

Seafish e-alert

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**NEXT E-ALERT
OUT
IN FEBRUARY 2011**

CATCHING & AQUACULTURE



This e-alert for the catching and aquaculture sectors provides updates and news on the latest Seafish projects and services. Follow the links to stay up-to-date with all the work Seafish is currently doing and read our latest updates below.

Latest Seafish news

Seafish appeal to the Supreme Court set for March 2011. The date of the Seafish appeal to the Supreme Court has been set for March 2011. In the interim the Seafish Board has agreed a work programme and budget, based on the themes agreed with industry as part of our Three Year Plan. This work programme now defines our operational requirements and capabilities. As a result, we have carried out a process of consultation with staff about restructuring. This has resulted in a number of job losses, some of which have been achieved through voluntary redundancy. The next step is to review and refresh the job profiles of all Seafish staff, to ensure we are efficient and prepared to serve the industry going forwards.

Seafish England. A new Seafish internal group has been formed. Seafish England will act a Regional delivery agent for Seafish. The team will promote projects that improve the links between fishermen and the food chain and will be working closely with inshore fishermen around the UK. Other activity will include work through Seafish for the processing sector. The team comprises three Project Managers: Julie Snowden j_snowden@seafish.co.uk; Richard Caslake r_caslake@seafish.co.uk and Phil Palfrey p_palfrey@seafish.co.uk

New Seafish website. An entirely new Seafish internet site, focused on improving user's experience of our site, delivering better services to industry and delivering health and sustainability information to the public, is under development and has just been 'test' launched. The aim is to launch the new site at the end of January.

Enthusiastic response to Seafish Industry Project Fund

There has been an enthusiastic response from industry to this year's call for applications to the Seafish Industry Project Fund (SIPF) . Seafish has received 49 applications for proposals requesting £1.2 million from Seafish, which when coupled with partnership contributions, have a total value of £2.3 million. The Fund is designed to support work that has widespread benefit to the industry and is dedicated to raising standards and improving efficiency within the UK seafood industry. The focus for this year was on applications for grants covering seafood marketing and consumer communication, or promoting the nutritional benefits of seafood. About half of the applications addressed issues in these core areas.

The application period closed on 30 September 2010. All applications are subject to a two stage review. Applicants have been informed of the outcome of their initial applications and successful applications are now progressing through the review process. We will be in a position to fund approved projects as soon as the outcome of our court case is decided. For further information contact SIPF co-ordinator Marcus

Jacklin: m_jacklin@seafish.co.uk

Forthcoming Seafish meetings and events

There are a number of Seafish meetings and events coming up:

- 18 January - Food Legislation Expert Group meeting, FSA Offices, Aviation House, London.
- 8 February - Discard Action Group meeting, Defra offices, London.
- 2 March - Common Language Group meeting, venue tbc, London.
- March 2011 tbc - UK Scallop Group meeting.
- Spring 2011 tbc - Aquaculture Common Issue Group meeting.

For further information contact: p_cox@seafish.co.uk Other events

- 27 Jan - Celebrating Sustainable Seafood, Billingsgate School Sustainable Seafood Award 2011. Paul Williams will be chairing this event.
www.seafoodtraining.org/Celebration_of_Sustainable_Seafood_at_Billingsgate_Thursday_27.01.11.pdf
- Seminars Promoting Seafood Health - The first of a number of seminars looking at drivers to increased seafood consumption and future Seafish promotional activities was due to be held in Grimsby on 1 December. We plan to host a further three similar seminars in London, Exeter and Peterhead in early February. For further information contact: j_snowden@seafish.co.uk

Seafish communication activities

For the past few months Seafish has been advising researchers involved in a series of seafood-related programmes to be aired on Channel 4 in January 2011. Channel 4 has not released any official information about this 'Fish Season' but it is thought that five separate programmes could air over a couple of weeks. Seafish has agreed to act as a hub for enquiries relating to these programmes, and periodically update members of the DAG, CLG and other appropriate industry contacts.

