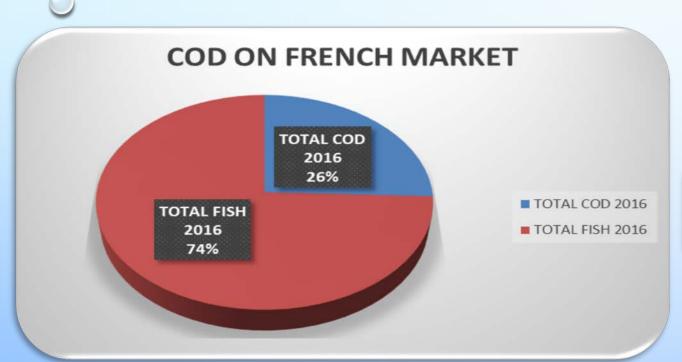
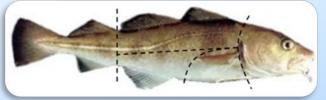


PRESENTATION









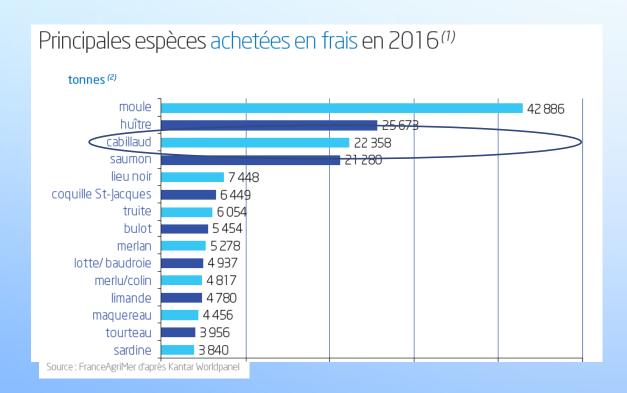








COD SITUATION ON FRENCH MARKET





Achats des ménages

Produits frais

Cumul annuel fin sept-16	Volume	Prix moyen
Poissons frais	+ 1 %	+ 5 %
- entiers	- 5 %	+ 4 %
- découpés	+ 3 %	+ 4 %
saumon	- 13 %	+ 16 %
cabillaud	+ 3 %	+ 5 %
truite	+ 15 %	- 1 %
lieu noir	+ 4 %	+ 3 %
merlan	+ 10 %	- 1 %
Poissons frais hors saumon	+ 4 %	+ 3 %
Coquillages frais		
hors noix de Saint-Jacques	- 1 %	+ 1 %
noix de Saint-Jacques	- 29 %	+ 20 %
moule	- 3 %	+ 3 %
huitre	+ 5 %	- 3 %
Céphalopodes frais	- 5 %	+ 2 %
Crustacés frais	+8%	+ 4 %
langoustine	+ 24 %	- 4 %

