products such as lobsters, scallops and oysters to end-consumers). Because they are not able to dine at restaurants at present, some consumers are spending more time and money, especially on the weekends, to create a restaurant-like experience at home.

Section V. Market Access

Seafood can only be imported into the EU from approved countries and from approved establishments, e.g., processing plants, factory or freezing vessels, cold storage facilities or brokers. Aquaculture products, including live bivalve mollusks, can only be imported into the EU if they are from approved establishments located within approved production zones or areas.

Since 2006, the U.S. Seafood Inspection System has been recognized by the EU as equivalent to the European Seafood Inspection System (with the exception of live bivalve mollusks, in whatever form). This mutual recognition facilitates seafood trade between the United States and the EU. Furthermore, it creates a framework under which EU Member States cannot impose national requirements on U.S. seafood exporters on top of EU harmonized legislation. However, differences of interpretation among Member States can lead to delays at border inspection posts.

Since 2010, the United States has been prohibited from exporting live bivalve mollusks to the EU and the EU has been prohibited from selling these products to the United States. In order to break down this trade barrier and ensure the safety of imported clams, mussels, oysters, scallops, etc. in both markets, the United States and the EU have been actively working to move an equivalence determination process forward. Technical experts on both sides of the Atlantic have conducted a multi-year, in-depth and cooperative review of shellfish safety systems in the United States and the EU.

On September 23, 2020, the U.S. Food and Drug Administration (FDA) and the European Commission (EC), took steps to open the market for the sale of molluscan shellfish, including oysters, clams, mussels, and scallops, from both the United States and the European Union to each other's consumers. Initially, certain firms in Washington and Massachusetts will have access to the EU market. U.S. firms in other states soon will have an opportunity to be considered, using a streamlined process established by FDA and the EC. Background and more detailed information can be found online at https://www.fda.gov/food/cfsan-constituent-updates/fda-finalizes-first-food-safety-equivalence-determination-resumption-shellfish-trade-spain-and.

Detailed information on shipping seafood and fish products to the EU is provided online at: https://www.fisheries.noaa.gov/national/seafood-commerce-certification/export-certification-european-union.

Certificates
Since January 1, 2010, each shipment of seafood must be accompanied by a Sanitary Certificate and a Catch Certificate. Since June 2009, the U.S. Department of Commerce (USDC), NOAA/National Marine Fisheries Service, is the U.S. agency responsible for the certification of fishery and aquaculture

products intended for the EU. U.S. exporters should pay specific attention to the fact that health certificates must be issued and signed by NOAA before the shipment leaves the United States. More detailed information about the EU legislation governing trade in edible seafood products, including updates on the EU's autonomous Union Tariff Quotas (ATQs) for certain fishery products for 2021-2023, can be requested by contacting Mr. Stephane Vrignaud at the U.S. Mission to the EU by email stephane.vrignaud@trade.gov or telephone +32 2811 5831.

Tariffs

Import tariffs for seafood products exported to the EU range from zero to 22 percent depending on the species and level of processing. Seafood products packed for retail sale must comply with EU labeling regulations. Additional information on Dutch import requirements and import tariffs can be found in the GAIN Report The Dutch FAIRS Annual Country Report – March 9, 2020.

On August 21, 2020, the United States and the EU agreed on a package of tariff reductions. Under this agreement, the EU will eliminate tariffs on imports of U.S. live and frozen lobster products.

Section VI. Trade

Import

The Netherlands is one of the larger importers of seafood and seafood products within the EU, and serves as an essential processing and logistics center for seafood in Europe. Last year Dutch seafood imports totaled nearly 1 million MT -- of which one third originated from outside the EU. The largest non-EU suppliers, by volume, were Iceland, Norway, China, Russia, Ecuador, the Faroe Islands, Vietnam, Turkey, and the United States. Popular fish imports from countries around the North Atlantic were small pelagic fish, salmon, and cod. Russia predominantly supplied cod while fish imports from China were mainly Alaska Pollock (AP) and frozen fillets of salmon and flatfish. Ecuador was the leading supplier of skipjack tuna to the Netherlands.

The United States was the Netherlands' 14th largest supplier of seafood in 2019; imports totaled 23,000 MT or two percent of total imports. Trade was dominated by frozen Alaska Pollock (AP) which represented 76 percent of U.S. seafood trade. Other products imported from the United States were scallops, salmon (frozen and prepared), cod, dogfish, and hake. Importers seem to be slowly sourcing more high-value seafood products from the United States.

Exact numbers for U.S. AP exports to the Netherlands in 2019 are expected to be higher due to the fact that U.S. AP is also imported via neighboring Germany, and then shipped to Dutch food processing companies. AP from the United States competes directly with (processed) AP from China.

