MarinTrust RS V2.0



BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

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TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

	Species:	European anchovy, Engraulis encrasicolus	
etalos controles.	Geographical area:	FAO 27 North Atlantic Ocean	
Fishery Under Assessment	Country of origin of the product:	Spain	
	Stock:	ICES Subarea 8 (Bay of Biscay)	
Date	September 2020		
Report Code	292-2020		
Assessor	Virginia Polonio		
Country of origin of the product - PASS	Spain NA		
Country of origin of the product - FAIL			

Application details and summary of the assessment outcome					
Name:					
Address:					
Country: Spain		Zip:	Zip:		
Tel. No.:		Fax. No.:	Fax. No.:		
Email address:		Applicant Code:	Applicant Code:		
Key Contact:		Title:			
Certification Body De	tails				
Name of Certifica	tion Body: SAI Global				
Assessor Peer Reviewer		Assessment Days	Initial/Surveillance/ Re-approval		
Virginia Polonio	Jim Daly	0.5	Re-approval		
Assessment Period September 2020					

Scope Details				
Main Species European anchovy, Engraulis encrasicolus				
Stock	ICES Subarea 8 (Bay of Biscay)			
Fishery Location	FAO 27 North Atlantic Ocean			
ManagementAuthority (Country/ State) EU and Spain				
Gear Type(s) Purse seines				
Outcome of Assessment				
Peer Review Evaluation AGREE				
Recommendation APPROVE				



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 MarinTrust raw material. European anchovy, *Engraulis encrasicolus* do not appear as Endangered or Critically Endangered on IUCN's Red List, nor do they appear in CITES appendices; therefore, European anchovy is eligible for approval for use as MarinTrust by-product raw material.

A set of harvest control rules for a management calendar year from January to December was evaluated by STECF (2013, 2014). The European Commission requested that ICES provide its advice in 2015 according to one of these rules, and according to a different one since 2016. ICES has reviewed the harvest control rule selected in 2016 and concluded that it is precautionary (Annex 9 in ICES, 2016). Consequently, the stock complex is managed under measures established for the ICES subarea 8 and it is assessed under Clause C.

Fishery removals of the stock complex are included in the stock assessment process so the stock complex **PASSES** Clause C1.1. Further, the species is considered, in its most recent stock assessment, to have a biomass above the limit reference point so the stock complex **PASSES** Clause C1.2.

In order to be approved, the stock assessed must pass all Clauses in category C. As it is the case for European anchovy. Hence, European anchovy, (*Engraulis encrasicolus*) in ICES subarea 8 (Bay of Biscay) is **APPROVED** by SAI Global assessors in the assessment area for the production of fishmeal and fish oil under the current MarinTrust v 2.0 by-products standard.

Peer Review Comments

ICES advises that when EU management strategy is applied, catches in 2020 should be no more than 31, 892 tonnes. SSB 2020 (88,349 tonnes) is estimated to be 39% lower than that in 2019 and is above B_{LIM} .(21,000 tonnes). Advised catch for 2020, however, is only 3% lower than the advised catch for 2019. This happened because in 2019, despite the high SSB, the advised catches were capped at the highest level allowed under the management strategy.

PR agrees with the assessment.

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
European anchovy	Engraulis encrasicolus	ICES Subarea 8 (Bay of Biscay)	EU and Spain	1C	LC	No

¹ https://www.iucnredlist.org/

² https://cites.org/eng/app/appendices.php



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.

Spe	Species Name European anchovy, Engraulis encrasicolus			
Category C Stock Status - Minimum Requirements				
	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.			PASS
	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.			PASS
			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.

The stock is evaluated using the assessment type two-stage Bayesian biomass dynamic model (CBBM) which uses catches in the model and in the forecast (ICES, 2019). Input data are commercial catches (international landings, ages and length frequencies from catch sampling), three surveys (BIOMAN (1987-2019), PELGAS (1989-2019), JUVENA (2003-3019)); annual maturity data from DEPM survey (BIOMAN) and natural mortalities derived from spring surveys. Discards and bycatch are considered negligible. Therefore, fishery removals of the species in the fishery under assessment are included in the stock assessment process and it **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.

