



Global
Roundtable
on marine
ingredients



Workshop
“Transforming the Value Chain of Small Pelagic in West
Africa: Maximizing the Value of Catches”

**Towards Sustainable Fisheries:
Balancing Nutritional Needs and Industrial Interests**

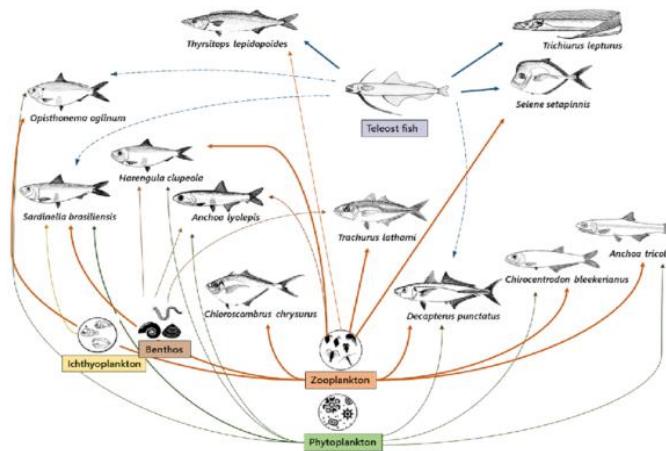
Dr. Mohamed Ahmed JIYID
Chercheur à l' IMROP

10-11 juillet 2025 à Nouakchott

Ecological Importance

- **Key links in the trophic chain:** transfer energy from the bottom (plankton) to the top (carnivorous fish, marine mammals, seabirds) of the food chain.

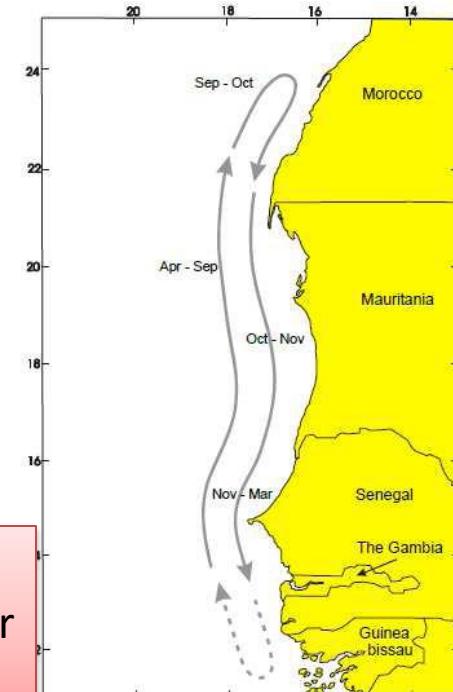
Job creation



Food security: an affordable source of protein.

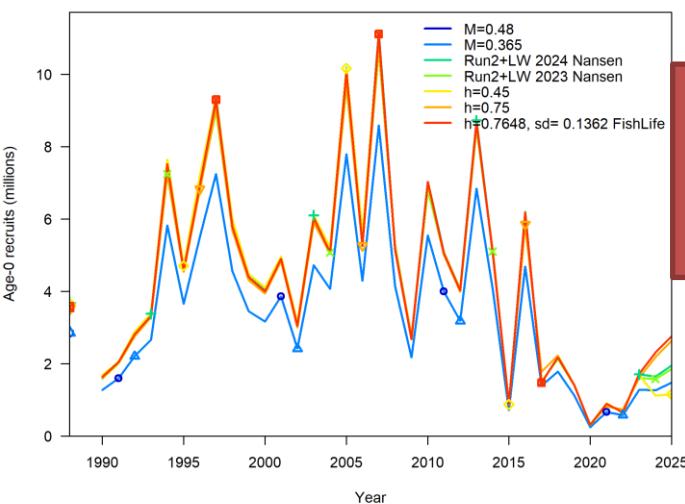
Strategic resources: fishing agreements:
 Bilateral agreement between Mauritania and Senegal
 Mauritania and the EU
 Etc.

Shared resources



Fishery resources with high ecological, nutritional, and economic value – essential for sustainable development.

Fluctuating / sometimes critical stock status



Insufficient data to conduct reliable scientific assessments for better management of these resources.