- **Jamie Oliver.** The focus of this 1.5 hour programme has evolved. It was to look at salmon but will now focus on encouraging consumers to diversify their seafood tastes and include a lot of cookery. Some filming of cockles in Leigh on Sea has been completed. Seafish has been in frequent contact with the researchers and producers and most recently has provided information about the life cycle and sustainability of mackerel and squid; information on the catch weight from single cod trawls; and retail prices of dab and pouting.
- **Hugh Fearnley-Whittingstall.** Hugh launched Hugh's Fish Fight on 16 March in Brussels (with a launch barbecue on 23 March) and this is to become a Channel 4 series. More elements to the campaign will follow in the New Year but it is likely it will focus on wild fish discards under the Common Fisheries Policy, aquaculture (particularly salmon farming) and the environmental issues surrounding global tuna fisheries. Richard Benyon was interviewed by HFW on Friday 12 November. A crew filmed at the Fish Fight BBQ event in London where Hugh was joined by Jamie Oliver to serve up species commonly discarded. Phil MacMullen attended on behalf of Seafish, as did many members of the Common Language Group and Discards Action Group, as well as journalists, scientists and fishermen. Philip MacMullen was interviewed on camera for the programme, alongside Hugh. Hugh has also been filming in Weymouth recently, focusing on a fish and chip chef selling mackerel baps. See: www.fishfight.net
- **Gordon Ramsay.** 'Shark Bait', which will focus on shark fishing, shark finning, and the demand for these species internationally, has nearly completed filming. Most of this has been carried out overseas but they are now looking to include a UK element. Seafish has given the researchers information and contacts and offered further assistance.
- **Dispatches.** Seafish had initial contact with Dispatches a few months ago but has heard nothing since. The original research focused on processed fish blocks, their supply and eventual products, as well as additives to prawns.
- **Heston Blumenthal.** It has been mentioned that Heston is also filming a 'fish' programme. We

have heard from a fisherman in South Wales that Heston Blumenthal's people have been asking around for those fishing jellyfish (possibly lion's mane) so that Heston can cook one up in his programme.

Other activities

- We provided an article on seasonal species to *Essentially Catering* magazine for their Jan-April 2011 edition.
- Philip MacMullen provided commentary on new research published in *Nature* about fisheries measurement and he was also interviewed by the *New Scientist*.
- All the winners in the **Fish and Chip Awards 2011** will be announced at a Gala Awards evening on Thursday 20 January 2011 which will be hosted by Jay Rayner, leading food and restaurant critic, television presenter and accomplished novelist. The new microsite dedicated to the Awards received 8,977 visits between March and October. To find out more see: www.fishandchipawards.com
- Seafish is helping to promote 'The Young Seafood Chef of the Year' 2011 competition. The Grimsby Institute are inviting full time and college based modern apprentices to enter the UK's only competition specialising in seafood. The challenge is to prepare, cook and present a seafood menu for six covers. The dishes will be presented to: judges for tasting, to invited VIP guests and displayed for all teams to view. For more information about this event please contact: robinsonp@grimsby.ac.uk
- Seafish has recently conducted considerable research on seafood consumers, their purchasing behaviours and their perceptions of the seafood market. We have undertaken research with the target audience of young women aged 20 to 45, and formulated a number of propositions regarding messaging for consumers. The next stage of the project will involve the appointment of a creative agency later in December to assist Seafish in developing how we take these messages to the consumer.

For further information contact: k_doran@seafish.co.uk

Training for fishermen

Funded Fishermen's Training

Time is running out for fishermen to take advantage of subsidised training linked to the Seafish Under 16.5m Skipper's Certificate. Experienced fishermen can attend the following funded courses

- Two or five day Navigation
- One, two or five day Engineering
- Intermediate Stability Awareness
- GMDSS Short Range Certificate
- Damage Control

In addition, fishermen studying for Fishing Vessel Deck and Engineer Officer Certificates of Competency can also apply for a grant of up to £1,000 towards the cost of their studies. Contact your nearest Seafish approved training provider to book yourself on a course or call Seafish on **T: 01472 252302** for further information. The funding is being provided by Seafish, the Department of Transport and the European Fisheries Fund and is in place until 31st March 2011.