The United States used to be a steady supplier of cod to the Netherlands. Exports of U.S. cod, however, dropped from 6,135 MT in 2015 to 86 MT in 2018 as Norwegian and Russian suppliers began to dominate the market. In 2019, U.S. trade showed a small increase in volume (383 MT).

Netherlands' imports of scallops are led by imports from the United States. Pre-COVID-19, demand from the high-end HRI industry continued to be strong for good quality scallops. Competing suppliers of scallops are Japan and Peru. In 2019, Dutch imports of scallops totaled 2,410 MT of which 782 MT (32 percent) originated from the United States.

Dutch imports of wild salmon, mainly frozen sockeye, dropped in 2019 by almost 30 percent compared to 2018. Imports from the United States dropped by only ten percent and now dominate Dutch salmon imports. However, Dutch imports of seafood in 2020, including imports of high-quality U.S. fish species, could be negatively impacted by the mandatory closure of Foodservice-HRI outlets in an effort to slow the spread of COVID-19.

Export

Because of its tradition of catching fish, its location in Europe, and its distribution function, the Netherlands is a leading exporter of fish. Last year, Dutch fish exports totaled 1.3 million MT. Dutch exports include fish that was caught or farmed by Dutch fishermen as well as re-exports of imported fish, directly or after adding value through reprocessing or repacking. Today, three-quarters of all Dutch fish products are exported (of which an estimated 80 percent stays within the EU). The remaining 20 percent is shipped to export markets. Nigeria and Egypt are important consumer market for pelagic fish species.

Section VII. Opportunities and Entry Strategy

Opportunities

Picture 6. Story Telling Adds Value

Due to the growing dependence of processing companies on seafood from outside the EU, there continues to be opportunities for U.S. exporters of AP, squid, cod, and hake to grow their market in the Netherlands. When COVID-19 is eventually wrestled under control, and restaurants can again open their doors, there will hopefully be strong demand for high-quality and sustainable certified fishery products such as lobsters, oysters, and scallops from the United States. U.S. exporters that have a story to tell about their seafood (Picture 6), especially if the story concerns the health benefits, the freshness, and versatility, have a competitive advantage. At the retail level there is demand for tasty, sustainable products in small consumer packaging. Product information, suggesting recipes and preparation tips, can persuade consumer to buy fish and have a good experience.

Entry Strategy

The first step for U.S. companies that would like to start exporting seafood to the Netherlands is to determine whether there is a potential market for your product. It is important to gain a good understanding of who the clients and end-users could be. Trade statistics can help to indicate whether Dutch companies need to import this product, whether it is locally or regionally available, how much is currently being imported, and from which competing supplying country(ies). If the product is new to the market, then it is recommended you reach out to Dutch traders or distributors for their input. Either way, FAS/The Hague can help you find the right path for your product.

There are several options on how to best connect with Dutch buyers of seafood products. Participating in trade shows, whether live or virtual, and, in particular, seafood trade shows have demonstrated to be an effective tool for U.S. companies to expand their overseas business. Dutch buyers often travel around the world to see new seafood products and make new contacts. At traditional live trade shows, they will not only meet local buyers, but there is also the opportunity to arrange site visits and do store checks in order to see what seafood products are available on the market. The Seafood Expo Global (SEG) is the most important international seafood trade shows attracting international buyers, followed by the Seafood Expo North America (SENA).

Seafood Expo Global (SEG)
Fira Barcelona, Spain
www.seafoodexpo.com/global

Seafood Expo North America (SENA)
Boston Convention and Exhibition Center,
Boston, Massachusetts, USA
http://www.seafoodexpo.com/north-america

SEG is one of the few European shows endorsed by the United States Department of Agriculture (USDA). USDA' Foreign Agricultural Service (FAS) works with show organizer Diversified to create a U.S. pavilion. The U.S. seafood cooperators groups listed below have been exhibiting at past editions of SEG:

Alaska Seafood Marketing Institute (ASMI)
311 N. Franklin Street - Suite 200
Juneau, Alaska 99801-1147, USA
Phone: +1 800 478-2903
info@AlaskaSeafood.org
www.alaskaseafood.org

Intertribal Agriculture Council (IAC)
100 North 27th Street – Suite 500
Billings, Montana 59101, USA
Phone: +1 406 259 3525
www.indianag.org

Food Export USA - Seafood Program
One Penn Center
1617 JFK Boulevard, Suite 420
Philadelphia, PA 19103, USA
Phone: +1 215.829.9111
ccoyne@foodexportusa.org
www.foodexportusa.org

Southern U.S. Trade Association (SUSTA)
701 Pydras Street, Suite 3845
New Orleans, Louisiana 70139, USA
Phone: +1 504 568 5986
susta@susta.org
www.susta.org

Western U.S. Agricultural Trade Association
(WUSATA)
4601 NE 77th Ave., Suite 120
Vancouver, Washington 98662, USA
Phone: +1 360 693 3373
export@wusata.org
www.wusata.org

Participation in seafood specific (reverse) trade missions, organized around SENA by seafood cooperator groups or State Regional Trade Groups (SRTGs) have previously resulted in numerous export successes for U.S. seafood companies. Contact FAS/The Hague and we will help you connect with Dutch buyers. The GAIN Report The Dutch Exporter Guide – December 16, 2019 offers some hands-on information about how to best enter the Dutch market, how to conduct business, and how supply chains are organized. Other market assistance reports can be found on http://fas europe.org/countries/netherlands/.

