

Good Sea Food – What is it?

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What do we want to explore together?

Slow Fish principles: good, clean, fair
***Mundus maris* adds: sustainable**

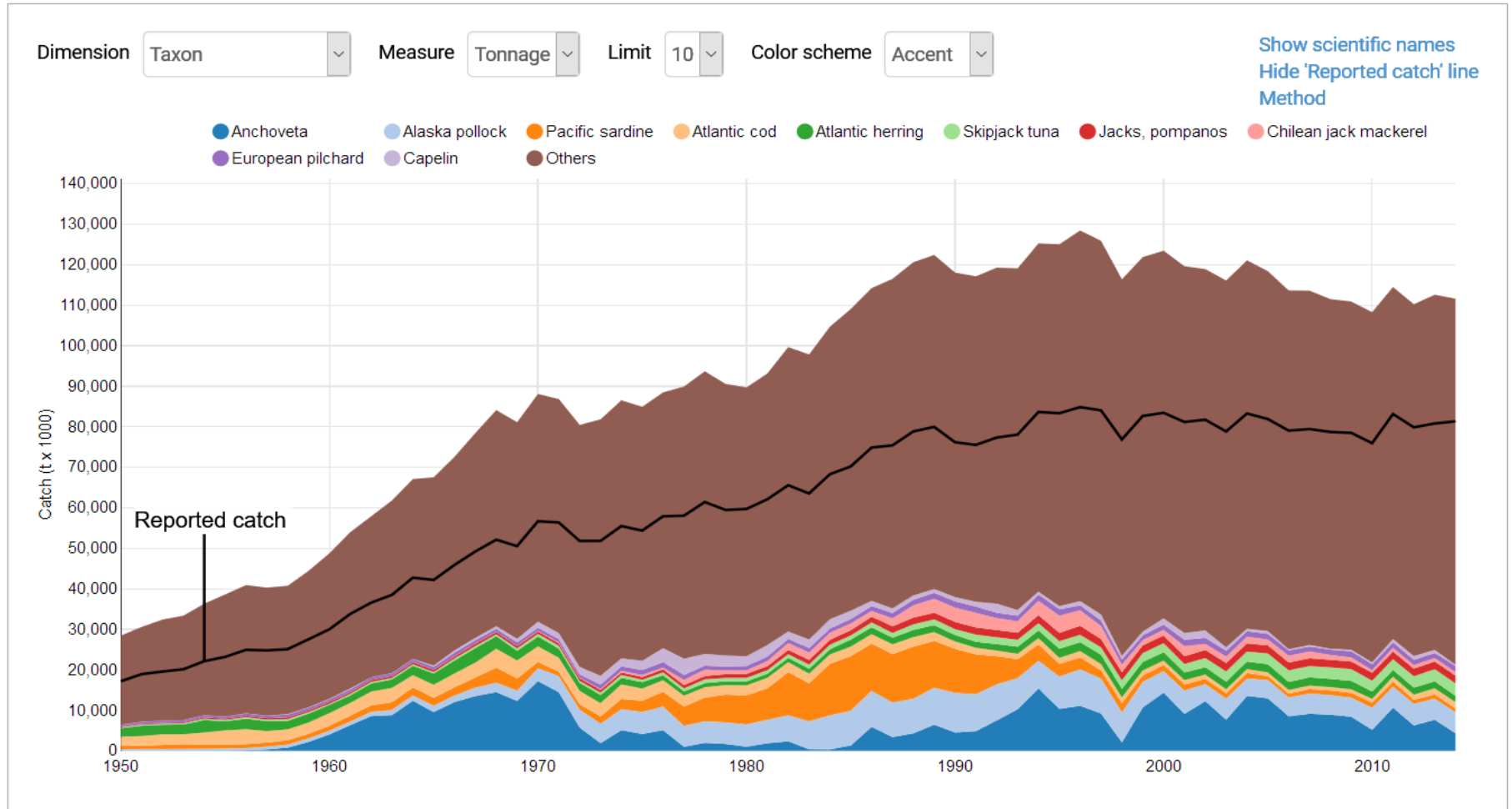
- Where does your fish come from?
- Is it fresh and safe?
- A trip from the ocean to your plate. Figuring out how your fish is caught, processed and marketed before it reaches you.
- Exploring how to choose the best quality
- What you want to know to eat healthy and sustainable fish and seafood