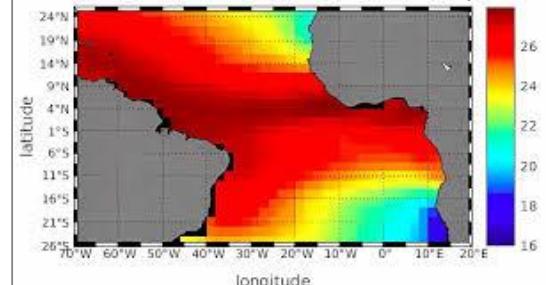
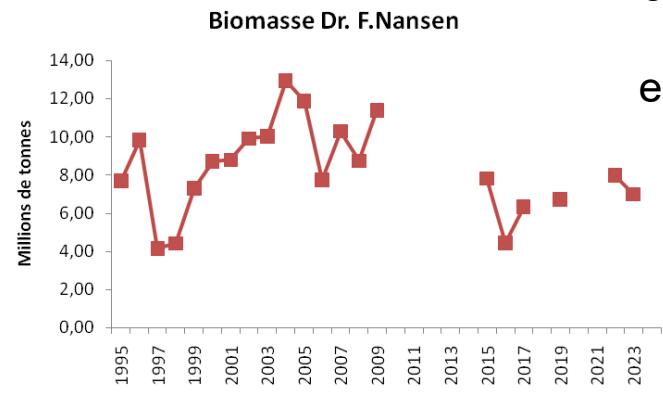
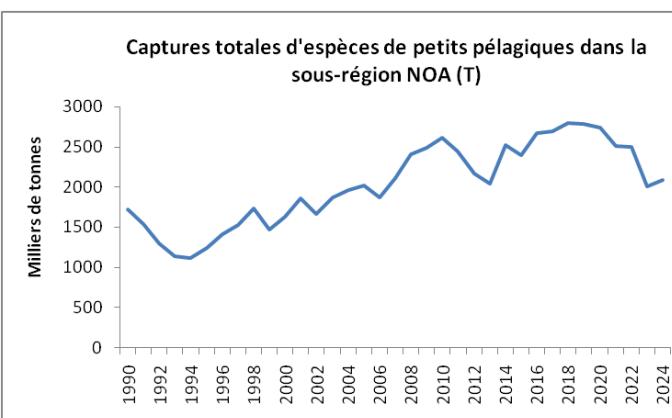


Offshore platform installations: oil and gas



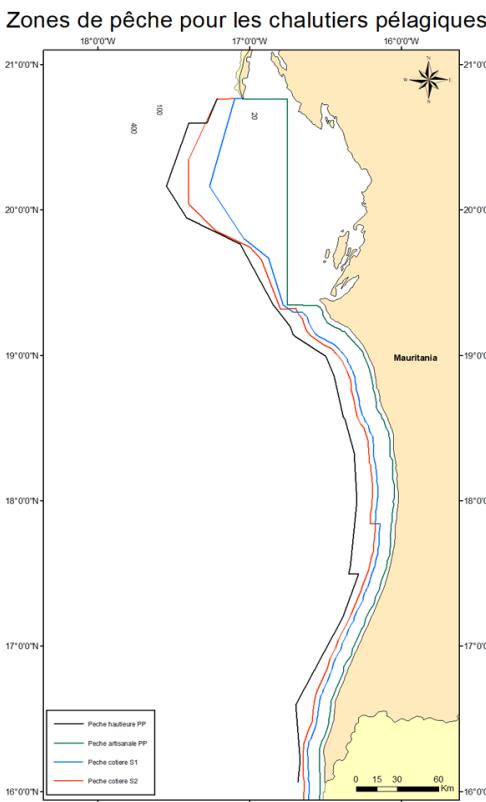
The impact of climate change on small pelagic resources (highly sensitive to environmental fluctuations)

High demand for this resource:
Development of the fishmeal industry in the sub-region:
With:
Catches of 2.4 million tons in 2020-2024
Average biomass of 8 million tons.