ÉTABLISSEMENT NATIONAL DES PRODUITS DE L'AGRICULTURE ET DE LA MER



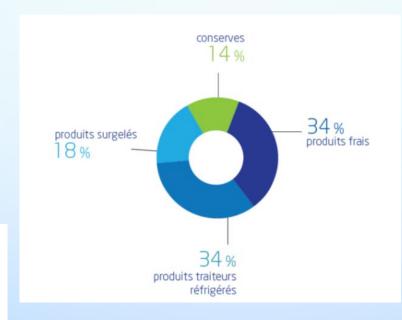








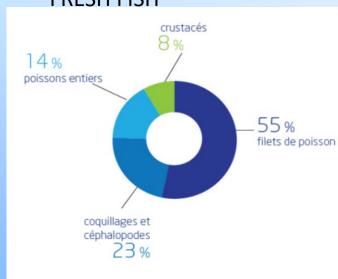
CONSUMER HABIT



FROZEN FISH



FRESH FISH



Source: FranceAgriMer d'après Kantar Worldpanel

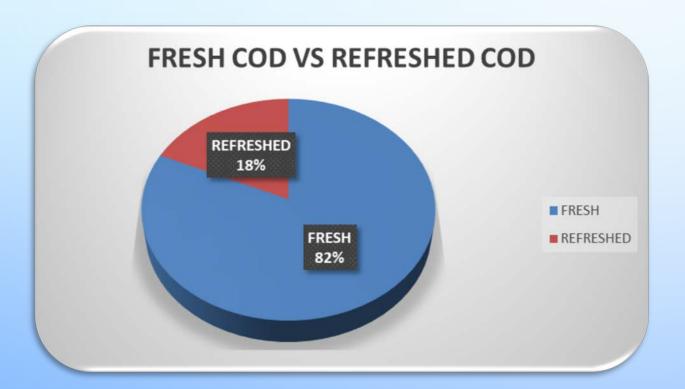
Sjávarútvegsráðstefnan 2017 í Hörpu, 16.-17. nóvember







