MarinTrust RS V2.0



BYPRODUCT FISHERY ASSESSMENT TEMPLATE REPORT

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TABLE 1 APPLICATION DETAILS AND SUMMARY OF THE ASSESSMENT OUTCOME

	Species: Atlantic Mackerel, Scomber scombrus		
	Geographical area: FAO Area 27 Northeast Atlantic		
Fishery Under	Country of origin of the	Norway	
Assessment	product:	Norway	
		ICES subareas 1–8 and 14, and in Division	
	Stock:	9.a (the Northeast Atlantic and adjacent	
		waters)	
Date	March 2021		
Report Code	IP		
Assessor	Virginia Polonio		
Country of origin of	Norway		
the product - PASS			
Country of origin of	NA		
the product - FAIL			

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

Scope Details				
Main Species	Atlantic Mackerel, Scomber scombrus			
Stock ICES subareas 1–8 and 14, and in Division 9.a (the Northeast Atlant adjacent waters)				
Fishery Location	FAO Area 27 Northeast Atlantic			
Management Authority (Country/ State)	European Union Common Fisheries Policy and Norway Department of Fisheries			
Gear Type(s)	Pelagic trawls and purse seines			
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 Marintrust raw material. Atlantic Mackerel, *Scomber scombrus* in Northeast Atlantic does not appear as Endangered or Critically Endangered on IUCN's Red List, nor does it appear in CITES appendices; therefore, Atlantic Mackerel, *Scomber scombrus* in FAO 27 is eligible for approval for use as Marintrust by-product raw material.

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, there is a species-specific management plan and the species has been assessed under Category C.

Fishery removals of the stock are considered in the last ICES stock assessment; hence the species **PASSES** Clause C1.1.

ICES assess that fishing pressure on the stock is below FMSY, and spawning-stock size is above MSY Btrigger, Bpa, and Blim and therefore, the species **PASSSES** clause C1.2.

In order to be approved, the stock assessed must pass both Clause C1.1 and C1.2; therefore, as this is the case here, Atlantic Mackerel, *Scomber scombrus* in Northeast Atlantic covered by this report 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 Northeast Atlantic mackerel stock as category C, the stock is managed and reference points are defined to assess the stock status against.

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 well above the limit reference point.

Therefore, the Northeast Atlantic mackerel fishery passes both C1.1 and C1.2 and therefore Northeast Atlantic mackerel is approved.

Notes for On-site Auditor		



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
Atlantic Mackerel	Scomber scombrus	ICES subareas 1–8 and 14, and in Division 9.a (the Northeast Atlantic and	EU and Norway	С	LC	No
		adjacent waters)				

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 Atlantic Mackerel, Scomber scombrus					
C1	Category C Stock Status - Minimum Requirements				
CI	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 input data used in the stock assessment are: catch data, steel tagging data (1980–2006) and RFID tagging data (2014–2019), and 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).

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, fishery removals of the species in the fishery under assessment are included in the stock assessment process and the species **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.

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 (figure 1).



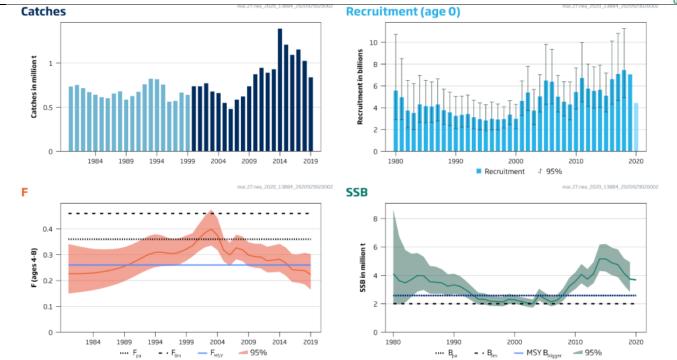


Figure 1. Mackerel in subareas 1–8 and 14, and in Division 9.a. Summary of the stock assessment. The paler shaded catches prior to 2000 have been down-weighted in the assessment because of the considerable underreporting suspected to have taken place in this period. The recruitment value for 2019 is 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. Source: ICES 2020.

ICES assessed that fishing pressure on the stock is below FMSY, and spawning-stock size is above MSY Btrigger, Bpa, and Blim, therefore, the species is considered, in its most recent stock assessment, to have a biomass above the limit reference point and it **PASSES** clause C1.2.

References

Collette, B., Boustany, A., Carpenter, K.E., Di Natale, A., Fox, W., Graves, J., Juan Jorda, M., Kada, O., Nelson, R. & Oxenford, H. 2011. Scomber scombrus. The IUCN Red List of Threatened Species 2011: e.T170354A6764313. https://dx.doi.org/10.2305/IUCN.UK.2011-2.RLTS.T170354A6764313.en. Downloaded on 04 March 2021.

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.

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.

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