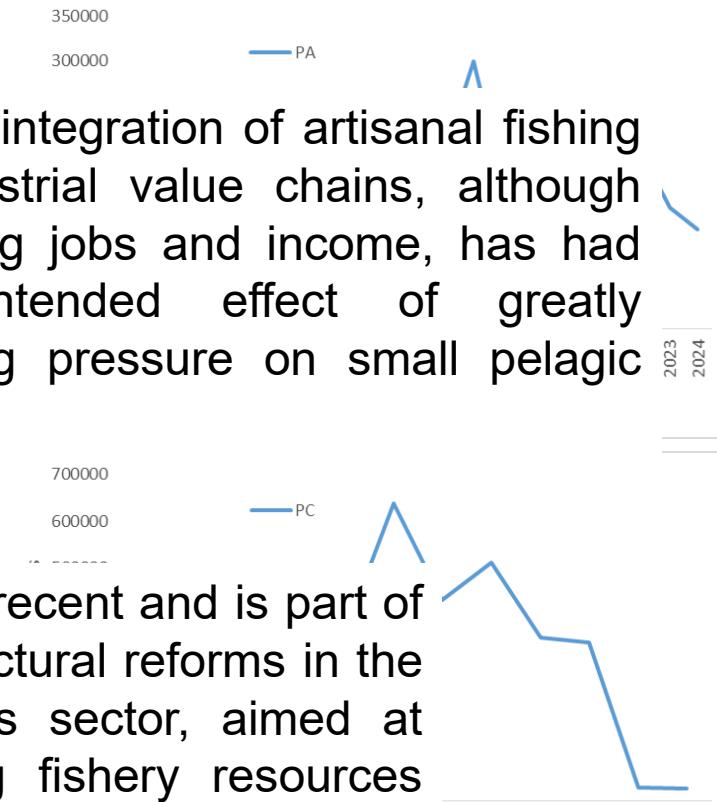
A FUSIONNER					
Segment	PA senneur	PC ₁	PC ₂	PC ₃	PH
Longueur	15 m Long	Entre 15 et 26 m Long	Entre 26 et 40 m Long	Entre 40 et 60 m Long (sans les chalutiers)	Super à 60 m de long (avec chalutiers de PC ₃)
Puissance	Inférieur à 150 CV	Inférieur à 600 cv		Inférieur à 2500 CV	
Tonnage		Inférieur à 200 GT		Inférieur à 600 GT	
Profondeurs	A partir de 10 m	A partir de 20 m	A partir 40 m au niveau de la zone nord et 20 m au sud du Cap Timiris	Sup 50 m (À partir de 40 m)	À partir de 50 m

PA: This integration of artisanal fishing into industrial value chains, although generating jobs and income, has had the unintended effect of greatly increasing pressure on small pelagic stocks.