FRESH COD LOINS VS REFRESHED COD LOINS





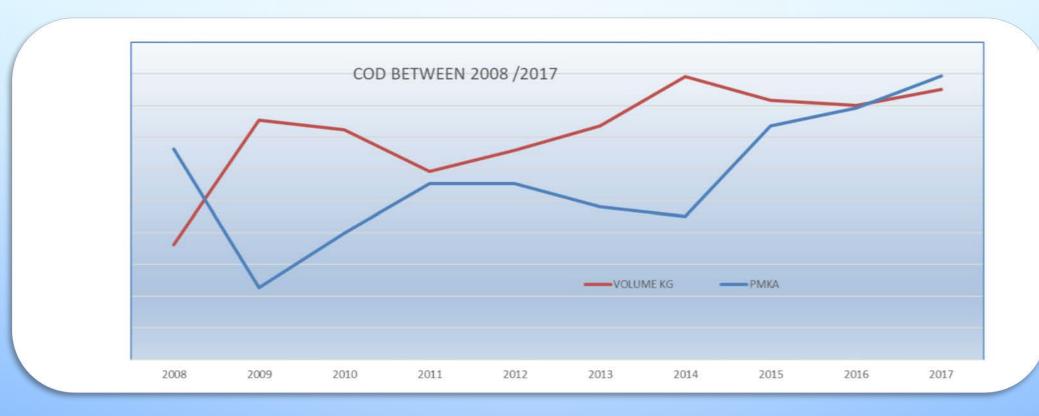








FOCUS ON FRENCH MARKET EVOLUTION QUANTITY AND PRICE FOR COD IN GENERAL



VOLUME: increasing

PRICE: increasing because of increasing demand

Sjávarútvegsráðstefnan 2017 í Hörpu, 16.-17. nóvember

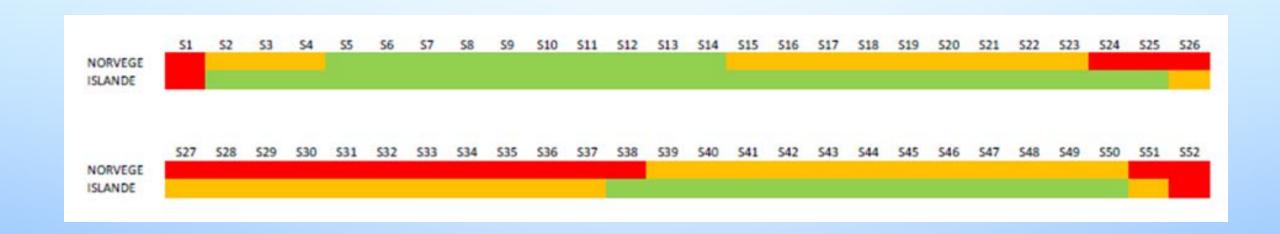








SEASONALITY ON COD

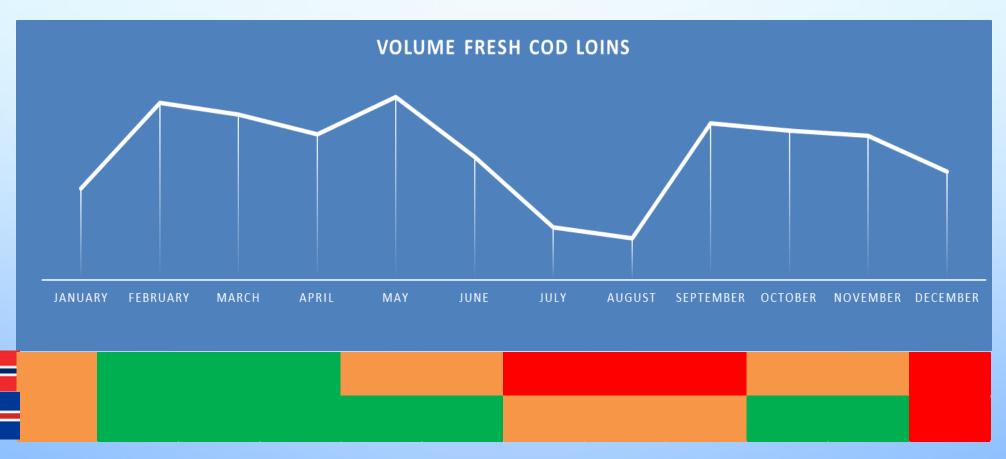






EVOLUTION OF VOLUME OF FRESH COD





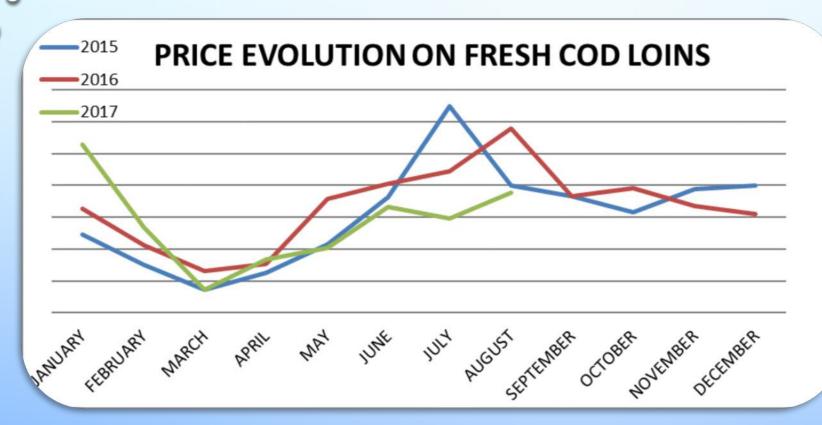








FRESH COD VS REFRESHED





Big volumes available from the end of january to april.....price decreases Few volumes in june, july, august...price increases Automn to december Cod is from Island, market sustained

