

BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

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TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

	Species:	Albacore tuna (Thunnus alalonga)	
Fishery Under	Geographical area:	FAO Area 47 Atlantic, Southeast	
Assessment	Country of origin of the product:	Spain and Portugal	
	Stocks:	Southern Atlantic albacore tuna	
Date	16 December 2020		
Report Code	157		
Assessor	Sam Dignan		
Country of origin of the product - PASS	Spain and Portugal		
Country of origin of the product - FAIL	nil		

Application details and summary of the assessment outcome					
Name:	Name:				
Address:					
Country:		Zip:			
Tel. No.:		Fax. No.:	Fax. No.:		
Email address:		Applicant Code:			
Key Contact:		Title:			
Certification Body Detail					
Name of Certification Bo	ody: SAI Global				
Assessor	Peer Reviewer	Assessment Days	Initial/Surveillance/Re-approval		
Sam Dignan Géraldine Criquet		0.5	Surveillance 2		
Assessment Period	To December 2020				

Scope Details			
Main Species Albacore tuna (Thunnus alalonga)			
Stock	Southern Atlantic albacore tuna		
Fishery Location FAO Area 47 Atlantic, Southeast			
Management Authority	International Commission for the Conservation of Atlantic Tunas (ICCAT) and		
(Country/State) National authorities of Spain and Portugal			
Gear Type(s) Longlines and seines			
Outcome of Assessment			
Peer Review Evaluation Agree with the assessor's determination			
Recommendation APPROVED			



TABLE 2. ASSESSMENT DETERMINATION

Assessment Determination

If a species is categorised as Endangered or Critically Endangered on IUCN's Red List, or if it appears in the CITES appendices, it cannot be approved for use as IFFO RS raw material.

Albacore Tuna (*Thunnus alalonga*) is listed on the IUCN Red List as globally Near Threatened (NT) and Least Concern (LC) in Europe and is not listed in CITES such that albacore derived products are eligible for approval for use as IFFO RS by-product raw material.

On the basis of available information, the existence of three Atlantic albacore stocks are assumed: northern and southern Atlantic stocks (separated at 5°N) and a Mediterranean stock. Given that FAO 47 Atlantic, Southeast occurs entirely south of 5° N latitude, the southern Atlantic stock is included in this assessment.

Fishery removals of the stock are considered in the stock assessment processes so the stock **PASSES** Clause C1.1.

As of the latest assessment of stock status biomass is considered to be above the corresponding limit reference such that the stock **PASSES** Clause C1.2.

As the stock passes both Clause C1.1 and C1.2, the by-product covered by this report is **APPROVED** for the production of fishmeal and fish oil under the current IFFO RS v 2.0 by-product standard.

Peer Review Comments

The assessor correctly classified the Southern Atlantic albacore tuna as category C species as the stock is subject to specific management regime. The stock is assessed and stock status is assessed relative to reference points.

Fisheries removals are considered in the stock assessment. According to the last stock assessment, the stock biomass is considered to be above the limit reference point.

Therefore, the peer reviewer agrees with the assessor's determination that the fishery passes both C1.1 and C1.2.

Notes for On-site Auditor



SPECIES CATEGORISATION

<u>NB</u>: If any species is categorised as Endangered or Critically Endangered on the IUCN Red List, or if it appears in CITES Appendix 1, it **cannot** be approved for use as an MARINTRUST raw material.

IUCN Redlist Category

Byproduct material from a species listed by IUCN (the International Union for Conservation of Nature) under the Red List for the following categories shall immediately fail the assessment;

- EXTINCT (E) AND EXTINCT IN THE WILD (EW)
- CRITICALLY ENDANGERED (CR) facing an extremely high risk of extinction in the wild.
- ENDANGERED (EN) facing a very high risk of extinction in the wild.

Byproduct material may be used from the following categories provided that all clauses in the MarinTrust standard are passed.

