

the Port of Boulogne is the leading fishing port in France.



THE FISH MARKET

The port of Boulogne has a fish market with 9,440 **sq. m of refrigerated modular sections** for the landing, allotment and transit of the catch landed in the port.

Over one hundred companies (wholesalers, fishmongers, curers, canning companies, etc.) are approved buyers in the fish market.



The Boulogne-sur-Mer fish market is the only market in France and Europe to be a partner of the «Mr. Goodfish» program backed by the Nausicaá National Sea Centre, promoting the sustainable consumption of seafood.

FISH AUCTION

The Boulogne-sur-Mer fish auction is fully computerized. The fish are auctioned in the auction room by clock and remote **by internet** in the morning (at 5 or 6 a.m. depending on the day), from Monday to Saturday, directly from the producer to buyers. Transactions (billing, collection, payment to producers) are carried out using an electronic sales system by the fish market services. All the products sold by auction can be purchased remote by connecting to the internet at the time of sale.

The sale is open to traders, fishmongers, wholesalers or processors in France or abroad.

BOX YARD

An empty packaging washing and management service is available from Monday to Saturday. It is operational 21h a day, from 6am to 3am the next morning. It handles fish crates, boxes, bins, lids and box pallets.

BILGE PUMPING AND DRY-DOCKING

The port has:

Three bilge pumps for landing / launching ships:

- A sling hoist with a maximum capacity of 35T,
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- One slipway (with 2 carriages) with a maximum capacity of 1350T.

Three dry dock areas equipped with a recovery system for polluted effluents and intended for ship maintenance and repairs (sanding, painting) and a wintering area for storage on long-term cradles.

TRADING OFFICES

Over forty trading offices are located in Boulogne-sur-Mer to provide the various players in the French and European markets with a wide range of fresh and frozen products: whole or processed fresh or frozen fish (fillets, steaks, etc.), shellfish (shrimps, scallops, crabs, lobsters, etc.), and processed products (terrines, salads, smoked or marinated fish, etc.).

IMPORT BORDER CONTROLS

The port of Boulogne is fitted with a SIVEP (SPS Border Inspection Point) at the very heart of Capécure, dedicated to the controls of sea products 24/7.









