



# Barracouta

*Thyrsites atun*

Also known as:  
**Manga, Maka, Snoek**

Average Weight:  
**1.5-3kg**

Average Length:  
**60-100cm**

Barracouta are harvested as part of spring & summer target fisheries and in conjunction with the jack mackerel fishery.

**QMS Managed:**

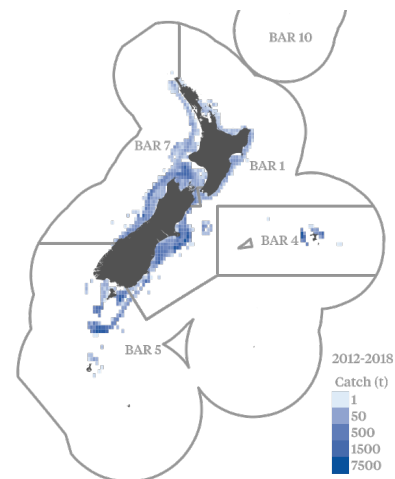
**YES**



MOST RECENT ASSESSMENT  
**July 2017**

MANAGEMENT AREAS ASSESSED  
**1, 5 & 7**

**Fishing Areas**



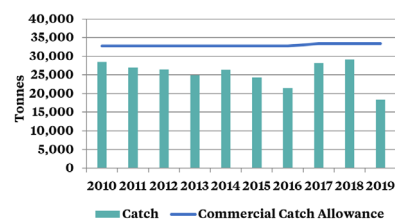
**Commercial Catch Allowance**  
2019/20

**33,402t**

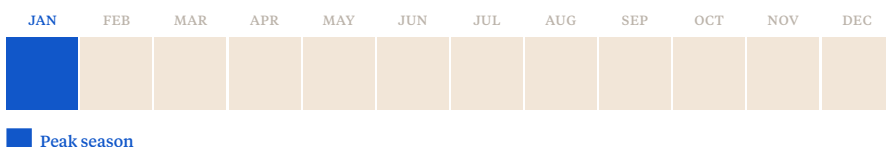
**Commercial Catch**  
2018/19

**18,419t**

**Historic Catch Quantity Data:**



**Fishing Season: Year-round**



**Fishing Methods**



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## SUSTAINABILITY

Fisheries New Zealand employs fisheries managers to advise the Minister of Fisheries 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.

# 99

New Zealand manages 99 fish species in the QMS.

## SUPPLY CHAIN

New Zealand has a reputation as a trusted supplier of food, which is vigorously protected by quarantine laws, border controls and a strong regulatory framework to ensure the safety and suitability of food and food-related products.

New Zealand also exports seafood to a large number of countries. For this reason, the food safety system has been designed to align with international best practice, most notably the principles of Codex Alimentarius.

# 264

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

## WORKFORCE

New Zealand law requires all commercial fishing vessels to be registered as New Zealand vessels and their fishers to be covered by New Zealand labour law. All rights and protections apply whether fishers are New Zealand citizens or foreign nationals. All seafood businesses are therefore required to respect workers' rights, ensure a safe and healthy work environment and avoid unlawful discrimination in their operations.

# 13k

The New Zealand seafood industry (fishing and processing combined) employs over 13,000 FTEs.

## RISK SCORE SUMMARY

A summary of the seafood risk assessment scores is provided below. For the full report, visit [www.openseas.org.nz/species](http://www.openseas.org.nz/species)

	BAR1_Trawl	BAR5_Trawl	BAR7_Trawl
Target species	Low	Low	Low
Bycatch and ecosystems	High	High	High
Management systems	Low	Low	Low