- VULNERABLE (VU) facing a high risk of extinction in the wild.
- NEAR THREATENED (NT) does not qualify for above now, but is close or is likely to qualify for, a threatened category in the near future.
- LEAST CONCERN (LC) Widespread and abundant.
- DATA DEFICIENT (DD) and NOT EVALUATED (NE)

TABLE 3 Species Categorisation Table

Common name	Latin name	Stock	Management	Category		CITES Appendix 1 ²
Albacore tuna	Thunnus alalonga	Southern Atlantic albacore tuna	ICCAT, National authorities of Spain and Portugal	С	Globally: Near Threatened (NT)	No
					Europe: Least Concern (LC)	

¹ <u>https://www.iucnredlist.org/</u>

² <u>https://cites.org/eng/app/appendices.php</u>

CATEGORY C SPECIES

In a by-product assessment, Category C species are those which are subject to a species-specific management regime and are usually targeted species in fisheries for human consumption. Clause C1 should be completed for each Category C species. If there are no Category C species in the fishery under assessment, this section can be deleted. Where a species fails this Clause, it may be assessed as a Category D species instead, EXCEPT if there is evidence that it is currently below the limit reference point.

Species Name		Name	Albacore tuna (Thunnus alalonga) (Southern Atlantic stock)		
Category C Stock Status - Minimum Requirements			tus - Minimum Requirements		
	C1.1		ery removals of the species in the fishery under assessment are included in the stock PASS ssment process, OR are considered by scientific authorities to be negligible.		
	C1.2	The species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy), OR removals by the fishery under assessment are considered by scientific authorities to be negligible.			
			Clause outcome:	PASS	

C1.1 Fishery removals of the species in the fishery under assessment are included in the stock assessment process, OR are considered by scientific authorities to be negligible.

Fishery removals of the stocks in the fishery under assessment are included in the ICCAT stock assessment process. Specifically, catches of Atlantic albacore are presented in §ALB-Table 1 of ICCAT, 2020 where, in the most recent 5 years for which data are available, Spanish, Portuguese and Total landings of albacore tuna have been as outlined below.

Year	Spain	Portugal	Total (all nations)
2015	259 mt	3 mt	13,702 mt
2016	418 mt	1 mt	15,199 mt
2017	195 mt	9 mt	14,336 mt
2018	347 mt	9 mt	13,825 mt
2019	303 mt	11 mt	17,098 mt

Therefore, fishery removals of the species in the fishery under assessment are included in the stock assessment process and the fishery **PASSES** clause C1.1

C1.2 The species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy), OR removals by the fishery under assessment are considered by scientific authorities to be negligible.

The current status estimates for Atlantic albacore stocks is based on analysis conducted in July 2020 using data to 2018. Model results suggest that biomass has increased since fishing mortality started to decrease in the early 2000s, and that there is currently a 99.4% probability that the South Atlantic albacore stock is neither overfished nor subject to overfishing. The stock is currently estimated at $B_{current}/B_{MSY} = 1.58$ (95% CIs = 1.14 – 2.05).

With respect to the status of the stock with respect to its limit reference point (or proxy), a limit reference point is not defined but with Bcurrent comfortably above BMSY the stock can be considered, in its most recent stock assessment, to have a biomass above any limit reference point (or proxy); therefore, the stock achieves a PASS against C1.2.

References

ICCAT, 2020. 2020 Standing Committee on Research and Statistics (SCRS) Advice to the Commission: https://iccat.int/Documents/SCRS/SCRS 2020 Advice ENG.pdf

Links		
MARINTRUST Standard clause	1.3.2.2	
FAO CCRF	7.5.3	
GSSI	D.3.04, D5.01	



SOCIAL CRITERION

In addition to the scored criteria listed above, applicants must commit to ensuring that vessels operating in the fishery adhere to internationally recognised guidance on human rights. They must also commit to ensuring there is no use of enforced or unpaid labour in the fleet(s) operating upon the resource.



