



# THE UPDATE

Captain's Blog

## Good fisheries management - the only solution to overfishing globally - FAO

The 2020 State of the World's Fisheries and Aquaculture report (SOFIA) has landed from the Food and Agriculture Organisation (FAO).

This United Nations publication runs to more than 200 pages and covers technical insights and global trends in fisheries, as well as an annual assessment of sustainability by region.

The headline news is that the SOFIA has now calculated the percentage of seafood that comes from biologically sustainable fish populations – something the report has not previously done.

And at 78.7 percent the number, while not perfect, is good.

The report says when fisheries are properly managed, stocks are consistently above target levels or rebuilding, giving credibility to governments around the world, like New Zealand's that are willing to take strong action. The opposite is true of governments with no fisheries management plan and those jurisdictions have poor or deteriorating stocks.

This should be of interest to the detractors of New Zealand's Quota Management System (QMS), as this is yet another international endorsement of its effectiveness.

The FAO report says it is abundantly clear that intensively managed fisheries, such as New Zealand's have decreased fishing pressure and increased biomass while those that do not are in poor shape – and they are bringing the total level of sustainable fisheries globally down.

Well managed fisheries are critical to feed the world and the FAO has a vested interest in keeping stocks healthy. That's reinforced by the report which says global fish consumption is growing faster than any other protein. An average increase of 3.1 percent each year while other animal protein like meat and dairy are growing at 2.1 percent. Fish gives 3.3 billion people 20 percent of their animal protein each year and in countries such as Sri Lanka, Bangladesh, Cambodia and Indonesia that rises to 50 percent.

Unfortunately, because of poor management of fisheries in developing countries, the percentage of unsustainable fisheries has increased from 33.1 percent in the last SOFIA update to 34.2 percent.

The waters of the Pacific southwest, eastern central and northeast are leading the sustainability charge. Those are the waters off New Zealand, and the United States, both of which have robust fisheries management regimes in place. However, the Mediterranean and the waters off South America are in dire straits.

While developed countries are more likely to have fisheries management in place and harvest fewer fish, developing countries with less strict management harvest three times more fish and have half the abundance of waters which have good fisheries management in place.

The good results in countries like New Zealand and the United States are not sufficient to reverse the damage being done elsewhere. The FAO says this highlights the need to urgently replicate successful management systems, such as New Zealand's QMS in poorly performing fisheries.

All of which highlights the danger of falling for the rhetoric around calls for an overhaul of New Zealand's fisheries management system.

While the industry will be the first to admit the QMS is not perfect and will continue to advocate for small changes to be made, the system is still one of the best in the world.

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## Sustainability key for Tora seafood business

Wairarapa fishing couple, Troy Bramley and Claire Edwards, have a vision of sustainability.

The Tora Collective, as they brand themselves, is their sea-to-plate business that supplies seafood to restaurants in Auckland, Wellington and Hawke's Bay, as well as to individual customers.

They try to fish as sustainably as possible, shunning plastic and polystyrene for seaweed and compostable boxes, bringing New Zealanders traditional kaimoana – as if they've dived for it themselves.

Bramley owns and leases quota to fish the area, heading out in his boat *Takitimu*, dropping cray pots and diving for seafood alongside other small-scale fishers.

He tries to fish as sustainably as possible – recently opting to voluntarily increase the size of female crayfish they take by two millimetres.

The measures the company takes are a “feel-good thing” they hope will boost the fishery and New Zealanders’ connection with a traditional food source, he says.

“If we can provide the best kaimoana to the people, then I feel good about it.”

While Bramley is at sea, Edwards forages onshore for beach cast seaweed that’s used to keep the live crays fresh and comfortable during delivery. When Bramley lands the catch, it’s kept in holding pots off the beach until delivery time.

Packaging is another aspect the duo have paid considerable thought to.

Natural wool lines the compostable boxes which are kept cool with an ice pack of local seawater for boiling the crays later.

“Everything goes in your garden and the box can go in the recycling bin. It’s a totally eco-friendly package as well as being a zero-carbon delivery,” Edwards says.

“Harvesting from the ocean, we don’t want to be ending up trashing the ocean. It would be so wrong.”

Such a company model poses challenges, but they do their best to keep fish affordable for their customers, Edwards says.