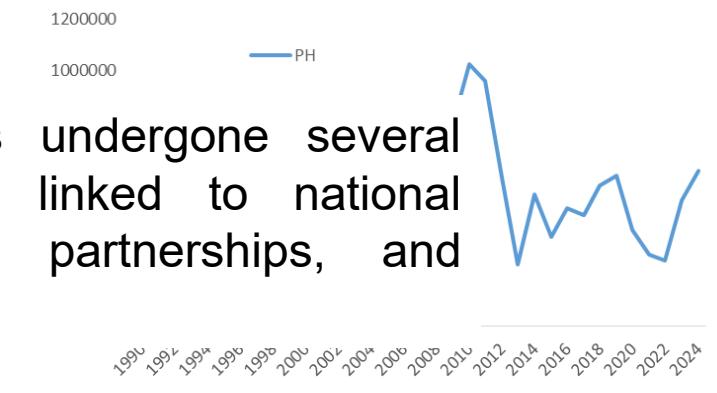


PAP 2022

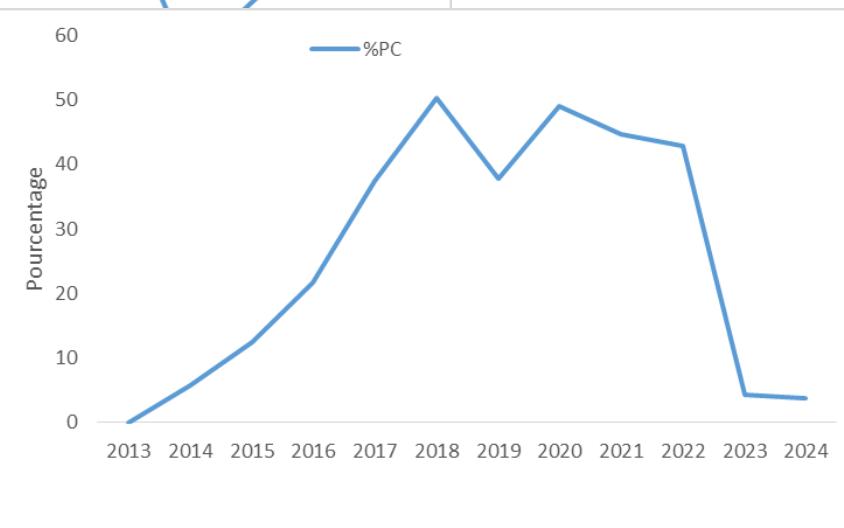
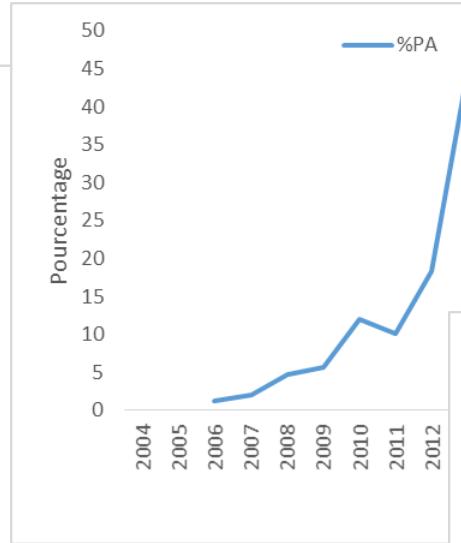
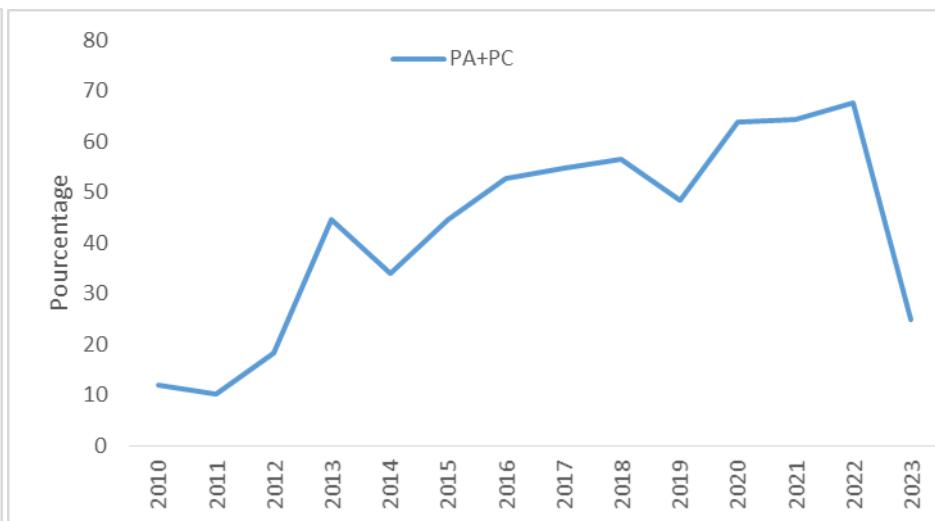
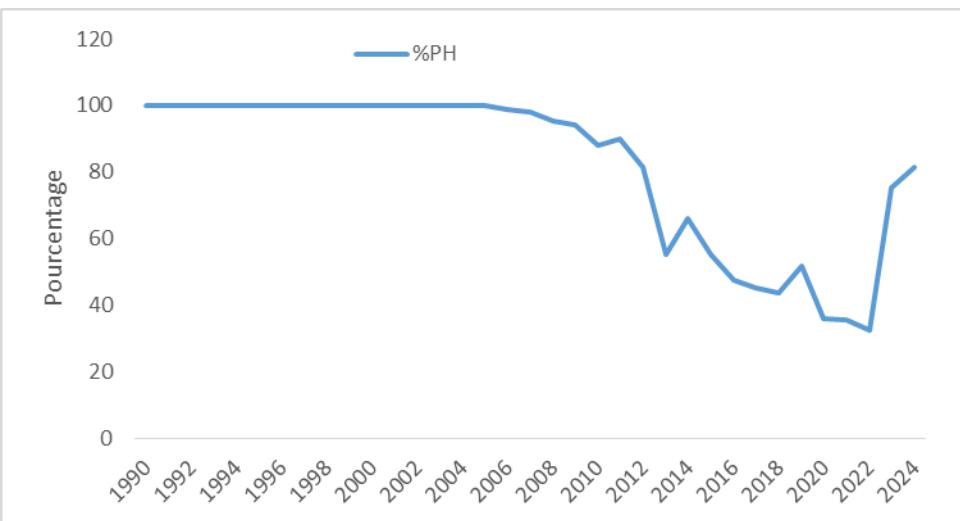
PC: is relatively recent and is part of a context of structural reforms in the national fisheries sector, aimed at better managing fishery resources while maximizing economic benefits for the country.



PH: This fishery has undergone several phases of evolution, linked to national policies, international partnerships, and exploitation dynamics.



EXPLOITATION



En 2012: Une réforme réglementaire importante interdisant la transformation de poissons en mer et **éloignant les grands chalutiers industriels des zones côtières**, dans le but de protéger les ressources et de favoriser les activités locales, qui a redirigé la pression vers la pêche artisanale.

L'implantation de nombreuses usines de farine et d'huile de poisson à terre, notamment à Nouadhibou, qui se sont mises à s'approvisionner massivement auprès des pêcheurs artisiaux.