Appendix B: From MARINTRUST Standard V2.0 Annex 2: Fish Byproduct Assessment Methodology

Definition of a Fish By-product

A by-product is a useful and marketable product that is not the primary product being produced. A marketable by-product is from a process that can technically not be avoided. This includes materials that may be traditionally defined as waste such as industrial scrap that is subsequently used as a raw material in a different manufacturing process.

"Fish By-products" refers to commodities that are manufactured from fish, including shellfish, and crustaceans in a form that is different than conventional foods and which are intended for human consumption (either directly or as a food ingredient). Fish By-products include, but are not limited to:

- By-products derived from fish, including fish cartilage, fish oils, and fish proteins; and
- By-products derived from the carapaces of crustaceans; but do not include marine plants or marine plant products.

(Canadian Food Inspection Agency Definition)

In addition, a whole fish which is rejected on an intrinsic quality ground e.g. does not meet the specification for human consumption due to physical damage or the quality is substandard. These whole fish shall in these cases be classified as a by-product from the human consumption fishery, and can be used for marine ingredients production.

A whole catch of fish that is rejected by a fish processing factory on economic grounds is not considered to be a fish by-product. This fish can only be used for marine ingredients production if the fishery has been assessed and approved under the requirements of the IFFO Responsible Sourcing Standard.

Why utilise Fish By-products?

FAO Code of Conduct for Responsible Fisheries

General Principles Article 6

6.7 The harvesting, handling, processing and distribution of fish and fishery products should be carried out in a manner which will maintain the nutritional value, quality and safety of the products, reduce waste and minimize negative impacts on the environment.

Responsible fish utilisation Article 11.1

11.1.8 States should encourage those involved in fish processing, distribution and marketing to reduce post-harvest losses and waste.

Benefits of Including Fish By-Products in the MARINTRUST Standard:

- 1. Improved fish resource utilisation
- **2.** Reduction in waste for nutritional value
- 3. 35% of fish by-products are currently used to make quality fishmeal and oil
- **4.** Excellent Economic return
- 5. Better compliance with FAO Code of Conduct for Responsible Fisheries

What Fish By-products cannot be used? 1. IUCN

Fishery By-products shall Not be taken from a species listed by IUCN (the International Union for Conservation of Nature) under the Red List for certain categories;

• EXTINCT (E) AND EXTINCT IN THE WILD (EW)



- CRITICALLY ENDANGERED (CR) facing an extremely high risk of extinction in the wild.
- ENDANGERED (EN) facing a very high risk of extinction in the wild.

Fish By-product material may be used from the vulnerable category, but it shall incur a fishery surveillance conducted by the certification body prior to it being included in the scope of this standard.

• VULNERABLE (VU) facing a high risk of extinction in the wild.

The Fish By-product material from these species will be acceptable for use in the scope of this standard;

- NEAR THREATENED (NT) does not qualify for above now, but is close or is likely to qualify for, a threatened category in the near future.
- LEAST CONCERN (LC) Widespread and abundant.

Fish By-product material may be used from the following category, but it shall incur a fishery surveillance prior to it being included in the scope of this standard;

• DATA DEFICIENT (DD) and NOT EVALUATED (NE)

The fishery surveillance conducted by the certification body will review the following areas:

Stock Assessment

- From a recognised Institution
- Fisheries are recognised as legal
- Fisheries do not contradict scientific opinion

2. FAO Code of Conduct for Responsible Fisheries

In addition the Fish By-products shall not come from fisheries that do not comply with the following criteria;

1. Fisheries should prohibit dynamiting, poisoning and other comparable destructive fishing practices.

2. Fishery material shall not be from IUU fishing activity nor sourced from vessels officially listed as engaging in illegal, unreported and unregulated (IUU) fishing activity.

Sources of Information

- 1. Food Standards Agency
- 2. Canadian Food Inspection Agency
- 3. DEFRA
- **4.** GAA Feed mill BAP standard
- 5. EU Commission
- 6. IUCN