Section VIII. Key Contacts and Further Information

If you have questions or comments regarding this report, need assistance exporting to the Netherlands, or if you are looking for a list of Dutch wholesalers and distributors, please contact the Foreign Agricultural Service in The Hague, the Netherlands:

U.S. Department of Agriculture's Foreign Agricultural Service
Marcel Pinckaers
Embassy of the United States
John Adams Park 1, 2244 BZ Wassenaar, the Netherlands
Phone: +31 (0)70 3102 305
agthehague@fas.usda.gov
https://fas.usda.gov

The Dutch Fish Marketing Board maintains a database of seafood importers. Their website https://dutchfish.nl/en offers a search engine. By selecting a *fish species* and a *country,* a list of importers can easily be compiled.

This FAS office also covers the countries in the Nordic market and has Exporter Guides for the countries in this market. The reports can be downloaded from the following website, https://gain.fas.usda.gov/#/search.

Appendix I. Overview of Fishery Production Figures

Table 1. Catch Figures Trawler Fishery, Million kg

	2013	2014	2015	2016	2017	2018	2019
herring	88	85	76	103	96	112	84
blue whiting	52	39	56	58	82	121	78
horse mackerel	80	50	47	30	34	31	32
mackerel	22	50	43	41	46	30	23
pilchard	5	47	13	35	29	16	15
sardinella	8	19	0	1	1	1	0
other	4	6	7	7	14	7	9
total	259	296	242	275	302	318	241

Source: visserijincijfers.nl

Table 2. Catch Figures Cutter Fishery, Million kg

	2013	2014	2015	2016	2017	2018	2019
brown shrimp	19	23	19	19	14	28	16
plaice	34	29	32	34	31	25	21
dover sole	10	9	9	10	9	9	7
tub gurnard	2	2	3	4	4	3	2
dab	4	3	3	3	2	2	3
turbot	2	2	2	2	2	2	2
brill	1	1	1	1	1	1	1
cod	1	1	1	1	1	1	1
other	9	10	11	13	12	12	12
total	81	81	81	85	75	81	65

Source: visserijincijfers.nl

Table 3. Catch Figures Razor Clams and Small Scale Fishery, Million kg

	2013	2014	2015	2016	2017	2018	2019
razor clams	3.4	4.9	5.6	6.1	6.0	8.1	10.9
seabass	0.1	0.1	0.1	0.1	0.1	0.1	0.2
brown shrimp	0.1	0.1	0.1	0.0	0.1	0.1	0.0
grey mullet	0.1	0.0	0.0	0.1	0.0	0.0	0.0
dover sole	0.0	0.0	0.0	0.0	0.0	0.0	0.0
other	0.3	0.4	0.4	1.2	1.5	0.5	0.3
total	4.0	5.5	6.2	7.5	7.6	8.9	11.6

Source: visserijincijfers.nl

Appendix II. Overview of Aquaculture Production Figures

Table 4. Production Figures Mussels, Million kg

	2013	2014	2015	2016	2017	2018	2019
mussels	26	57	55	53	44	49	33

Source: visserijincijfers.nl

Table 5. Production Figures Oysters, Million kg

	2013	2014	2015	2016	2017	*2018	2019
oysters, number**	30.2	32.5	28.3	31.2	28.2	26.4	28.0
oyster, million kg	2.6	2.8	2.4	2.7	2.4	2.3	2.4

*FAS The Hague estimates
** sum of the *Flat* and *Pacific* oysters
Source: visserijincijfers.nl

Table 6. Production Figures Other Aquaculture Species, 1,000 kg

	2013	2014	2015	2016	2017	2018	2019
European eel	2,885	2,350	2,000	2,000	2,000	2,150	2,200
catfish	1,400	1,400	1,400	1,400	1,270	1,270	1,200
claresse	1,700	1,500	1,500	1,500	1,200	1,200	1,500
yellowtail	0	0	0	0	100	500	430
sturgeon	120	120	120	120	150	150	80
pikeperch	150	150	50	50	100	100	100
turbot	100	100	100	100	60	60	30
trout	0	70	70	70	40	40	40
tilapia	0	50	50	50	1	1	1
other	180	0	0	0	0	0	1
total	6,535	5,740	5,290	5,290	4,921	5,471	5,582

Source: nevevi.nl

Attachments:

No Attachments.