Ce vide laissé par les industriels étrangers ouvre la voie à une nouvelle activité : **la pêche côtière pélagique**, réalisée par des navires de plus petite taille (20–30 mètres), opérant à proximité des côtes, notamment autour de Nouadhibou et Nouakchott

- ❖ In 1966, SOMIP was the first fishmeal and fish oil factory established in Nouadhibou. It had a capacity of 400 tons per day.
- ❖ Six years later, it was shut down due to supply issues, particularly the lack of raw material, mainly fish. Three other public fishmeal and fish oil companies followed, with similar outcomes. The last one to close its doors was COMAPOPE in 1982.
- ❖ It was not until 2005, after 23 years of inactivity, that Rim Fish-Meal was established.
- ❖ This new start was welcomed by public authorities and fishing operators, as it allowed the valorization of waste from freezing plants, thus contributing to environmental protection.

HISTORIQUE DE LA FARINE DE POISSON EN MAURITANIE (2/2)

Recent developments in factories and quantities processed:

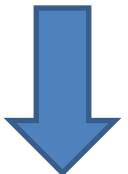
The number of fishmeal and fish oil factories in Nouadhibou has increased exponentially.



2005	05 factories
2010	15 factories
2015	18 factories
2024	32 factories

Encouraged by:

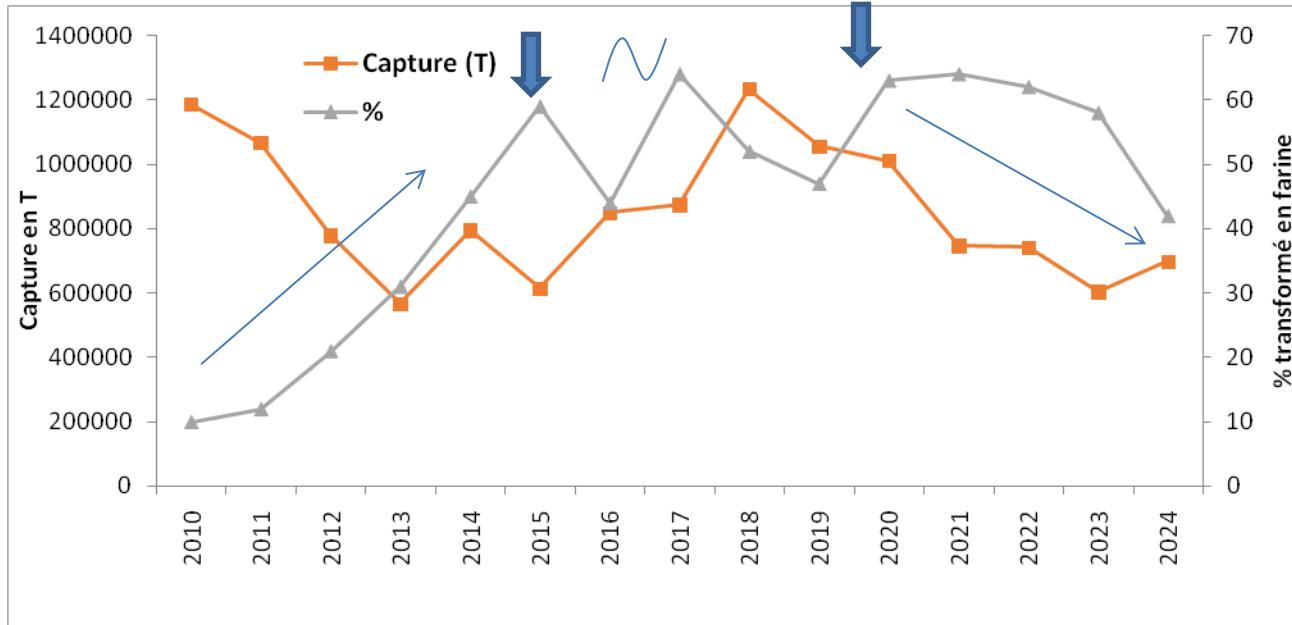
A productive zone and
High global demand.



A development of artisanal and coastal fishing in Mauritania.



QUANTITE DE POISSONS PETITS PELAGIQUES TRANSFORMEE EN FARINE



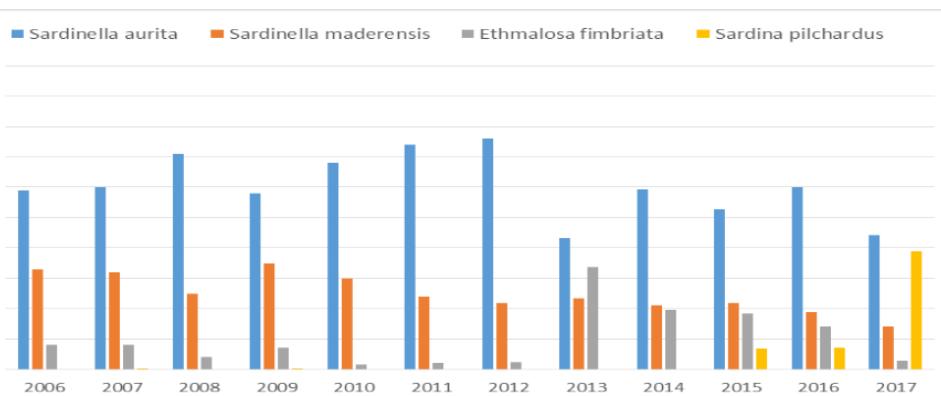
As for the quantity processed, three trends can be observed independently of catches:

2010–2015: upward trend;
2015–2020: strong fluctuations;
2020–2024: downward trend.

