

Red gurnard

Chelidonichthys kumu

Also known as:
Puwahaiau, Gurnard, Red Gurnard

Average Weight:
0.5-1.4kg

Average Length:
20-30cm

Red gurnard are harvested as part of several other inshore fisheries, including fisheries for red cod, flatfish, snapper and tarakihi.

QMS Managed:

YES



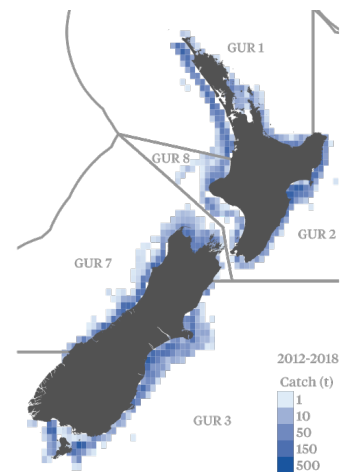
MOST RECENT ASSESSMENT

July 2017

MANAGEMENT AREAS ASSESSED

1, 2, 3 & 7

Fishing Areas



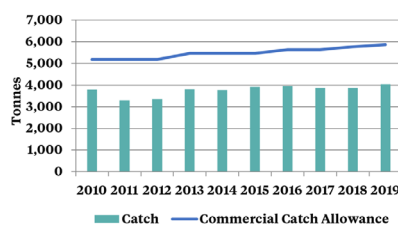
Commercial Catch Allowance
2019/20

5,959t

Commercial Catch
2018/19

4,029t

Historic Catch Quantity Data:



Fishing Season: year-round



■ Year-round

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.

44

New Zealand has a network of 44 marine reserves.

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.

1-1

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

WORKFORCE

The New Zealand Government has placed duties on the seafood industry to ensure the health and safety of everyone involved in the business. A guiding principle of New Zealand's workplace health and safety system is that workers and others in the workplace should be given the highest level of protection against harm to their health, safety, and welfare from work risks so far as is reasonably practicable. The health and safety requirements and regulations apply to every vessel that takes fish commercially in New Zealand waters.

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

	GUR1_Trawl	GUR2_Trawl	GUR3_Trawl	GUR7_Trawl
Target species	Low	Low	Low	Low
Bycatch and ecosystems	High	High	High	High
Management systems	Low	Low	Low	Low