



NORWAY LOBSTER (*NEPHROPS NORVEGICUS*)



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BIOLOGY AND HABITAT

- **Species description** ([Read more](#))

The Norway lobster, also known as Dublin Bay prawn, scampi or langoustine, is the only species in the genus *Nephrops*.

- **Geographical distribution and habitat** ([Read more](#))

The Norway lobster lives in the North-Eastern Atlantic ocean, and parts of the Mediterranean Sea.

RESOURCE, EXPLOITATION AND MANAGEMENT

- **Stock and resource status/conservation measures** ([Read more](#))

Minimum conservation size is established by the carapace length (from 20 to 32 mm) and by the total length (from 37 mm to 105 mm), depending on the fishing area.

- **Production methods and fishing gears** ([Read more](#))

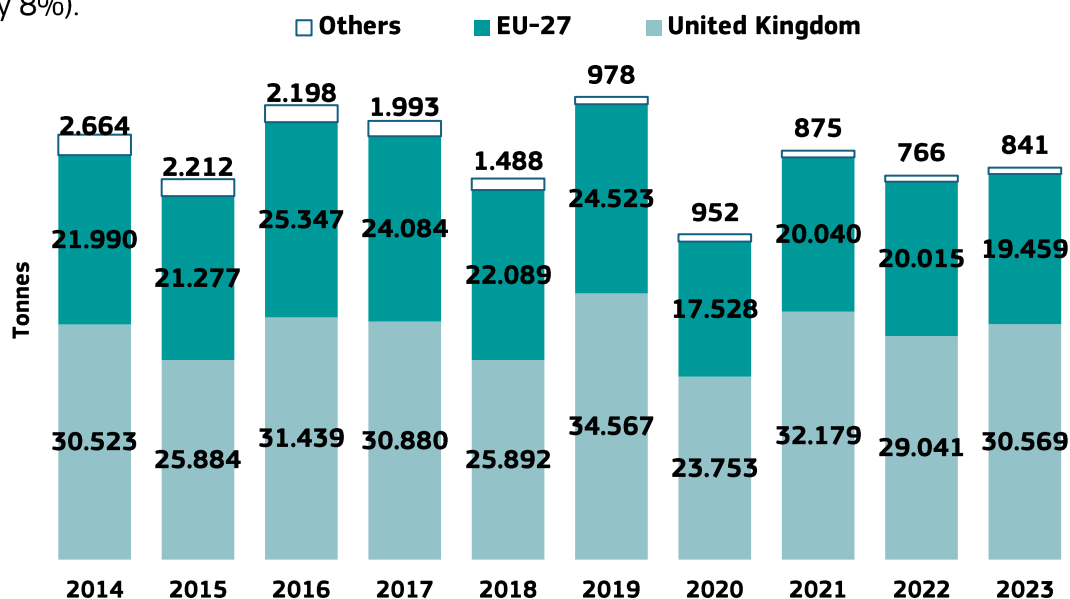
In the EU, the European lobster is caught by using traps and pots. The species is exclusively wild-caught, as juvenile mortality rate is very high in aquaculture.



CATCHES

Evolution of world catches

- World catches of Norway lobster amounted to 50.869 tonnes in 2023, i.e. **0,05%** of the total global catches. The United Kingdom and the EU provide almost all global catches of Norway lobster (98% in 2023).
- Over the last ten years (2014-2023), global catches have fluctuated with a decreasing trend (by 8%).

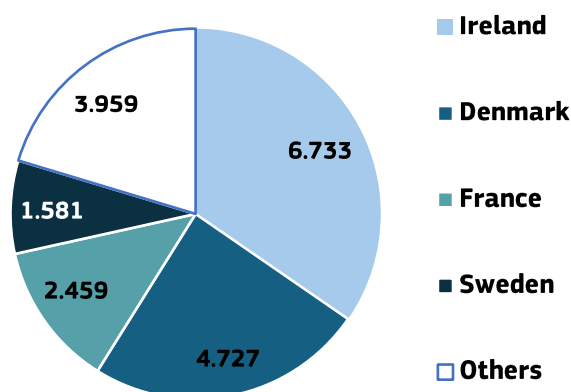


Source: FAO

Evolution of EU catches

- The EU alone provided 38% of the global catches (19.459 tonnes).
- Ireland and Denmark were the main EU producers with respectively 31% and 25% of EU catches (13% and 9% of the global catches).
- EU catches decreased by 12% between 2014 and 2023, in relation to the decrease of Irish and French catches (-26% and -25% respectively).