A few facts and figures (1)

Where does the fish come from? - Global capture SAUP

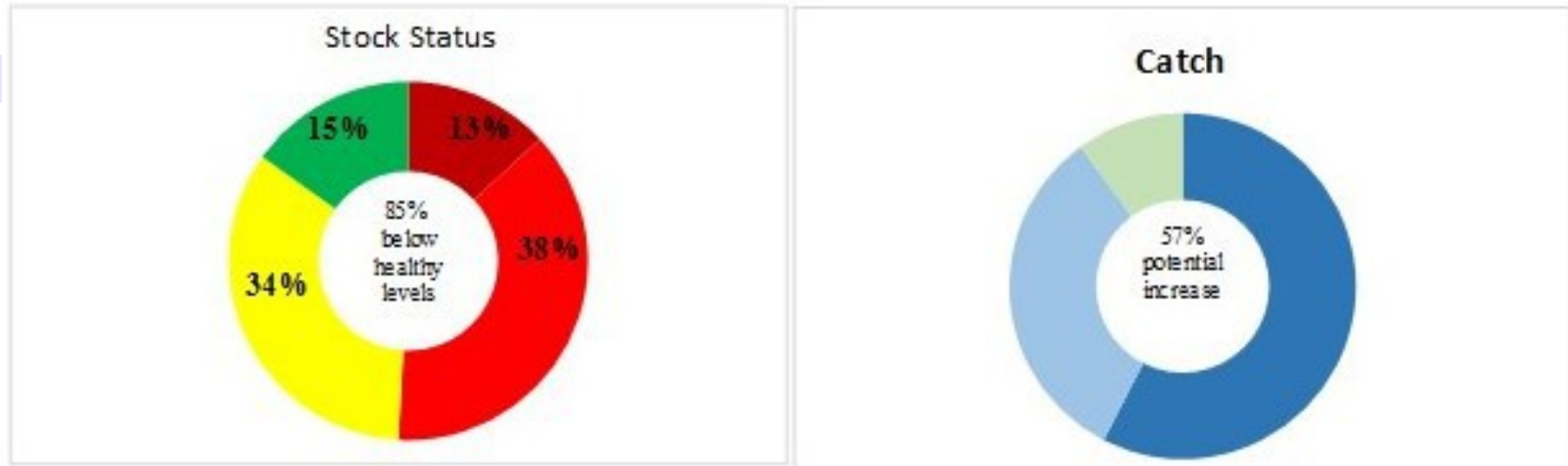
Global ocean | [High seas](#) | [EEZs](#)

[Feedback](#)



A few facts and figures (3)

What about Europe? 5 mio t + possible, 6 mio t import



- 52 Severely depleted
- 150 Outside safe limits
- 135 Below healthy levels
- 60 Above healthy levels
- 397 Sum of stocks analysed

Analysis of current and potential catches for 397 stocks in European Seas. Because of trophic interactions, all stocks cannot support maximum yields simultaneously. 90% of MSY should therefore be the target.

