## **OpenSeas**<sup>NZ</sup> The Source for New Zealand Seafood Information



# Southern blue whiting

Micromesistius australis Also known as: **Southern Poutassou** 

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

#### **2017 Catch Quantities:**

The Commercial harvest limit 48,815t

The Commercial catch

**22,077**t

#### **QMS Managed:**

YES



**Fishing Season: Year-round** 



CERTIFIED SINCE April 2012 MOST RECENT AUDIT November 2016

### **Average Weight: 0.4-0.6**kg

**Average Length: 40-50**cm

#### **Fishing Areas**



#### **Fishing Methods**

Trawl



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.co.nz/fish/southern-blue-whiting **Openseas.org.nz** 

## **OpenSeas**<sup>NZ</sup> The Source for New Zealand Seafood Information

## Southern blue whiting

Micromesistius australis

Also known as: **Southern Poutassou** 



#### **SUSTAINABILITY**

All marine mammals and reptiles, most seabirds and corals, and many other marine species are fully protected under New Zealand law.

Non-binding initiatives aimed at addressing marine mammal interactions with fishing activities include vessel-based risk management plans and industry liaison activities, research and monitoring, and operational conformance measures.

#### 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.



New Zealand is a signatory to 17 international and regional agreements for managing protected species and marine conservation.



#### **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.

#### **CURRENT INITIATIVES**

Southern blue whiting 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.



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

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.co.nz/fish/southern-blue-whiting January 2018\_v1.1

openseas.org.nz