



Hake

Merluccius australis

Also known as:

Tiikati, Chilean hake, Patagonian hake, Southern hake

Average Weight:

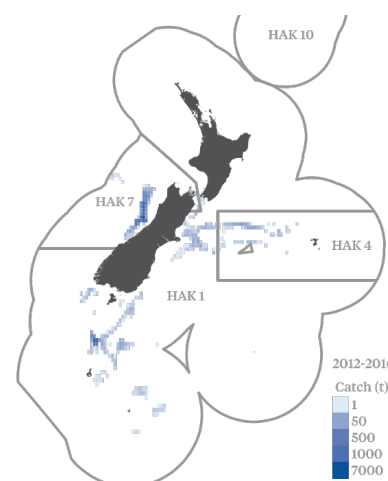
2-9kg

Average Length:

70-100cm

The New Zealand hake trawl fishery is a well managed and sustainable fishery in accordance with the Marine Stewardship Council's Principles and Criteria for Sustainable Fishing.

Fishing Areas



2016 Catch Quantities:

The Commercial harvest limit

13,211tn

The Commercial catch

4,722tn

QMS Managed:

YES



CERTIFIED SINCE

September 2014

MOST RECENT AUDIT

November 2016

Fishing Season: Year-round



■ Peak season

Fishing Methods



Trawl



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SUSTAINABILITY

New Zealand seafood is produced in an environment that is rich in marine habitats and species diversity. New Zealand has therefore developed and implemented a large number of laws, regulations, policies and planning processes to help maintain, protect and restore marine biodiversity.

In fact, New Zealand's Marine Protected Area network and Benthic Protected Areas have been acknowledged for their contribution to marine biodiversity in numerous international publications, including from the United Nations Environment Programme.

<10%

Since 1989, less than 10% of New Zealand's seabed has been bottom trawled.

WORKFORCE

New Zealand's Maritime Rules require operators of commercial fishing vessels to have an effective safety management system in place.

Safety management systems cover safe operating parameters, the qualifications and training of the vessel's crew, vessel maintenance, emergency procedures, health and safety considerations and continuous improvement.

Every commercial fishing vessel must have their safety management system reviewed and approved by Government.

370

Last year, Maritime New Zealand oversaw 370 surveys of fishing vessels under MTOC or Safe Ship Management Systems.

SUPPLY CHAIN

While the primary purpose of traceability in New Zealand is to ensure that a recall can be undertaken quickly and effectively, it also provides seafood businesses with a level of transparency and integrity.

For seafood, traceability requirements apply from the point of harvest or catch through to retail sale (if consumed in New Zealand) or to the point of export. This means traceability of seafood in New Zealand can extend from sea to plate.

29

There are 29 certified MSC Chain of Custody suppliers in New Zealand.

CURRENT INITIATIVES

Hake is managed on behalf of the New Zealand Government by the Ministry for Primary Industries. The Ministry works in partnership with Deepwater Group - a not for profit organisation that works on behalf of fisheries quota owners.

The two parties have developed a single joint-management framework with agreed strategic and operational priorities and workplans for New Zealand's deepwater fisheries.

The partnership is focused on determining the maximum economic yield of the deepwater fisheries by setting catch limits that maximise returns over the long term within the constraints of ecological sustainability.