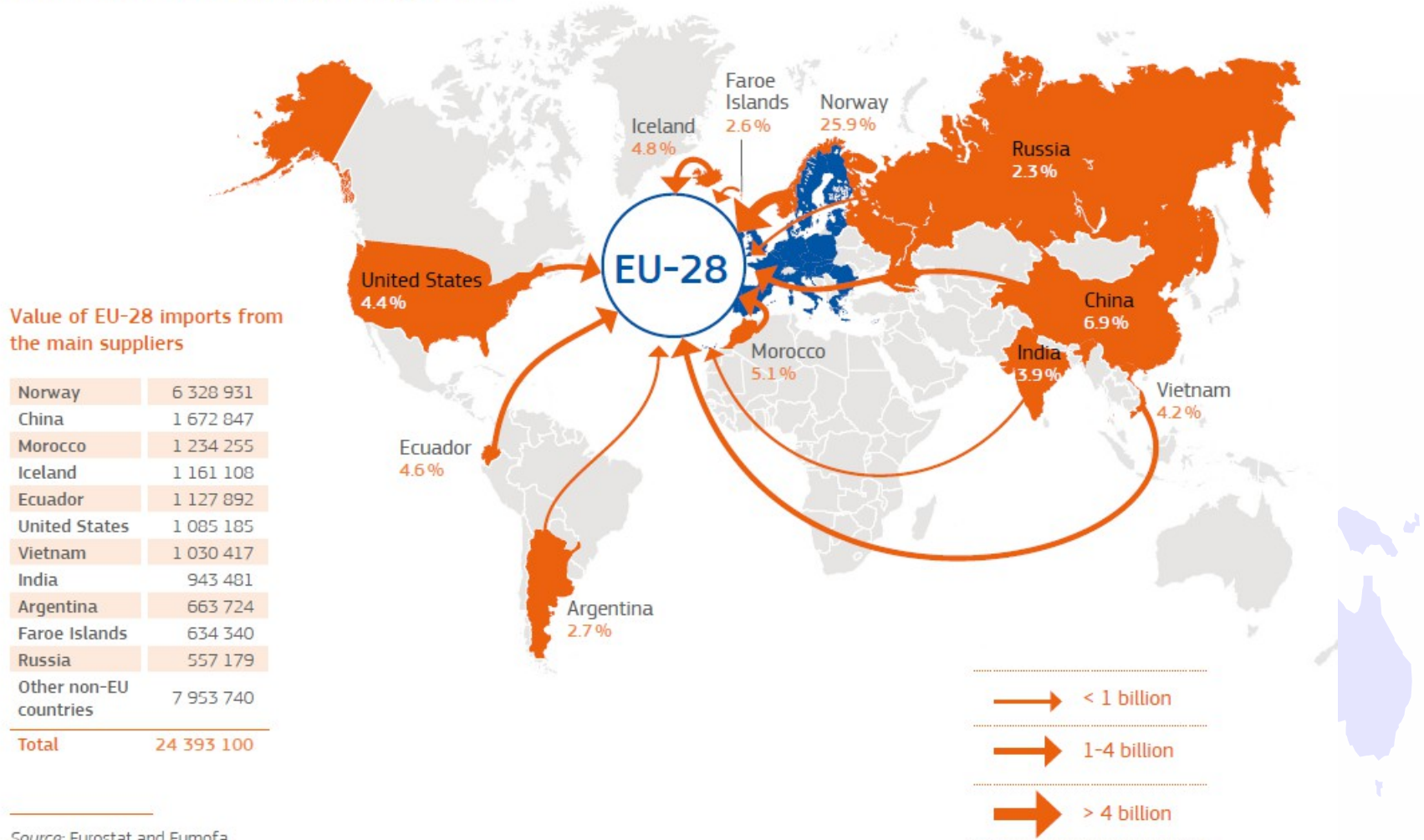


Figure illustrating the current stock status of 397 stocks in European seas and potential for increase following recovery

A few facts and figures (4)

Trade of fisheries and aquaculture products between the European Union and non-EU countries – Main suppliers (2016)

(value in thousands of EUR and percentage of total)




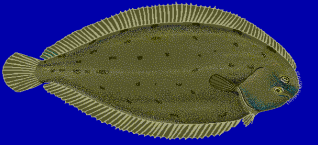


Value of EU-28 imports from the main suppliers

| | |
|------------------------|-------------------|
| Norway | 6 328 931 |
| China | 1 672 847 |
| Morocco | 1 234 255 |
| Iceland | 1 161 108 |
| Ecuador | 1 127 892 |
| United States | 1 085 185 |
| Vietnam | 1 030 417 |
| India | 943 481 |
| Argentina | 663 724 |
| Faroe Islands | 634 340 |
| Russia | 557 179 |
| Other non-EU countries | 7 953 740 |
| Total | 24 393 100 |

Source: Eurostat and Eumofa.

