



Southern bluefin tuna

Thunnus maccoyii

Also known as:
Bluefin, Southern Bluefin

Average Weight:
30-180kg

Average Length:
40-220cm

Management of southern bluefin tuna is the responsibility of the Commission for Conservation of Southern Bluefin Tuna, of which New Zealand is a founding member.

QMS Managed:

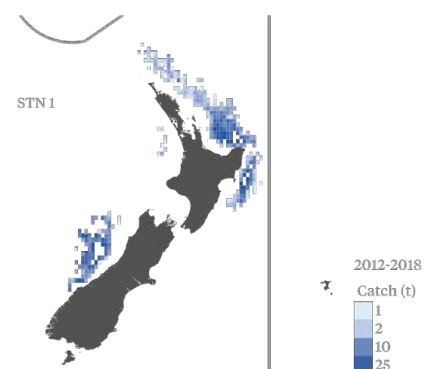
YES



MOST RECENT ASSESSMENT
July 2017

MANAGEMENT AREAS ASSESSED
1

Fishing Areas



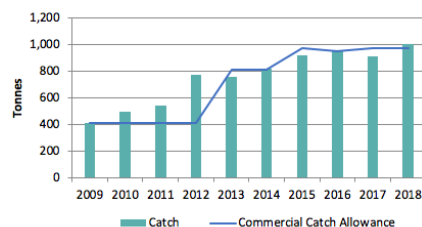
Commercial Catch Allowance
2018/19

1,046t

Commercial Catch
2017/18

1,008t

Historic Catch Quantity Data:



Fishing Season: Year-round



■ Peak season

Fishing Methods



Hook & Line

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/southern-bluefin-tuna

openseas.org.nz

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SUSTAINABILITY

Fisheries New Zealand employs fisheries managers to advise the Minister on the appropriate level at which to set commercial catch allowances.

Fisheries managers work closely with the seafood industry to ensure management advice provided to the Minister is consistent with the best available science. It is the Minister's responsibility to make final decisions based on this advice.

44

New Zealand has a network of 44 marine reserves.

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.

264

The government has registered 264 individual food safety Risk Management Programmes for seafood.

WORKFORCE

The New Zealand Government is active in verifying conformance and identifying breaches of worker livelihood including employment contract terms, hours of work and rest periods, and any deductions from wages. The seafood industry must ensure accurate records are kept in order to demonstrate compliance to Immigration Officers, Fisheries Officers, Maritime Officers and the Labour Inspectorate.

100%

All commercial fishing vessels fishing in New Zealand waters must be flagged to New Zealand and follow New Zealand law.

RISK SCORE SUMMARY

A summary of the seafood risk assessment scores is provided below. For the full report, visit www.openseas.org.nz/species

	STN1_LL
Target species	High
Bycatch and ecosystems	Med
Management systems	Low