



BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

MarinTrust Ltd, Unit C, Printworks, 22 Amelia Street, London, SE17 3BZ, United Kingdom



	Species:	Whelk (Buccinum undatum)	
	Geographical area: FAO Area 27 North East Atlantic		
Fishery Under Assessment	Country of origin of the product:	UK and Ireland	
	Stock:	ICES Divisions 4a-c, 6a, 7a,b,d-h,j	
		(Irish Sea, NE Coast Scotland, England)	
Date	January 2021		
Report Code	240-2020		
Assessor	Virginia Polonio		
Country of origin of the product - PASS	UK and Ireland		
Country of origin of the product - FAIL	NA		

Application details and summary of the assessment outcome					
Name:					
Address:					
Country: UK and Ireland	1	Zip:			
Tel. No.:		Fax. No.:			
Email address:		Applicant Code:	Applicant Code:		
Key Contact:		Title:			
Certification Body Deta	ils				
Name of Certifica Certification	tion Body: Global Trust	t			
Assessor Peer Reviewer		Assessment Days	Initial/Surveillance/ Re-approval		
Virginia Polonio	Geraldine Criquet	0.5 SURV 2			
Assessment Period January 2021					

Scope Details			
Main Species	Whelk (Buccinum undatum)		
Stock	ICES Divisions 4a-c, 6a, 7a,b,d-h,j (Irish Sea, NE Coast Scotland, England)		
	FAO Area 27 Northeast Atlantic Ocean		
Management Authority (Country/ State)	Internationally, European union and domestic management; UK and Ireland		
Gear Type(s)	Pots		
Outcome of Assessment			
Peer Review Evaluation	Agree with the assessor's recommendation		
Recommendation	APPROVED		



TABLE 2. ASSESSMENT DETERMINATION

Assessment Determination

If any 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. Whelk (*Buccinum undatum*), do not appear as Endangered or Critically Endangered on IUCN's Red List, nor do they appear in CITES appendices; therefore, Whelk (*Buccinum undatum*) is eligible for approval for use as IFFO RS by-product raw material.

Currently, there is a Europe-wide minimum landing size of 45mm implemented for whelk, although it has been increased to 70mm in the Isle of Man. There are no quotas set for the stock. There is no current information available on stock status, and no reference points are defined. Therefore, following Marin Trust criteria, the stock is classified as Category D.

Due to the lack of scientific information on the status of the stock, a risk-assessment style approach was taken. The fishery was assessed using the risk-based Productivity, Susceptibility Analysis (PSA) approach as per Marin Trust v 2.0 procedures for Category D species.

Table D1 (PSA) has achieved a **PASS** therefore, the average for the PSA risk rating results in the species passing D1.

Therefore, whelk in the area ICES Divisions 4a-c, 6a, 7a, b,d-h,j is **APPROVED** by the assessor in the assessment area for the production of fishmeal and fish oil under the current Marin Trust v 2.0 by-products standard.

Peer Review Comments

The assessor correctly classified whelk in ICES Divisions 4a-c, 6a, 7a, b,d-h,j as category D, there is no stock specific management measures in place and reference points are not defined.

A PSA was performed. With an average productivity score of 2.1 and an average susceptibility score of 1.75, the stock passes the risk-based assessment.

Therefore, the peer reviewer agrees with the assessor's determination that the fishery passes Table D3 and is thus approved.

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	IUCN Red List Category ¹	CITES Appendix 1 ²
Whelk	Buccinum undatum	ICES Divisions 4a-c, 6a, 7a,b,d-h,j (Irish Sea, NE Coast Scotland, England	EU/Common Fisheries Policy; UK & Ireland	D	DD	No

¹ <u>https://www.iucnredlist.org/</u>

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



CATEGORY D SPECIES

Category D species are those which make up less than 5% of landings and are not subject to a species-specific management regime. In the case of mixed trawl fisheries, Category D species may make up the majority of landings. The comparative lack of scientific information on the status of the population of the species means that a risk-assessment style approach must be taken.