A few facts and figures (5)

What about Belgium? 2015 production, size: min, max

| | | |
|---|--|------------|
|  | European Plaice (<i>Pleuronectes platessa</i>) $L_m^{30.8}$, range 24 - 42 cm – max 100.0 cm | 7,770 tons |
|  | Common Sole (<i>Solea solea</i>) L_m ca. 30.3 cm – max 70.0 cm SL, common 35 | 3,077 tons |
|  | Atlantic Cod (<i>Gadus morhua</i>) $L_m^{63.4}$, 31 - 74 cm – max 200 cm, common 100 cm | 1,434 tons |
|  | Anglerfishes (<i>Lophius piscatorius</i> & L, spp.) L_m 35 - 60 cm – max. 200 cm | 1,104 tons |

Freshness and Safety

Slow Fish principles

Good: fresh, delicious, seasonal – satisfying the senses and connected to our culture & identity

Clean: produced using methods that respect the environment and human health

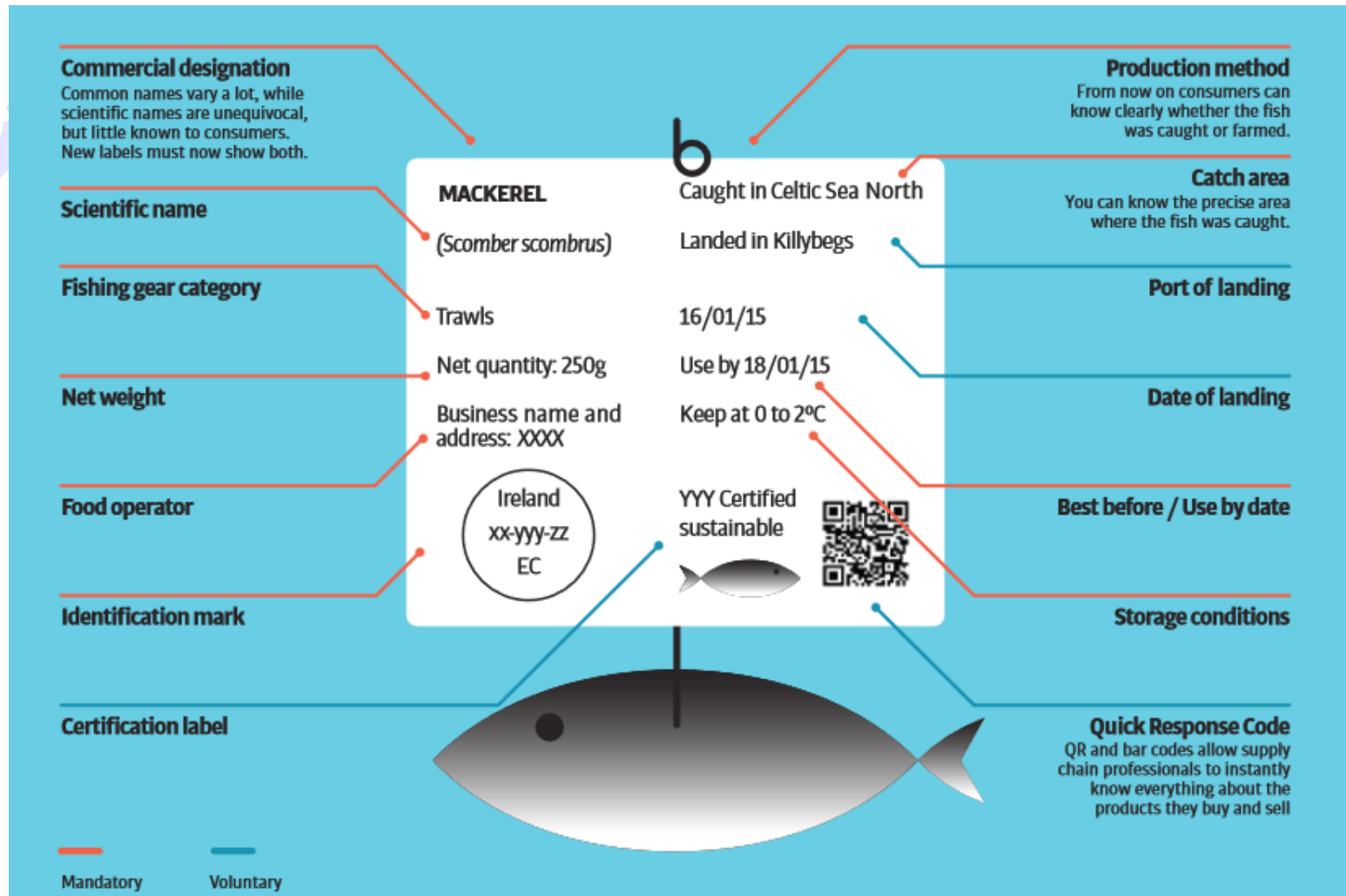
Fair: accessible price for consumers, but also fair earnings and decent living and working conditions for small-scale producers and workers