Shift toward freezing small pelagics and canning them in tins.

QUANTITE DE POISSONS PETITS PELAGIQUES TRANSFORMÉE EN FARINE

Percentage of main small pelagic species processed into fishmeal from 2006 to 2024



- L'absence de la sardine avant 2015

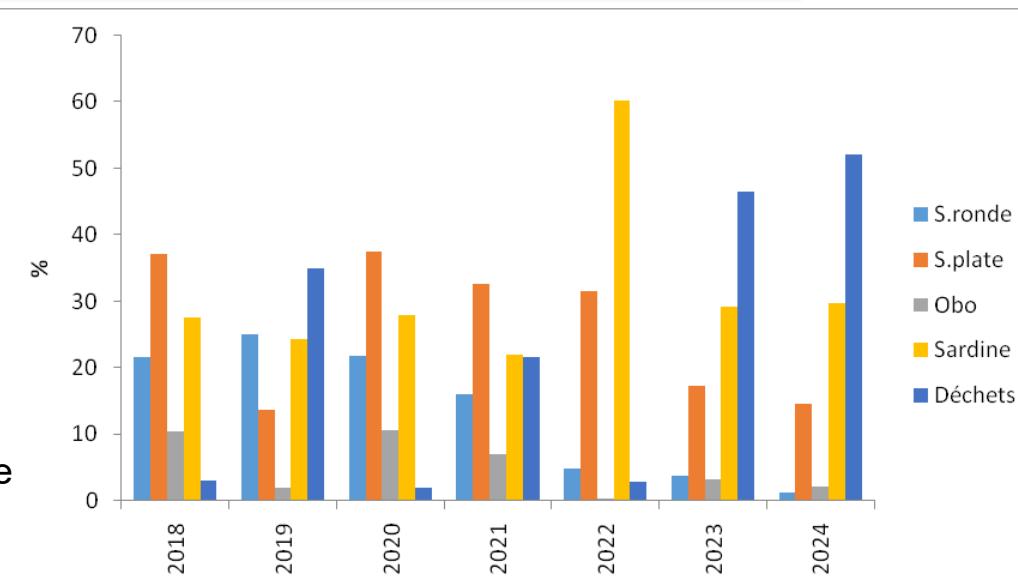


Mise en place de la stratégie 2015-2019

- Dominance de deux sardinelles : ronde et plate
- Quantité importante de l'Ethmalose

Shift dans la composition spécifique: ciblage? abondance?

- Dominance of flat sardinella and sardine;
- Significant amount of waste
- Decrease in round sardinella and Ethmalosa
 - Management measure (ban)(interdiction)
 - Low stock abundance
- Ciblage
 - Low stock abundance



Approximately 50% of the quantities processed are waste.

There is a need to break down the data by species.