Seafish Under 16.5m Skipper's Certificate

Fishermen who have already completed this qualification, or those who are thinking about it, may not be aware of the other benefits and transferability that this qualification gives. For example did you know:

- This certificate is recognised by the MCA for use on small commercial vessels of less than 24m which carry cargo/and/or not more than 12 passengers?
- The five day Navigation course entitles the holder to become a watchkeeper on any size fishing

vessel?

For full details and more information see [Marine Guidance Note \(MGN\) 411](#) from the following Maritime and Coastguard Agency. Alternatively call Seafish on **T: 01472 252302**.

Damage Control workshops

Many incidents and vessel losses result from flooding. Little is taught to fishermen on how to actually help prevent their vessels from sinking once water ingress begins. With financial support from the European Fisheries Fund and the Department for Transport, Seafish is currently running workshops for fishermen to demonstrate how they could save their vessel with just a little knowledge and a few tools. In addition to the funded workshop Seafish is also providing a free damage control kit box (one per vessel) to attendees. However, stocks are limited and it's a case of first come, first served. Don't delay. Contact your nearest Seafish approved training provider to book yourself on a workshop, or call Seafish on **T: 01472 252302**.

Training Records

As part of our service to the fishing industry, we maintain a database of fishermen's training records. This has been set up to record details of all Seafish-certificated fishermen's training (primarily mandatory safety training), we can also record details of any other training that fishermen complete (evidenced by a valid certificate). We are the first port of call for the Maritime & Coastguard Agency and the Marine Accident Investigation Branch when checking what training fishermen have undertaken. Certificates can get lost or damaged. Register your training with us and we will hold those records for you. We can also advise whether your certificates are valid and acceptable under any current or forthcoming regulations. To check what training records we currently hold for you, please call us on **T: 01472 252302**.

Photo-ID Certificates

For the small fee of £10 (and two passport-sized photographs), fishermen can apply to Seafish for a plastic, credit-card sized photo-ID certificate evidencing their compliance with all the mandatory basic safety training requirements. Accepted by the Maritime & Coastguard Agency, the card is small, durable and can be kept in your wallet. Similar certificates are also available to fishermen who complete all the short courses required for the Seafish Under 16.5m Skipper's Certificate. Call us on **T: 01472 252302** for further information and an application form.

Inshore VMS Project

Thirty one inshore vessels in the south west are now equipped with a low cost Vessel Monitoring System (VMS) and are currently reporting their movements every minute, as part of a 12-month pilot trial being run by Seafish, in conjunction with CEFAS, to monitor inshore fishing activity. The information is being relayed to a password protected website where the fishermen can view their data. In addition five fishermen have agreed that their data can be made public via this website. The 31 vessels taking part are representative of the makeup of the inshore fleet. All the vessels have volunteered and range in size from 5.6m to over 20m, use different deck arrangements and operate a range of fishing methods including potting, netting, trawling, beaming, scalloping and hand lining.

Defra is funding this Seafish project as part of its remit to undertake economic and social research in the marine environment. The trials continue until May 2011. The next steps are to develop an emergency battery monitor plus a docked vessel location alarm system. There are also plans to test a hybrid unit which utilises both satellite and mobile phone technology. For further information on the trials contact Gus Caslake at r_caslake@seafish.co.uk

Outcome of scallop dredge competition

Through the UK Scallop Group Seafish has been running a competition to design and test a scallop harvesting system which reduces the undesirable environmental effects of harvesting King scallops. Three designs made it through to the sea trials stage (two took part) which have now been completed on Bangor University's research vessel Prince Madog. There was no outright winner. Although each design had its own merits, with design features worthy of further investigation, an award could not be made as the two experimental designs did not offer significant improvements in terms of the environmental effect of the gear, when compared to the standard Newhaven dredge presently in use throughout the industry. But there were indications that some aspects of the technology had the potential to reduce the

environmental impacts of scallop dredging. For further information contact Bill Lart:
w_lart@seafish.co.uk

Tuna sail project

This Seafish managed project, co-funded by the European Fisheries Fund (EFF) and the Seafish Industry Project Fund, looks at developing and testing a means of integrating sail power for use on commercial fishing vessels by combining traditional Cornish long liner sail designs with modern materials and technologies. The sail system will be used to enhance the propulsion supplied by the engine in a motor sail application.

