

## WHICH ONE OF THE FILLETS COMES FROM REAL PERCH?

- *Perca fluviatilis* (Percidi family) **PERCH** Mandatory denomination: M.D. Agricultural Policies 25/07/2005

Is a fresh water species, native of Italy, widely present in Europe and also in Asia, North-America and other Countries. It is a very high quality species, highly sought after on our markets, where is regularly present and sold fresh both whole and filleted.

It has excellent, tasty and firm meat although with a lot of bones. Fillet retail price: from 25 to 35 €/Kg.



- *Lates niloticus* (Pomatomidi family) **NILE PERCH** (mandatory denomination: Agricultural Policies Ministry Decree 25/07/05)

It is a fresh water species, widely spread in inland African waters, in particular in the river Nile. It was introduced a few years ago in Lake Victoria with disastrous consequences for the native fish fauna which was heavily predated by it.

Species of high interest both on its native African markets and on ours where it is regularly present; marketed fresh and frozen, both in fillets and whole; it has a much appreciated deep pink meat. Fillet retail price: from 10 to 15 €/Kg.

**Commercial frauds:** its fillets are very often marketed instead of the –much more appreciated and expensive- PERCH ones (*Perca fluviatilis*), showing a just lightly pinkish colour and usually much smaller in size.