D1	Species Name	Whelk (Buccinum undatum)			
	Productivity Attribu	te Value	Score		
	Average age at maturity (years)	4.7-7.5	3		
	Average maximum age (years)	12	2		
	Fecundity (eggs/spawning)	140	3		
	Average maximum size (cm)	15	1		
	Average size at maturity (cm)	5.1-7.6 cm	1		
	Reproductive strategy	Demersal	2		
	Mean trophic level	>3.25 (carnivore)	3		
		Average Productivity Score	2.1		
	Susceptibility Attribu	ute Value	Score		
	Overlap of adult species range with fish	ery 25-50% in area fished	2		
	Distribution	Not used	Not scored		
	Habitat	Demersal	2		
	Depth range	10-1000m	1		
	Selectivity	Not used (Pots)	Not scored		
	Post-capture mortality	Alive after net hauled	2		
		Average Susceptibility Score	1.75		
		PSA Risk Rating (From Table D3)	PASS		
		Compliance rating	PASS		

References

Haig, J. A; Pantin, J.R., Salomonsen, H, Murray, L. G. & Kaiser, M.J. (2015). The size at maturity for the common whelk, Buccinum undatum in Welsh waters, with an industry perspective on minimum landing sizes. Fisheries & Conservation report No. 50, Bangor University. Pp.44

IUCN Red List <u>https://www.iucnredlist.org/</u>

CITES http://checklist.cites.org/#/en

Hildur Magnúsdóttir University of Iceland (Jan 2010). The common whelk (*Buccinum undatum* L.): Life history traits and population structure 57pp pdf

Irish fisheries investigations No 6 (2000) Edward Fahy et al: A second assessment of the whelk fishery *Buccinum undatum* in the southwest Irish Sea with particular reference to its history of management by size limit. 73pp

Standard clauses 1.3.2.2



Table D2 - Productivity / Susceptibility attributes and scores.

Productivity attributes	Low productivity/ High risk	Medium productivity/ Medium risk	High productivity/ Low risk	
	Score 3	Score 2	Score 1	
Average age at maturity (years)	>4	2 to 4	<2	
Average maximum age (years)	>30	10 to 30	<10	
Fecundity (eggs/spawning)	<1 000	1 000 to 10 000	>10 000	
Average maximum size (cm)	>150	60 to 150	<60	
Average size at maturity (cm)	>150	30 to 150	<30	
Reproductive strategy	Live bearer, mouth brooder or significant parental investment	Demersal spawner "berried"	Broadcast spawner	
Mean trophic level	>3.25	2.5-3.25	<2.5	

Susceptibility attributes		High susceptibility/ High risk	Medium susceptibility/ Medium risk	Low susceptibility/ Low risk		
		Score 3	Score 2	Score 1		
Availability	 Overlap of adult species range with fishery 		>50% of stock occurs in the area fished	Between 25% and 50% of the stock occurs in the area fished	<25% of stock occurs in the area fished	
	2)	Distribution	Only in the country/ fishery	Limited range in the region	Throughout region/ global distribution	
Encounterability	1)	Habitat	Habitat preference of species make it highly likely to encounter trawl gear (e.g. demersal, muddy/sandy bottom)	Habitat preference of species make it moderately likely to encounter trawl gear (e.g. rocky bottom/reefs)	Depth or distribution of species make it unlikely to encounter trawl gear (e.g. epi-pelagic or meso-pelagic)	
	2)	Depth range	High overlap with trawl fishing gear (20 to 60 m depth)	Medium overlap with trawl fishing gear (10 to 20 m depth)	Low overlap with trawl fishing gear (0 to 10 m, >70 m depth)	
Selectivity			Species >2 times mesh size or up to 4 m length	Species 1 to 2 times mesh size or 4 to 5 m length	Species <mesh or<br="" size="">>5 m length</mesh>	
Post capture mortality			Most dead or retained Trawl tow >3 hours	Alive after net hauled Trawl tow 0.5 to 3 hours	Released alive Trawl tow <0.5 hours	

Note: Availability 2 is only used when there is no information for Availability 1; the most conservative score between Encounterability 1 and 2 is used.



D3		Average Susceptibility Score			
		1 - 1.75	1.76 - 2.24	2.25 - 3	
Average Productivity	1 - 1.75	PASS	PASS	PASS	
Score	1.76 - 2.24	PASS	PASS	TABLE D4	
	2.25 - 3	PASS	TABLE D4	TABLE D4	

Fishery Assessment TEMPLATE April 2020



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 By-product 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;

Fishery Assessment TEMPLATE April 2020



- 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