SEAFOOD METHODOLOGY CHANGE NOTICE

Posted June 3, 2024

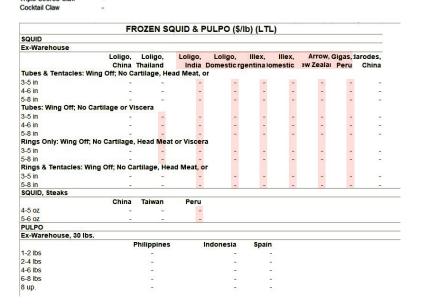


Urner Barry regularly solicits feedback from stakeholders to ensure that our coverage reflects current trading conditions and practices. To improve market transparency and to provide stakeholders with meaningful information, On April 22, 2024, Urner Barry proposed changes to its seafood market coverage 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 effective June 4, 2024.

- Norwegian King Crab
- · Norwegian Snow Crab
- Squid, new species added

This latest addition further expands Urner Barry's initiative to provide transparency in the seafood market. The proposed tables will be presented in the format below:

				F	ROZEN CI	RAB, \$/lb, LTI	- 5, 50				
Red King Crab Golden				(ing Crab	ntolla Crab	Snow Crab, Cluster					
Ex-Warehouse WC, Leg and Claw							Ex-Warehouse EC		Ex-Warehouse WC		Ex-Warehouse
Count	Alaska	Russia	Norway	Alaska	Russia	Argentine	Newl	foundland Gulf St. Law	Alaska	Russia	Norway
6-9	-	-	-	-	-		4 oz & Up				-
9-12	-	-	-	-	_		5-8 oz		1 12	25	-
12-14	-		-		-		8 oz & Up		1 19	-	-
14-17			27	8.0	-		10 oz & Up		9	50	-
16-20	-	-	2	-	-		Ocean Run, 5 oz & Up		-	-	
20-24			12	-	-						
20 & Up	-		-		-						
Bairdi, Leg & Cla Deep Water Crab, Cluster				Dungeness Crab							
Ex-Warehouse Wo	C										
Alaska		Russia			Domestic/Canada						
8 oz & Up	-	3-5 oz.		-	Whole, Cool	red, 11/2-2 lbs	-				
10 oz & Up		5-8 oz.			Whole, Cook	ked, 2-21/2 lbs	:=				
12 oz & Up		8 oz. & Up		-	Whole, Cool	red, 21/2-3 lbs	-				
Ocean Run, 5 oz 8	-	Ocean Run, 5 oz & Up -			Whole, Cool	ked, 3 lbs & Up	-				
Jonah Crab		::::::::::::::::::::::::::::::::::::::			Cluster, Oce	an Run	95				
Ex-Warehouse LTL				Tin Pack, Meat 5 lbs -							
\$.lb.											
Triple Scored Claw	Ψ.										



This latest change further expands Urner Barry's initiative to provide market transparency in the seafood market. The seafood methodology document posted at www.urnerbarry.com/markets/methodologies will be amended to reflect these changes.

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