QUANTITE DE POISSONS PETITS PELAGIQUES TRANSFORMEE EN FARINE

Main species processed



Sardine



l'ethmalose



Sardinelles

This category is mainly caught
by: PC or PA

Landed locally for human
consumption or processing into
fishmeal

Localization of wealth generated by fishing

Species considered as **waste and others**



Chinchards



Mulets



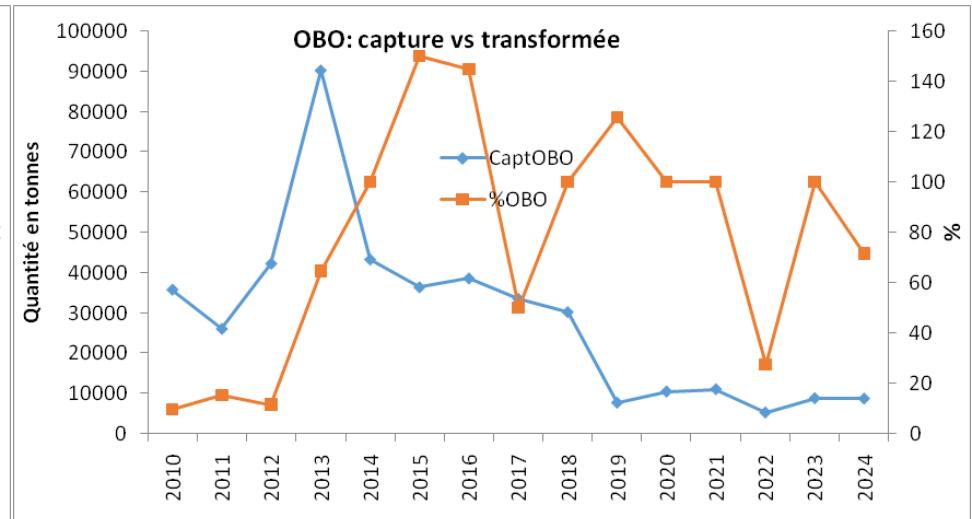
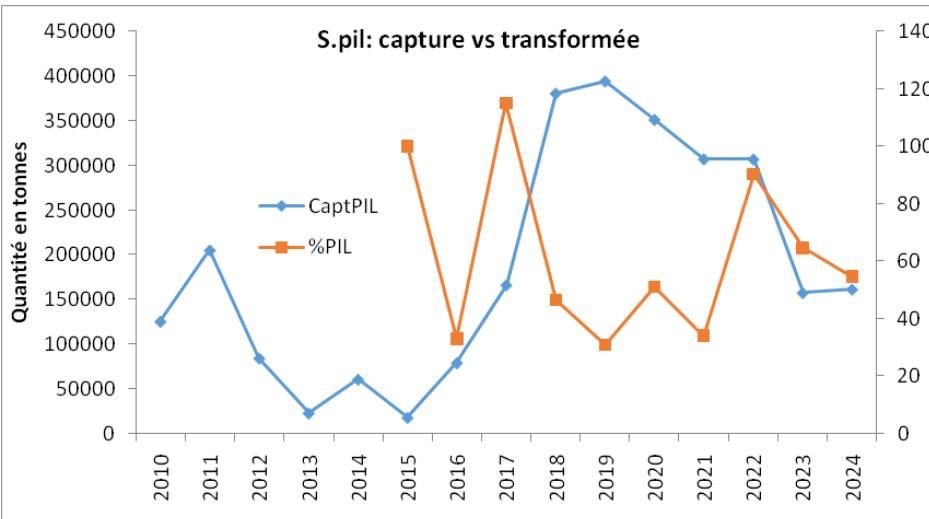
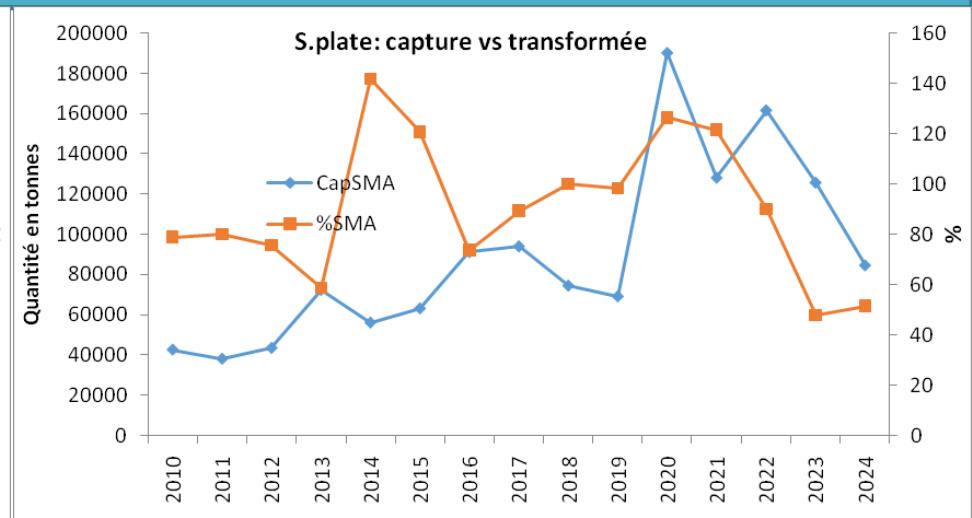
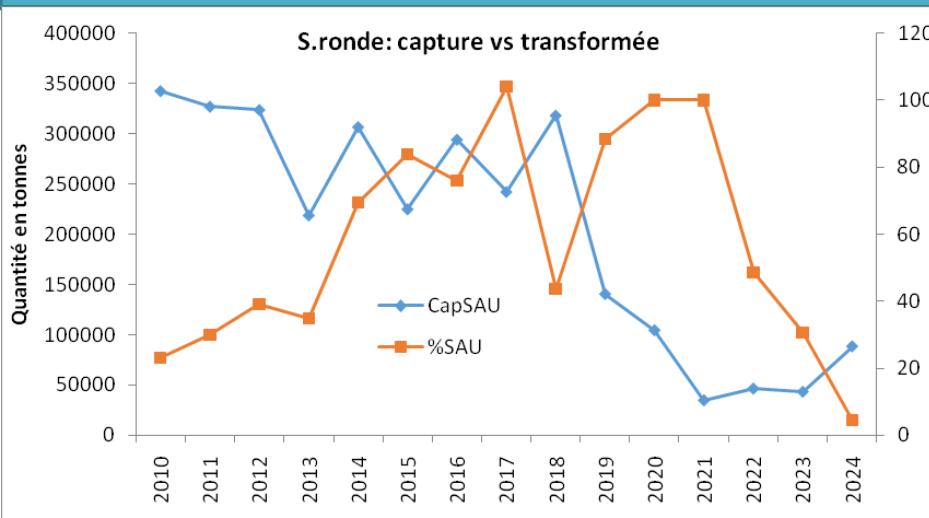
Maquereau

