



BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

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TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

	Species:	Round sardinella, Sardinella aurita	
	Geographical area:	FAO Area 34 Atlantic, Eastern	
Fishery Under	Geographical area.	Central	
Fishery Under Assessment	Country of origin of the product:	Morocco	
	Stock:	Atlantic, Eastern Central	
Date		March 2021	
Report Code		BP 18	
Assessor	Vi	rginia Polonio	
Country of origin of	Morocco		
the product - PASS		1010000	
Country of origin of		NA	
the product - FAIL			

Application details a	nd summary of the asse	essment outcome	
Name:			
Address:			
Country: Morocco		Zip:	
Tel. No.:		Fax. No.:	
Email address:		Applicant Code:	
Key Contact:		Title:	
Certification Body Deta	ils		
Name of Certification	n Body:	Global Trust Certif	ication
Assessor	Peer Reviewer	Assessment Days	Initial/Surveillance/ Re-approval
Virginia Polonio	Geraldine Criquet	0.5	Surveillance
Assessment Period	To March 2021		

Scope Details	
Main Species	Round sardinella, Sardinella aurita
Stock	Atlantic, Eastern Central
Fishery Location	FAO 34 Atlantic Eastern Central
Management Authority (Country/ State)	European Commission (EC), Mauritania Ministry of Fisheries and Maritime Economy (MFME), Ministry of Fisheries and Water Resources - The Gambia, Morocco Ministry of Agriculture and Marine Fisheries (MAMF), Senegal Ministry of Fisheries and Maritime Economy (MFME)
Gear Type(s)	Purse seines
Outcome of Assessment	
Peer Review Evaluation	Agree with the assessor's recommendation
Recommendation	APPROVED

Fishery Assessment TEMPLATE April 2020



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. Round sardinella, *Sardinella aurita* does not appear as Endangered or Critically Endangered on IUCN's Red List, nor does it appear in CITES appendices; therefore, Round sardinella, *Sardinella aurita* is eligible for approval for use as Marintrust by-product raw material.

The fishery in the zone C is managed under a plan which includes a TAC (all pelagic species combined), bycatch limits, species restrictions, spatial zoning and closed areas. The fishery in zones A+B is also managed via a management plan but using limits on effort rather than a TAC. Therefore, management measures are applied to pelagic fishery, but it is not clear the extent to which these are specific measures for Round Sardinella. Moreover, there are no reference points defined for the stock. The lack of scientific information on the status of the stock led to the use of the risk-assessment style approach.

In order to be approved, the stock assessed must pass Table D3; therefore, as this is the case here, Round sardinella, *Sardinella aurita* in FAO 34 is **APPROVED** for the production of fishmeal and fish oil under the current Marintrust v 2.0 by-product standard.

Peer Review Comments

The assessor correctly classified the round sardinella as category D, reference points are not defined.

A PSA was performed. With an average productivity score of 1.28 and an average susceptibility score of 1.6, the stock thus passes Table D3.

Therefore, the peer reviewer agrees with the assessor's determination that the fishery passes Table D3 and is thus round sardinella is 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)

Common name	Latin name	Stock	Management	Category	IUCN Red List Category ¹	CITES Appendix 1 ²
Round sardinella	Sardinella aurita	FAO 34 Atlantic, Eastern Central	European Commission (EC), Mauritania Ministry of Fisheries and Maritime Economy (MFME), Ministry of Fisheries and Water Resources - The Gambia, Morocco Ministry of Agriculture and Marine Fisheries (MAMF), Senegal Ministry of Fisheries and Maritime Economy (MFME)	D	LC	No

TABLE 3 SPECIES CATEGORISATION TABLE

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.

)1	Species Name	Round sardinella, Sardinella aurita	
	Productivity Attribut	e Value	Score
	Average age at maturity (years)	1.4	1
	Average maximum age (years)	5.4	1
	Fecundity (eggs/spawning)	26,555 [9,700-72,700]	1
	Average maximum size (cm)	41 cm	1
	Average size at maturity (cm)	15.6 cm	1
	Reproductive strategy	Non-guarders: open water/substratum egg scatterers	1
	Mean trophic level	3.4	3
		Average Productivity Score	1.28
	Susceptibility Attribut	te Value	Score
	Overlap of adult species range with fishe	ry Not scored	Not scored
	Distribution	Global distribution*	1
	Habitat	Pelagic	1
	Depth range	0-350 m	2
	Selectivity	Species < mesh size	1
	Post-capture mortality	Most dead	3
		Average Susceptibility Score	1.6
		PSA Risk Rating (From Table D3)	PASS
		Compliance rating	PASS

References



*Figure 1. Distribution maps for *Sardinella aurita* (Round sardinella), with modelled year 2050 native range map based on IPCC RCP8.5 emissions scenario. www.aquamaps.org, version 10/2019.

Scarponi, P., G. Coro, and P. Pagano. A collection of Aquamaps native layers in NetCDF format. Data in brief 17 (2018): 292-296.

https://www.fishbase.se/summary/sardinella-aurita

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 or adult sper range wit fishery 	cies 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) Distributi	on 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 rar	nge 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	

D4	Spe	cies Name				
	Impacts On Species Categorised as Vulnerable by D1-D3 - Minimum Requirements					
	D4.1	The potential impacts of the fishery on this species are considered during the management process, and reasonable measures are taken to minimise these impacts.				
	D4.2					
	•	<u> </u>	Outcome:			
Evide		ential impacts of the fi	ishery on this species are considered during the management proces	s. and		
D4.1: reaso	The pot nable mo	easures are taken to mir	ishery on this species are considered during the management proces nimise these impacts. that the fishery has a significant negative impact on the species.	s, and		
D4.1: reason D4.2 1 Refere	The pot nable mo	easures are taken to mir	nimise these impacts.	ss, and		
D4.1: reason D4.21 Refere	The pot nable mo There is r ences	easures are taken to mir	nimise these impacts. that the fishery has a significant negative impact on the species.	ss, and		
D4.1: reason D4.21 Refere	The pot nable mo There is r ences	easures are taken to mir no substantial evidence	nimise these impacts.	is, and		

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;

- 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