Sustainability

Mundus maris asbl puts additional emphasis on sustainability to address declining global catches from overfishing, widespread wasteful practices and CC

- **No IUU fishing:** illegal, unreported and unregulated (IUU) fishing is often associated with organised crime (fiscal fraud, corruption, forced labour, even drugs and arms running etc.)
- **Low impact fishing:** production methods that minimise environmental damage, accidental catches and other waste
- **Recovery and protection** of healthy marine ecosystems & maritime cultures, MPAs, benefit sharing

EU labelling for consumer protection



Fishing techniques

Carte

TECHNIQUES DE PÊCHE

SENNE



ILLUSTRATION ▶ Senne dérivante (SDN)

AUTRES ENGINS

- ▶ Senne manœuvrée par deux navires (SPN)
- ▶ Senne de plage (SB)
- ▶ Senne écorçaise (SSC)

CHALUT



ILLUSTRATION ▶ Chaluts de fond à panneaux (OTB)

AUTRES ENGINS

- ▶ Chaluts à perche (TBB)
- ▶ Chaluts-bœufs de fond (PTB)
- ▶ Chaluts péloponésiens à panneaux (OTM)
- ▶ Chaluts-bœufs péloponésiens (PTM)
- ▶ Chaluts jumaux à panneaux (OTT)

FILET MAILLANT ou FILMAIL



ILLUSTRATION ▶ Filets mailnants calés (ancrés) (ONS)

AUTRES ENGINS

- ▶ Filets mailnants dérivants (OND)
- ▶ Filets mailnants encorbés (ONC)
- ▶ Trémails (OTR)
- ▶ Trémails et filets mailnants combinés (GTN)

FILET TOURNANT ou SOULEVE ou FILTS



ILLUSTRATION ▶ Senne coulissante (PS)

AUTRES ENGINS

- ▶ Sans ouïsses (amovibles) (LA)
- ▶ Filets soulevés sans manœuvres du rivage (LNS)
- ▶ Filets soulevés manœuvres par bateau (LNB)

LIGNE



ILLUSTRATION ▶ Palangres (dérivantes) (LLD)

AUTRES ENGINS

- ▶ Lignes à main et lignes avec canne (manœuvrées à la main) (LHP)
- ▶ Lignes à main et lignes avec canne (mécancées) (LHM)
- ▶ Palangres calées (LLS)
- ▶ Lignes de traine (LTL)

DRAGUE



ILLUSTRATION ▶ Dragues remorquées par bateau (DRB)

AUTRES ENGINS

- ▶ Dragues à main utilisées à bord d'un bateau (DRM)
- ▶ Dragues mécanisées et inclues les dragues suceuses (HMD)

CASIER



ILLUSTRATION ▶ Nasses (casiers) (FPO)

PÊCHE À PIED



ILLUSTRATION ▶ Pêche à pied

PLONGÉE



ILLUSTRATION ▶ Pêche en plongée

www.pavillonfrance.fr

Cette carte des 9 catégories de techniques de pêche vous est offerte par Pavillon France

PAVILLON FRANCE

How to check freshness?