Catches (2023, tonnes)



Source: FAO



TRADE

- Combined nomenclature ([Read more](#))

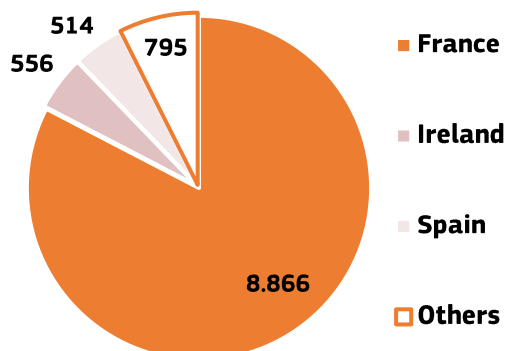
EU-27 trade of Norway lobster products (2024 - tonnes)

CN code	Product	EU imports	EU exports
03 06 15 00	Frozen Norway lobster, even smoked or cooked, in shell or not	6.570	1.696
03 06 34 00	Live, fresh or chilled Norway Lobster, in shell or not	4.157	271
03 06 94 00	Norway Lobster, in shell or not, dried, salted, smoked or in brine	4	61
Total		10.731	2.028

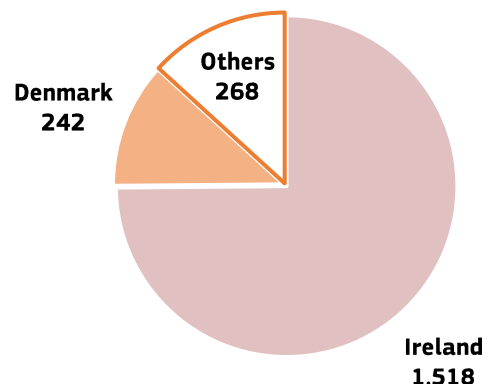
Extra-EU trade concerns mainly frozen Norway lobster (61% of EU imports and almost all exports).

- **Extra-EU imports** reached around 10.700 tonnes in 2024, from which 95% came from the United Kingdom. The main importers were France (83% of the extra-EU imports in 2024), and to a lesser extent Ireland (5%), and Spain (5%).
- Main markets of the **EU exports** were the United Kingdom and China, accounting for 36%, and 33% of EU exports in 2023, respectively. Main exporters were Ireland and Denmark (75% and 12% of the exports volume).

EU importers (2024, tonnes)



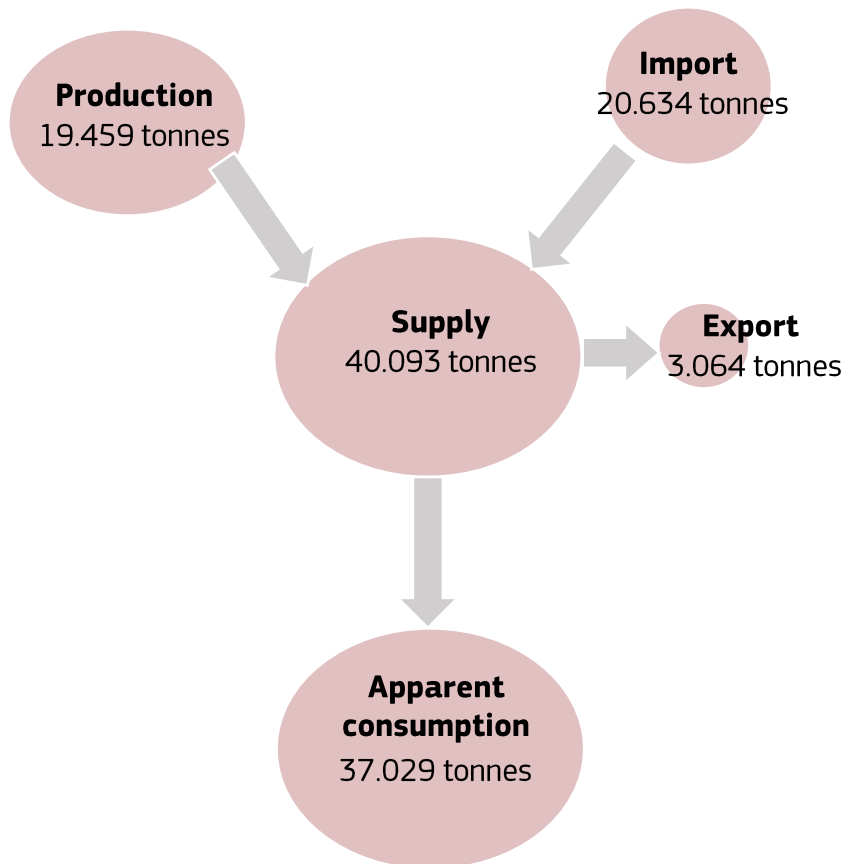
EU exporters (2024, tonnes)





Supply balance

EU supply balance (2023¹) – Tonnes of live weight equivalent² – Norway lobster



Source: FAO/ EUROSTAT-COMEXT

¹ Supply balance is provided for the year 2023 (trade data for 2023 were taken into account). Detailed trade data provided in the slide 3 concern the year 2024.