Sjávarútvegsráðstefnan 2017 í Hörpu, 16.-17. nóvember

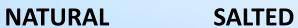






REFRESHED

GADUS MORHUA





GADUS MACROCEPHALUS







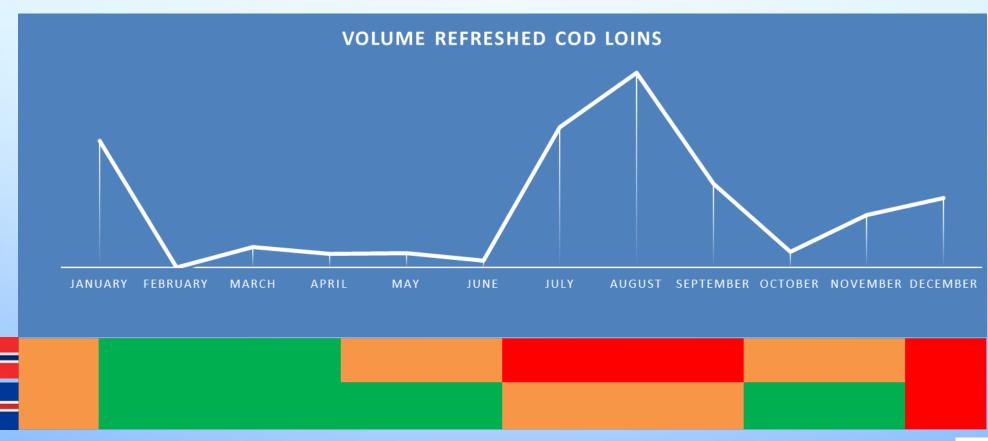








EVOLUTION ON REFRESHED COD



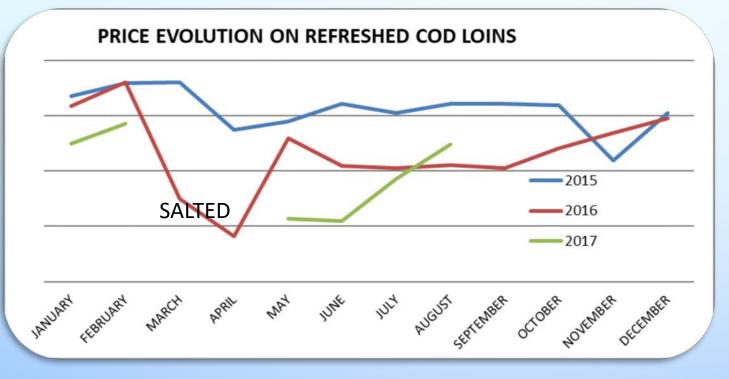








REFRESHED





More suppliers on the refreshed market

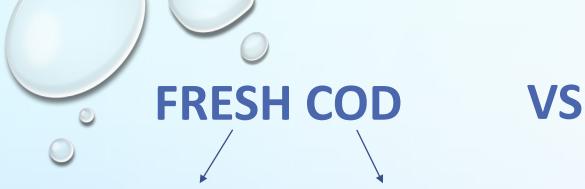
Gadus macrocephalus + Gadus morhua.











REFRESHED COD





- Freshness, very good product
- Quality
- Presentation
- Consumers: can be frozen

DISADVANTAGES



- Fishing depends on weather
- Price depend on the market (up & down price)

ADVANTAGES



- Always available
- Easier for planning promotion
- Stability on price
- Don't depend on weather

DISADVANTAGES



- Quality is below fresh cod
- Best before shorter than fresh
- More salted (if salted added)....health













FRAUDULENT SCHEME

FOOD FRAUD CRITERIA

- 1. Violation of EU food law: use of any treatment aimed at improving quality is a fraud as it deceives consumers.
- 2. Intention: antioxidants: if there is some treatment to improve quality, and as this treatment is not declares it is ILLEGAL
- 3. Economic Gain: poor or average quality cod is sold as high quality
- 4. Consumer deception: public health issue: treatment could potentially cause allergic effects









LABEL FOR REFRESHED

TREATMENT



Gadus Macrocephalus Ingrédient : Eau - Sel

Peché Ocean Pacifique Nord / FAO 67 Techniques de pêche: Longlines/LLS

Date d'emballage 11.01.2017

A consommer jusqu'au 21.01.2017

NE PAS RECONGELER

Poids net 5 Kg A conserver entre 0-2°C

BEST BEFORE

CAN'T BE FROZEN







REGULATION

Regulation (EU) n° 1169/2011 of the european parliament and of the concil of 25 october 2011 or OCM « pêche » EU n° 1379/2013 2013/12/11

DGCCRF in France told that a salted product is not transformed enough, so salted cold must be called refreshed cod.

On the label it has to be mentionned « refreshed = décongelé »



DIRECTION GENERALE DE LA CONCURRENCE, DE LA CONSOMMATION ET DE LA REPRESSION DES FRAUDES











CONCLUSION

REFRESHED COD IS INCREASING SINCE 2 YEARS TO ENSURE COD IS **AVAILABLE IN RETAIL 365 DAYS A YEAR**.

BUT FRESH AND REFRESHED COD ARE TWO DIFFERENTS PRODUCTS AND HAVE TO BE CONSIDER AS TWO DIFFERENTS PRODUCTS.

BE HONEST TO OUR CONSUMERS, AND REGULATION.







