

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:	Mackerel, <i>Scomber scombrus</i>
	Geographical area:	FAO Area 27 Northeast Atlantic
	Country of origin of the product:	UK & Ireland
	Stock:	ICES Subareas 1-8 and 14 and Division 9.a
Date	January 2021	
Report Code	BP 8	
Assessor	Virginia Polonio	
Country of origin of the product - PASS	UK & Ireland	
Country of origin of the product - FAIL	NA	

Application details and summary of the assessment outcome			
Name:			
Address:			
Country: UK & Ireland		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	Geraldine Criquet	0.5	Surveillance
Assessment Period		January 2021	

Scope Details	
Main Species	Mackerel, <i>Scomber scombrus</i>
Stock	ICES Subareas 1-8 and 14 and Division 9.a
Fishery Location	FAO Area 27 Northeast Atlantic
Management Authority (Country/ State)	NEAFC & EU (Common Fisheries Policy) & UK Government
Gear Type(s)	Pelagic trawl, purse seine
Outcome of Assessment	
Peer Review Evaluation	Agree with determination
Recommendation	APPROVED

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. Mackerel does not appear as Endangered or Critically Endangered on IUCN’s Red List, nor does it appear in CITES appendices; therefore, mackerel is eligible for approval for use as IFFO RS by-product raw material.</p> <p>One stock forms part of this assessment:</p> <p>1) Mackerel in ICES Subareas 1-8 and 14 and Division 9.a (Northeast Atlantic and adjacent waters)</p> <p>There is no long-term management strategy for Northeast Atlantic (NEA) mackerel agreed by all parties involved in the mackerel fishery. In 2019 Coastal State delegations from Norway, the EU, and the Faroes requested ICES to review new harvest control rule (HCR) options for a management strategy. ICES delivered the advice from this evaluation in August 2020 (ICES, 2020a). Therefore, the fishery is assessed under category C.</p> <p>Fishery removals of the stock are considered in the various stock assessment processes so the stock PASSES Clause C1.1.</p> <p>Mackerel 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>In order to be approved, the stock assessed must pass both Clause C1.1 and C1.2; therefore mackerel in ICES Subareas 1-8 and 14 and Division 9.a 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 Northeast Atlantic mackerel 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 Northeast Atlantic mackerel 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
Mackerel	<i>Scomber scombrus</i>	ICES Subareas 1-8 and 14 and Division 9.a (Northeast Atlantic and adjacent waters)	NEAFC & EU & UK Government	C	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.

Species Name		Mackerel (<i>Scomber scombrus</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
<p>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.</p> <p>Catch data, steel tagging data (1980–2006) and RFID tagging data (2014–2019) are included in the stock assessment. Further, three survey indices: SSB index from the triennial egg survey (1992–2019), abundance indices from the IBTS survey (combined Q1 and Q4; age 0, 1998–2019), and from the IESSNS survey (ages 3–11, 2010, 2012–2020).</p> <p>Catches prior to 2000 are given a very low weight in the assessment. Natural mortality (= 0.15 for all ages and years) is based on tagging studies from the early 1980s. Discarding is known to take place (0.9% of the total catch in weight in 2019), but is only quantified for part of the fisheries; the proportion of the landings covered cannot be calculated. Partial discard estimates are included in the assessment and overall discarding in recent years is assumed negligible. Therefore, the fishery PASSES clause C1.1.</p>			
<p>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.</p> <p>The spawning-stock biomass (SSB) is estimated to have increased since 2007, reaching a maximum in 2014, and has been declining since then. It has, however, remained above MSY Btrigger since 2008. The fishing mortality (F) has declined since 2003 and is estimated to have been below FMSY since 2016. There has been a succession of large year classes since 2001, with year classes since 2011 estimated to be above average.</p>			