There is no stock assessment for 2020, last one it was carried out in 2019. The information showed the spawning-stock biomass (SSB) has been above Blim since 2010, and the year 2019 is assessed as the highest in the historical series. Recruitment has been mostly above the long-term average since 2010 but is estimated to be below average in 2020. Harvest rates have been below the long-term average since the reopening of the fishery in 2010. ICES assess that the spawning-stock size is above Blim. The reference points Bpa and MSY Btrigger have not been defined for this stock. In addition, no reference points have been defined for fishing pressure (Figure 1).



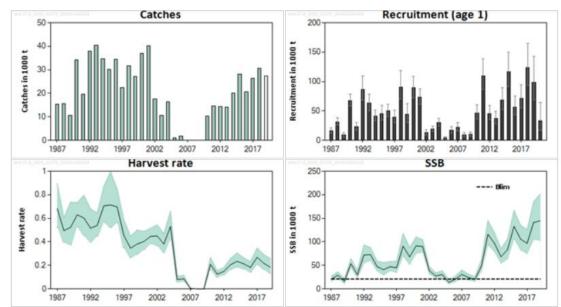


Figure 1. Anchovy in Subarea 8. Summary of the stock assessment. Trends in catch (preliminary value not shaded), recruitment (age 1 biomass, January 1), harvest rate (catch / SSB; in 2019 it is preliminary), and spawning-stock biomass (mid-May). 90% confidence limits are indicated for recruitment, harvest rate, and SSB.

Therefore, it can be said that the species is above limits in the last stock assessment and the fishery **PASSES** clause C1.2.

References

Tous, P., Sidibé, A, Mbye, E., de Morais, L., Camara, Y.H., Adeofe, T.A., Monroe, T., Camara, K., Cissoko, K., Djiman, R., Sagna, A., Sylla, M. & Carpenter, K.E. 2015. Engraulis encrasicolus. The IUCN Red List of Threatened Species 2015: e.T198568A15546291. https://dx.doi.org/10.2305/IUCN.UK.2015-4.RLTS.T198568A15546291.en Downloaded on 30 September 2020. www.iucn.org

ICES. 2019. Anchovy (*Engraulis encrasicolus*) in Subarea 8 (Bay of Biscay). In Report of the ICES Advisory Committee, 2019. ICES Advice 2019, ane.27.8. https://doi.org/10.17895/ices.advice.5544

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 A - Determining Resilience Ratings

The assessment of Category B species described in this assessment report template utilises a resilience rating system suggested by the American Fisheries Society. This approach was chosen because it is also used by FishBase, and so the resilience ratings for many thousands of species are freely available online. As described by FishBase, the following is the process used to arrive at the resilience ratings:

"The American Fisheries Society (AFS) has suggested values for several biological parameters that allow classification of a fish population or species into categories of high, medium, low and very low resilience or productivity (Musick 1999). If no reliable estimate of r_m (see below) is available, the assignment is to the lowest category for which any of the available parameters fits. For each of these categories, AFS has suggested thresholds for decline over the longer of 10 years or three generations. If an observed decline measured in biomass or numbers of mature individuals exceeds the indicated threshold value, the population or species is considered vulnerable to extinction unless explicitly shown otherwise. If one sex strongly limits the reproductive capacity of the species or population, then only the decline in the limiting sex should be considered. We decided to restrict the automatic assignment of resilience categories in the Key Facts page to values of K, t_m and t_{max} and those records of fecundity estimates that referred to minimum number of eggs or pups per female per year, assuming that these were equivalent to average fecundity at first maturity (Musick 1999). Note that many small fishes may spawn several times per year (we exclude these for the time being) and large live bearers such as the coelacanth may have gestation periods of more than one year (we corrected fecundity estimates for those cases reported in the literature). Also, we excluded resilience estimates based on r_m (see below) as we are not yet confident with the reliability of the current method for estimating rm. If users have independent r_m or fecundity estimates, they can refer to Table 1 for using this information."

Parameter	High	Medium	Low	Very low
Threshold	0.99	0.95	0.85	0.70
r _{max} (1/year)	> 0.5	0.16 - 0.50	0.05 - 0.15	< 0.05
K (1/year)	> 0.3	0.16 - 0.30	0.05 - 0.15	< 0.05
Fecundity (1/year)	> 10,000	100 - 1000	10 - 100	< 10
t _m (years)	< 1	2 - 4	5 - 10	> 10
t _{max} (years)	1 - 3	4 - 10	11 - 30	> 30

[Taken from the FishBase manual, "Estimation of Life-History Key Facts", http://www.fishbase.us/manual/English/key%20facts.htm#resilience]



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;

- 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