Whole fish

- No or very light sent – no smell of ammonia
- Eyes clear and “bulging”
- Gills bright red or pink, no slime
- Body firm (touch, if possible, should not leave mark), wet and slippery

Fillet or cut piece

- No smell
- Fresh cut marks
- Firm, humid, shiny



How to check sustainability?

Whole fish

- Local species or species from trusted producer
- Bigger than size at first maturity
- Labelling showing low impact fishing method
- Assurance by vendor that no forced labour was involved in the production and distribution chain

Fillet or cut piece

- As above
- Myomeres (segments of fish meat) wide enough for the specimen to have reached maturity



Why is caution needed?

- An OCEANA investigation into the reliability of Brussels seafood declaration produced evidence of widespread fraud.
- The Catholic University of Leuven analysed >280 samples from restaurants, sushi bars and canteens in European institutions (DNA fingerprinting)
- About every third fish was not what it was declared to be!
Published in 2015
- <https://eu.oceana.org/en/node/49996>



Some ground truthing in Brussels

Visits / conversations with

- retailers (fish shops, market stands)**
- supermarkets**
- wholesalers**
- restaurants**
- Federal Agency for Consumer Protection**
- European Commission**

**Checked against biological data in fishbase.org
and www.sealifebase.org**

Some retailers in Brussels

Visits / conversations

- Hygiene and cool chain respected – high awareness
- Sustainability iffy – one particularly paradoxical visit in fish shop with great attention to cleanliness etc. but mostly undersized fish – here Cod length at maturity 68 cm, in the shop (see pic) really small cod, less so for red mullets with length at maturity from 11 cm
- Why undersized? It's cheap, after collapse we have aquaculture – really???



More retailers in Brussels

Visits / conversations

We want to offer quality and sustainability from the sea to the plate (Poissonnerie des Tongres)

- Only fished with handlines (at least \neq trawl) in France
- Only mature size (see here Red mullet: maturity range 16-24 cm, max length 40 cm)
- Conditioning of fish to high standard after capture
- Max attention to cool chain
- Freshness 1-2 days after capture
- Price level to go with that care



Supermarkets in Brussels

Visits / no conversations

- Labelling including scientific name (unique), not only vernacular or commercial name in up to 3 languages (variable), but not always indication of fishing area and gear
- Much convenient portionfish for single person households, not easy to check whether mature or not
- Much use of styrofoam and plastic
- Medium-priced industrial products



Wholesaler and restaurant speak for themselves Federal Agency for Safety of the Food Chain (AFSCA)

- Responsible for assurance of hygiene standards and labelling, among other assignments
- While EU labelling directives are applicable law in BE, interpretation leaves leeway for partial implementation
- Retail controls are infrequent (perhaps only 1x3 years)
- Not responsible for fraudulent declarations (e.g. selling fish under wrong names for achieving higher price (fraud)). That is the responsibility of **SPF économie**
- **European Commission** provides info and brochures to support enforcement of legislation, CFP

Open sources of scientific information

www.fishbase.org – all you want to know about the 34,000 species of fish described by science (e.g. name, distribution, length at first maturity, max. length, food)

www.sealifebase.org – all you want to know about marine life other than fish (under cont. development)

www.seaaroundus.org - provides info about human extractions from the ocean reconstructed by hundreds of independent scientists

www.frontiersin.org – Frontiers in Marine Science – family of open access journals publishing leading research in all spheres of marine science

<http://www.fao.org/state-of-fisheries-aquaculture>

The spirit of our work

Invest in people, connect to the Ocean, build bridges between the global agenda & local work and experience



How can you engage?

- Ask for labelling in line with the EU Directive
- Ask for fishing method
- Ask for confirmation that the restaurant is sure that their sourcing is legitimate and trustworthy
- Check minimum size – use seafood guides
- Check the freshness criteria
- Support responsible companies and civil society organisations working for good, fair, sustainable seafood
- Can think of more?



**I'm still a baby,
let me live and grow**



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attention**

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time / money!**

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