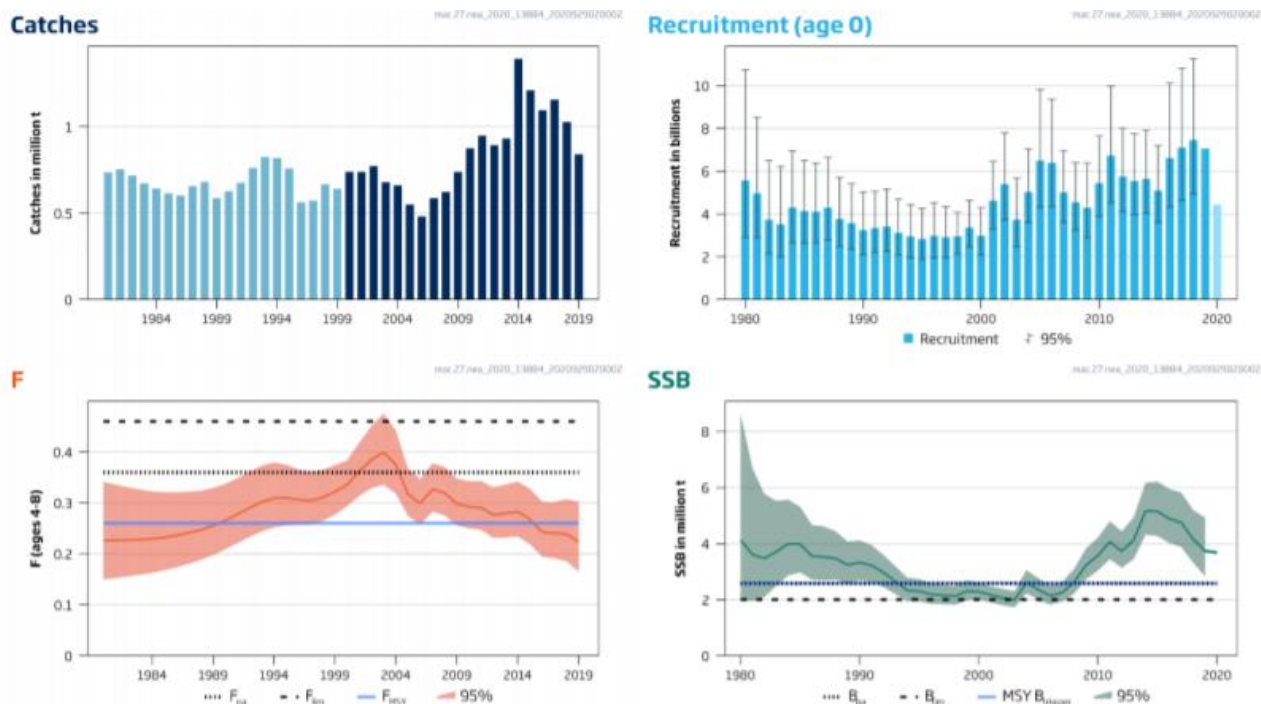


Figure 1. Mackerel in subareas 1–8 and 14, and in Division 9.a. Summary of the stock assessment. The paler shaded catches prior to 2000 have been down-weighted in the assessment because of the considerable underreporting suspected to have taken place in this period. The recruitment value for 2019 is estimated using the recruitment survey (IBTS) and a model (RCT3), and the recruitment value for 2020 is the geometric mean of the recruitments from 1990 to 2018. (ICES 2020).

Therefore, ICES assessed that fishing pressure on the stock is below FMSY, and spawning-stock size is above MSY Btrigger, Bpa, and Blim.; consequently, the fishery **PASSES** C1.2.

References

ICES. 2020. Mackerel (*Scomber scombrus*) in subareas 1–8 and 14, and Division 9.a (the Northeast Atlantic and adjacent waters). In Report of the ICES Advisory Committee, 2020. ICES Advice 2020, mac.27.nea. <https://doi.org/10.17895/ices.advice.5907>.

ICES. 2020a. EU, Norway, and the Faroe Islands request for advice on the long-term management strategies for Northeast Atlantic mackerel (full feedback approach). In Report of the ICES Advisory Committee, 2020. ICES Advice 2020, sr.2020.07. 12 pp. <https://doi.org/10.17895/ices.advice.7446>.

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