This category is mainly caught
by: PH or PA (mulet)

Export: human consumption
(freezing)

One canning factory for sardines, approximately 10,000 tons of fresh fish

QUANTITE DE POISSONS PETITS PELAGIQUES TRANSFORMEE EN FARINE



1. How to reconcile food security and resource sustainability?

- To what extent does processing fish into fishmeal compromise the long-term availability of protein for local populations?
- Is it sustainable to prioritize the short-term profitability of fishmeal at the expense of a national or regional food strategy?

2. Impact of industrial processing on stock sustainability

- To what extent does the growing demand for fishmeal put pressure on small pelagic populations, which are at the core of the marine food chain?
- What are the biological limits not to be exceeded to ensure natural reproduction of the targeted species?
- Do fishmeal factories respect the sustainable catch thresholds defined by management plans or scientific advice?

3. Ecological impact and sustainable resource management

- Does fishing for fishmeal contribute to overfishing of key species for ecosystems (sardines, sardinella, etc.)?
- Is it acceptable to export large quantities of fish processed into fishmeal for animal feed (aquaculture, livestock in Europe or Asia), while local populations lack protein?
- Does the pressure exerted by the fishmeal industry divert essential resources from coastal communities?

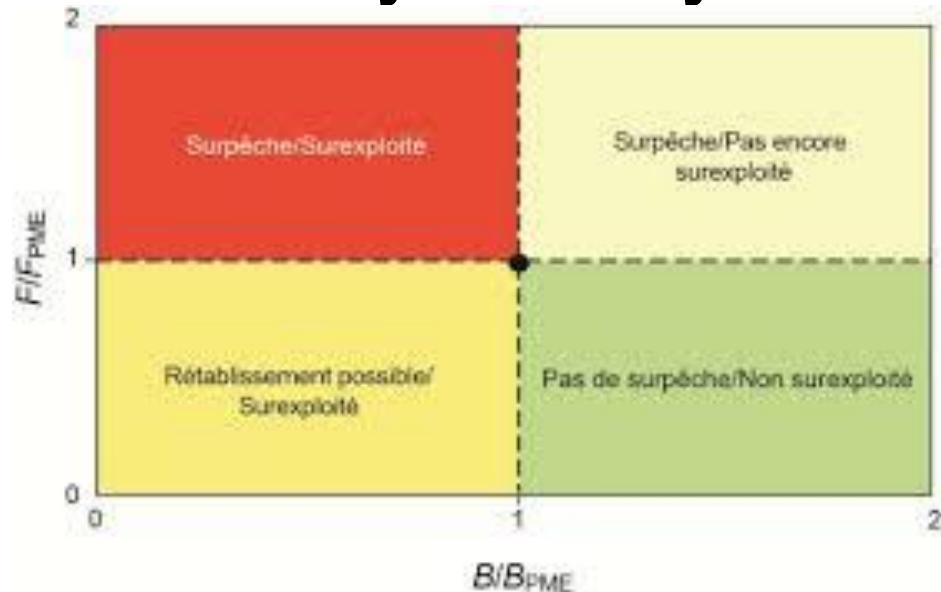
3. Jobs, local economy, and social sustainability

- Which form of valorization (human consumption vs. fishmeal) offers a better local socio-economic return, within a framework of inclusive sustainability?
- How to ensure that the value chain benefits local communities without compromising the resource?

4. Role of public policies in sustainability

- What regulatory instruments could better manage resource use (quotas, licenses, usage restrictions) to prevent overexploitation?
- What is the role of scientific research and stock monitoring in balancing the different uses of fish?
- Should states impose stricter regulations on the destination of catches (human consumption vs. fishmeal)?

How to reconcile the growth of the fishmeal industry with the need to ensure food security for the population and the sustainability of fishery resources?



Merci pour votre Attention