

MarinTrust RS V2.0



BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

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TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

Fishery Under Assessment	Species:	Haddock, (<i>Melanogrammus aeglefinus</i>)
	Geographical area:	FAO Area 27 Northeast Atlantic
	Country of origin of the product:	Denmark
	Stock:	Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak)
Date	January 2021	
Report Code	BP 5	
Assessor	Virginia Polonio	
Country of origin of the product - PASS	Denmark	
Country of origin of the product - FAIL	NA	

Application details and summary of the assessment outcome			
Name:			
Address:			
Country: Denmark		Zip:	
Tel. No.:		Fax. No.:	
Email address:		Applicant Code:	
Key Contact:		Title:	
Certification Body Details			
Name of Certification Body: Global Trust Certification			
Assessor	Peer Reviewer	Assessment Days	Initial/Surveillance/ Re-approval
Virginia Polonio	Géraldine Criquet	0.5	Surveillance
Assessment Period		January 2021	

Scope Details	
Main Species	Haddock (<i>Melanogrammus aeglefinus</i>)
Stock	Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak)
Fishery Location	FAO Area 27 Northeast Atlantic
Management Authority (Country/ State)	European Union and Danish Directorate of Fisheries
Gear Type(s)	Demersal trawls
Outcome of Assessment	
Peer Review Evaluation	Agree with determination

Recommendation	APPROVED
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TABLE 2. ASSESSMENT DETERMINATION

Assessment Determination
<p>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. Haddock (<i>Melanogrammus aeglefinus</i>) do not appear as Endangered or Critically Endangered on IUCN’s Red List, nor do they appear in CITES appendices; therefore, haddock is eligible for approval for use as IFFO RS by-product raw material.</p> <p>One stock forms part of this assessment:</p> <ol style="list-style-type: none"> Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak) <p>An EU multiannual management plan (MAP) has been agreed by the EU for this stock (EU, 2018). There is no agreement with Norway regarding this plan and it is not used as the basis of the advice for this shared stock. ICES was requested by the EC to provide advice based on the MSY approach, and to include the MAP as a catch option. EU–Norway have requested an evaluation of multiple management strategies (ICES, Advice 2019a), which are currently under consideration. Consequently, the stock is managed under the EU multiannual plan for the Northeast Atlantic Ocean framework of the EU Common Fisheries Policy and it is assessed under Clause C.</p> <p>Fishery removals of the stock are included in the stock assessment process so the stock 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 PASSES Clause C1.2.</p> <p>Hence, Haddock (<i>Melanogrammus aeglefinus</i>) in the area Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak) is APPROVED by Global Trust Certification’s assessor in the assessment area for the production of fishmeal and fish oil under the current IFFO RS v 2.0 by-products standard.</p>
Peer Review Comments
<p>The assessor correctly classified North Sea, West of Scotland, Skagerrak haddock stock as category C, the stock is managed and reference points are defined to assess the stock status against.</p> <p>Fishery removals from the stock are considered in the stock assessment process. The most recent stock assessment shows that the stock is considered to have a biomass above the limit reference point.</p> <p>The North Sea, West of Scotland, Skagerrak haddock hake passes both C1.1 and C1.2 and is therefore approved.</p>
Notes for On-site Auditor
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SPECIES CATEGORISATION

NB: 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
Haddock	<i>Melanogrammus aeglefinus</i>	Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak)	EU and Denmark	C	NT	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.

Species Name		Haddock (<i>Melanogrammus aeglefinus</i>)	
C1	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 assessment has used different input data such as commercial catches (international landings, ages from catch sampling), two survey indices: IBTS Q1, IBTS Q3. Further, maturity data are assumed fixed over time and knife-edged at age 3, while natural mortality data vary with age and over time (estimates updated in ICES, 2019b). Therefore, all removals are considered 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.