“It’s a really hard thing. Prices will have to go up and down depending on the lease prices we have to pay but we are doing our best to make it affordable.

“It’s something really special that everyone should experience. It has become a delicacy – but it should become something that is available to a lot of people.

“It’s a real taste of Aotearoa isn’t it?”



The Tora Collective founders, Claire Edwards and Troy Bramley.

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## Training package good news for the primary sector

The Government has announced \$32.3 million extra for Trades Academies, and 1000 more Trades Academy places in secondary schools as part of its trades and apprenticeships training package.

This increase in school-based trades training is hoped to attract promising learners into primary sectors and the wider food and fibre industries.

Primary ITO currently has over 1000 learners in its Trades Academy.

"We have the largest Trades Academy in New Zealand but we know more schools and more students want to take part," Primary ITO chief executive Nigel Philpott said.

Ninety secondary schools are taking part in Primary ITO's Trades Academy this year, which includes seafood. Free fees have also been announced for apprenticeships and industry training across the primary sector, as well as food and fibre processing.

Creating pathways for people into the sector is important, Philpott said.

"Paying for training is one part of the package. For a long time, our industries have been crying out for skilled people and we believe that the cost of training has been a barrier.

"We are particularly pleased to see that, unlike the Fees Free programme, this will provide free training to people in our industries, irrespective of whether or not they've previously done tertiary study.

"At a time when we all want to see people transitioning from other industries to primary sector careers, this will provide an enormous incentive for people to make the move and then train with the best possible skills."

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## Seafood Stars Awards

The 2020 Seafood Stars Awards are now open for nominations.

Although the 2020 conference has been cancelled, the awards will continue, with winners announced through the Seafood magazine.

The awards are a great opportunity to celebrate our industry people and recognise their achievements.

This year's award categories include:

- Future Development and Innovation Award
- Young Achiever Award
- Longstanding Service Award
- COVID-19 Response Award

Download and submit [the form](#) to nominate someone today.

For more information, visit the [Seafood New Zealand website](#), or contact us at [info@seafood.org.nz](mailto:info@seafood.org.nz) with any questions you may have.

Submissions close 30 June 2020.

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## News

A new outbreak of COVID-19 in china has sparked consumer concerns around seafood. It's speculated that the new infection is linked to a chopping board of a seller of imported salmon at a Beijing market. Mark Preece, chairman of the New Zealand Salmon Farmers Association said he was "highly confident" New Zealand seafood was not a source of COVID-19 and is safe to eat. "New Zealand responded proactively to COVID-19," Preece said. "The New Zealand seafood industry, including aquaculture farmers, fishers and processors, implemented strict hygiene and contamination control measures designed to prevent transmission of the virus." Seafood New Zealand is continuing to monitor the recent reports, noting that the origin of the new outbreak has not yet been confirmed. According to the [World Health Organisation](#), food has not been implicated in the transmission of COVID-19. All consumers of New Zealand seafood can be assured that our industry is committed to providing both safe work environments for staff and to producing safe seafood amidst the global COVID-19 pandemic.

Sanford's Timaru factory reorganised its processing lines last week to allow a third of its production staff to aide in the clean-up of North Mole and Caroline Bay beaches, *Stuff* reported. Sanford's team of volunteers collected 59kg of waste in the effort, marking World Environment and World Oceans Day. Sanford's environmental management coordinator for Timaru, Kevin Guthrie, said staff appreciate the opportunity to help maintain the pristine environment in which they are "privileged to work". "Over the last five years, we have carried out these community events including beach plantings, twice a year," Guthrie said. "The local fishing fleet have tidied up their act and apart from some tangled fishing lines, most of the waste stream is from packaging displaced from fast food chains such as cans, glass, cardboard, and plastics." The waste volumetrically filled two 240 litre standard district council Otto bins. "Once the waste is collected in bags, it is bought back to site and weighed, then sorted into waste streams within the company's recycling system." The event was organised internally this year due to COVID-19 restrictions, but Sanford staff would typically also be joined by school students from around the region.



Sanford staff collected bags' worth of rubbish from North Mole and Caroline Bay beaches in Timaru to mark World Environment Day and World Oceans Day. Photo; John Bisset.

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