



New Zealand Rock Lobster

Jasus edwardsii

Also known as:

Koura, Pawharu, Spiny rock lobster, Rock lobster, Red rock lobster, Crayfish, Southern rock lobster

Rock lobsters are the most commercially valuable of New Zealand's inshore fisheries.

2016 Catch Quantities:

The Commercial harvest limit

2,820^{tn}

The Commercial catch

2,817^{tn}

QMS Managed:

YES



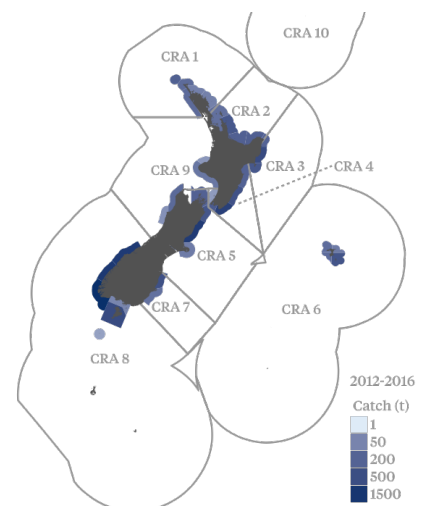
MOST RECENT ASSESSMENT

July 2017

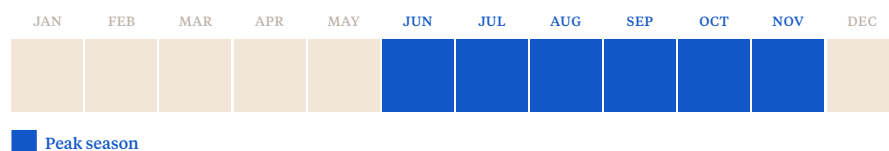
MANAGEMENT AREAS ASSESSED

2, 3, 4, 5, 6 & 8

Fishing Areas



Fishing Season: Year-round



Peak season

Fishing Methods



Pots & Traps

Any questions? We'll be happy to help. Visit our contact page or email us at: hello@openseas.org.nz

For more detailed information, including assessment reports and associated references, visit www.openseas.org.nz/fish/new-zealand-rock-lobster

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SUSTAINABILITY

New Zealand's Ministry for Primary Industries employs fisheries scientists to oversee the collection and analyses of scientific information to inform fisheries management and conservation decisions.

Regular stock assessments are undertaken to estimate fishery stock size and numbers. Scientific studies are also used to assess the biology of fish. From these, scientists can estimate future stock sizes under different commercial catch limits, analyse whether they are within sustainable limits, and inform the Minister to allocate catch accordingly.

#1

New Zealand has been repeatedly ranked among the best performing fisheries nations in the world.

SUPPLY CHAIN

As part of food safety requirements, New Zealand seafood businesses are required to have systems that allow product to be identified and tracked on a one step backwards and one step forward basis.

There are also specific regulatory requirements for inventory control and recalls. For seafood processing activities, this extends to being able to identify the source of all food inputs such as raw materials, additives, other ingredients and packaging.

1-1

All seafood operators are required by law to identify and track products on at least a 'one up, one back' basis.

WORKFORCE

Compliance with legal requirements provides the minimum standard for fisher compensation and working conditions. The New Zealand seafood industry is required to comply with all relevant legislation relating to the human rights, employment and safety of fishers. These rights and protections are specified through 13 Acts of Parliament and administered through 7 regulatory agencies. Criminal penalties can and do apply for breaches of law.

2,500

Around 2,500 people work in commercial fishing and aquaculture operations at sea.

RISK SCORE SUMMARY

A summary of the seafood risk assessment scores is provided below.
For the full report, visit www.openseas.org.nz/fish/new-zealand-rock-lobster

	CRA2	CRA3	CRA4	CRA5	CRA6	CRA8
Target species	Low	Low	Low	Low	Med	Low
Bycatch and ecosystems	Low	Low	Low	Low	Low	Low
Management systems	Low	Low	Low	Low	Low	Low