In the last stock assessment ICES assessed that fishing pressure on the stock is above FMSY but below Fpa and Flim and showing a decreasing trend that could result in being above FMSY for the year 2019. SSB is above MSY Btrigger, Bpa, and Blim (Figure 1).

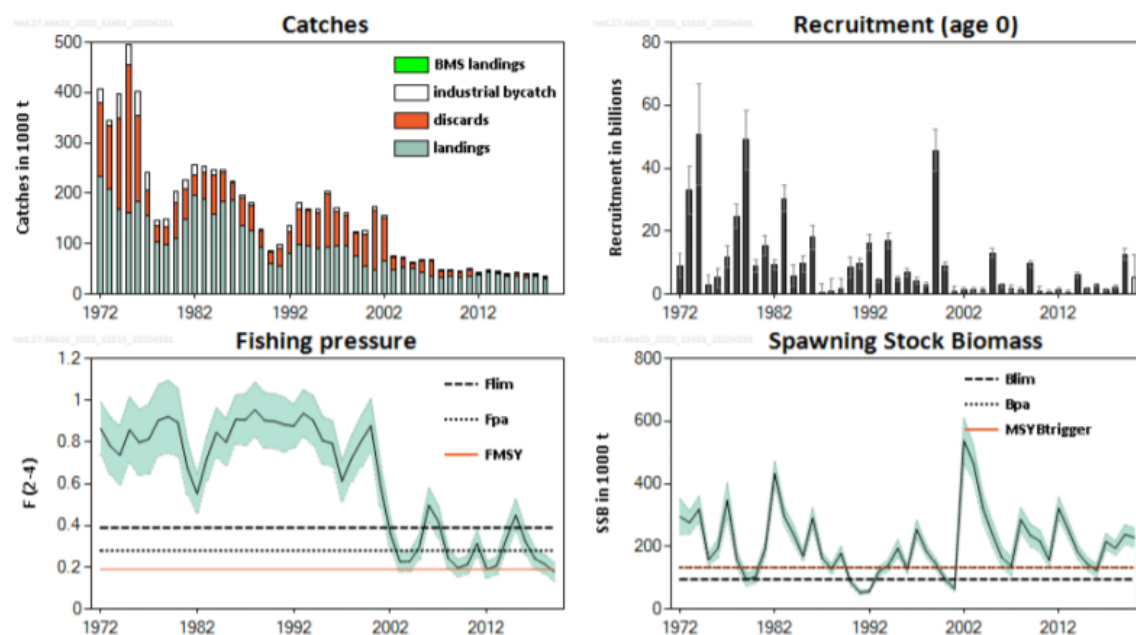


Figure 1. Haddock in Subarea 4, Division 6.a, and Subdivision 20. Summary of the stock assessment. Shaded areas (F, SSB) and error bars (R) indicate 95% confidence intervals. The landings below minimum conservation reference size (BMS) are those officially reported. The unshaded recruitment is forecasted by the assessment model. Source: ICES 2020.

Therefore, the fishery the species is considered, in its most recent stock assessment, to have a biomass above the limit reference point (or proxy) and it **PASSES** clause C1.2.

References

ICES. 2020. Haddock (*Melanogrammus aeglefinus*) in Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak). In Report of the ICES Advisory Committee, 2020. ICES Advice 2020, had.27.46a20.

<https://doi.org/10.17895/ices.advice.5884>.

ICES. 2019. Haddock (*Melanogrammus aeglefinus*) in Subarea 4, Division 6.a, and Subdivision 20 (North Sea, West of Scotland, Skagerrak). In Report of the ICES Advisory Committee, 2019. ICES Advice 2019. had.27.46a20.

<https://doi.org/10.17895/ices.advice.5637>.

ICES. 2019b. Working Group on the Assessment of Demersal Stocks in the North Sea and Skagerak (WGNSSK). ICES Scientific Reports, 1:7. <http://doi.org/10.17895/ices.pub.5402>

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 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