

ANNOUNCEMENT OF NEW ITEMS TO SEAFOOD MARKET

Urner Barry is a leading source for price reporting in the seafood sector. We are continuously soliciting feedback from stakeholders to ensure that our coverage reflects current trading conditions and practices. On March 10, 2023, Urner Barry proposed changes to its seafood market coverage and sought industry feedback on those proposed changes. The comment period has now closed. To improve market transparency and provide stakeholders with meaningful information, Urner Barry will make the following improvements to its seafood market coverage: The following is a list of quotes to be ADDED to the *UB Seafood Price-Current Report*. This item is regularly tracked by the industry and consistently traded with the volume necessary to produce a reliable quotation.

- Arctic Char within the salmon complex
- Saku and Poke cubes within the frozen fillet complex
- Bronzino within the fresh whole fish complex
- Russian pollock with the European whitefish complex

At the outset, this data will be published twice a week for Arctic Char, Saku and Poke cubes, and Bronzino, with Russian pollock being published once a week on Thursdays. This latest addition further expands Urner Barry’s initiative to provide market transparency in the seafood market. The proposed tables will be presented in the format below:

ARCTIC CHAR, FARM-RAISED, FRESH		Saku, Ex-Warehouse, Frozen Tuna, Yellowfin Saku Blk IVP, C0-Treated, 1/10lb.		Poke Cubes, Ex-Warehouse, Frozen Tuna, Yellowfin Poke Cubes Vac Pac 10/1lb., Co-Treated	
Wholefish LTL, Northeast, Iceland	Fillets Northeast, Iceland, D-Trim	8-12 oz.		2 cm	
1-2 lbs.	6-8 oz.	12-16 oz.		1.5 cm	
2-4 lbs.	8-16 oz.				
4-6 lbs.	16-24 oz.				
6-8 lbs.					
		Bronzino			
		FOB East Coast, Fresh, Round Whole			
		400-600 grams			
		600-800 grams			
		800-1000 grams			
FROZEN WHITEFISH - USD/lb, Net Weight					
Russian Pollock, Frozen Blocks	PBO - Single Frozen	Deep Skin	Mince	PBI	PBO - Double Frozen
Russian Pollock, IQF Fillet	PBO - Single Frozen	PBO - Double Frozen			
2-4 oz					
4-6 oz					

Stakeholders The seafood methodology document posted at urnerbarry.com/methodology will be amended to reflect these changes, which will go into effect on April 24, 2023.

For more information, please email Janice Schreiber at janice@urnerbarry.com or 732-240-5330.

Urner Barry will also be attending Seafood Expo Global, please stop by booth #2C200 for more info.