² The [conversion factors](#) were used to convert net weight of imports and exports of fishery and aquaculture products into live weight equivalents.



PRICES ALONG THE SUPPLY CHAIN (EUR/kg)

First-sale (Live/Fresh)

First-sale prices are provided for Ireland, Denmark, France, and Sweden.

	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025*	Source
Ireland	7,36	6,88	8,22	6,35	5,31	5,38	6,55	6,43	6,36	6,73	EUMOFA
Denmark	9,70	8,48	7,11	7,17	6,42	6,95	8,16	7,17	7,56	8,44	EUMOFA
France	15,61	17,13	19,12	19,01	17,80	18,57	20,02	19,52	20,82	21,30	EUMOFA
Sweden	n.a.	n.a.	n.a.	n.a.	10,12	12,90	16,12	15,06	16,50	13,53	EUMOFA

(* From January to October 2025)

Wholesale

Wholesale prices are provided for two wholesale markets located in France and Spain.

Average (FR) / Most frequent price (ES)	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025*	Source
Spain	30,29	24,71	44,3	35,48	59,43	35,71	54,68	55,27	63,37	70,55	Mercamadrid
France (fresh 16-20 pieces/kg)	23	22,6	18,08	12,16	13,07	12,81	14,86	15,93	20,94	18,00	Rungis (RNM)

(* From January to October 2025)

Retail/consumption

Prices refer to fresh Norway lobster in France.

	2016	2017	2018	2019	2020	2021	2022	2023	2024*	Source
France	15,9	15,5	16,5	16	15,9	15,8	17,7	18,6	18,4	FranceAgriMer

(* Latest available year)

Extra-EU import (frozen)

Extra-EU exports concern mainly frozen Norway lobster. France, Spain and Ireland were the main importers from extra-EU countries in 2024.

	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025*	Source
France	19,52	28,82	21,12	30,13	8,55	10,99	11,13	10,98	38,30	14,12	EUMOFA
Spain	20,65	21	17,92	19,33	13,80	17,63	19,92	22,33	21,96	22,11	EUMOFA
Ireland	3,6	n.a.	3,37	n.a.	6,40	8,63	10,49	10,29	9,64	8,74	EUMOFA

(* From January to September 2025)

Extra-EU export (frozen)

Extra-EU exports concern mainly frozen Norway lobster. Ireland, Denmark and France were the main exporters in the EU in 2024.

	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025*	Source
Ireland	8,53	16,79	7,34	10,29	12,20	7,28	11,05	11,50	8,66	9,90	EUMOFA
Denmark	12,08	13,21	12,19	13,37	13,88	13,64	16,74	15,65	16,14	16,91	EUMOFA
France	21,28	18,3	18,6	26,69	28,58	34,35	34,98	47,51	41,09	42,00	EUMOFA

(* From January to September 2025)



MARKETING

- National lists of commercial designations ([Read more](#))
- Information system on commercial designations and scientific names in all EU languages ([Read more](#))
- Applicable marketing standards ([Read more](#))

CONSUMPTION

- Norway lobster is not among the 15th most consumed species in EU (source: [The EU Fish Market – 2025 edition](#), EUMOFA)
- Apparent consumption of Norway lobster, per capita in 2023: **0,07 kg** live weight equivalent (source: [Supply balance – 2023](#), EUMOFA).
- Nutritional value (Norway lobster, North-East Atlantic, cooked, values per 100 g – source : NUTRAQUA/AQUIMER)

Nutritional value	Norway lobster
kilo calories (kcal)	91
Kilojoule (kJ)	386
Water (g)	76,3
Ashes (g)	1,8
Proteins (g)	20,9
Carbohydrates (g)	0,3
Lipids (g)	0,7
Cholesterol (mv)	149,1
Omega 6 (mg)	32
Omega 3 (mg)	166
EPA (mg)	76
DHA (mg)	75