Initial sea trials were completed in Mounts Bay, Cornwall on the 21m Tuna Vessel the MFV Nova Spero CN187. The vessel carried out further sail trials over the summer during three commercial tuna trips to the Bay of Biscay. The sail was deployed seven times for a total of 80 hours. There was a fuel saving of 3 litres/hour. The full report will be available shortly, as well as a video diary which is currently being compiled by students at Falmouth College. For further information contact Gus Caslake:
r_caslake@seafish.co.uk

Focus on aquaculture and legislation

Free of flesh shell

- As part of the ongoing review of the Animal By-products Regulation, we have completed a project to define 'free of flesh' shell. This work was aimed at providing a simple, cost-effective test to define 'clean' shell and identify tolerance limits. The key findings are: a tolerance level of up to 1% was used; visual inspection and volatile solids are deemed to be currently the most effective tests; there are differences between molluscs and crustacea; molluscs are much easier to clean to FOF standards when compared to crustacea; and the most effective cleaning methods vary according to species; there is no one solution that fits all.
- Further work is planned to look at the testing methods and identify ways to deal with more problematic/high flesh content samples. A fact sheet and full report on this work is available. For further information contact Michaela Archer: m_archer@seafish.co.uk

Aquaculture Common Issues Group

- The third meeting was held on 16 November in London. The minutes can be found on the [Seafish aquaculture page](#). A monthly e-alert covers the key issues affecting the industry. To subscribe email k_green@seafish.co.uk

Legislation

- The Seafish Legislation Team now produce monthly updates containing the latest developments in legislation that may impact on the seafood industry and where you can get more information. If you wish to receive these updates please e-mail f_wright@seafish.co.uk

Responsible sourcing

- **Responsible Sourcing Guides.** We have recently undertaken a survey asking the target audience how they use the RSGs and how they could be developed in the future. This has resulted in a number of recommendations for the future direction of the guides. For further information contact: Bill Lart w_lart@seafish.co.uk or Karen Green k_green@seafish.co.uk
- **New guide on under-utilised species.** A new guide is being developed to cover under-utilised species. This will cover dab, cuttlefish, gurnard, pouting, flounder and grey mullet.
- **New guides on farmed species.** New guides on warm water prawns, Atlantic salmon, pangasius and tilapia are in the pipeline.
- **Data deficient fisheries.** There are many fisheries in both the developing and developed world where stock assessments are not feasible, yet they provide continuing yields for fisheries. These are referred to as 'data deficient' or 'data poor' fisheries. Seafish is adapting methods to assess the ecological risk of fisheries for use where data is poor or deficient. Currently we are drafting

out the method having already tested a prototype, which will be discussed at a workshop in the spring 2011. See: [Data deficient fisheries](#) for information on previous work.

Seafish issue-specific web pages and fact sheets

Fact sheets. There are now over 60 Seafish fact sheets which touch on all areas of the seafood industry.

See: www.seafish.org/resources/publications.asp and search under datasheets.

Web pages. For up-to-date information on key issues affecting the seafood industry Seafish now has a number of issue-specific web pages. These web pages are backed up regular updates (all sent by email) on progress re the MPA network; new initiatives to reduce discards; impact of the IUU regulation; aquaculture news and events and a feed fisheries news monitor. To subscribe to any of these email k_green@seafish.co.uk

Aquaculture <http://www.seafish.org/b2b/area.asp?p=284>

Data Deficient Fisheries <http://www.seafish.org/b2b/subject.asp?p=363>

Discards <http://www.seafish.org/b2b/subject.asp?p=325>

Fishmeal <http://www.seafish.org/b2b/subject.asp?p=347>

IUU <http://www.seafish.org/b2b/subject.asp?p=349>

Marine Acts <http://www.seafish.org/b2b/info.asp?p=344>

Marine Protected Areas <http://www.seafish.org/b2b/info.asp?p=345>

Omega-3 health claims <http://www.seafish.org/b2b/subject.asp?p=350>

Comments

This quarterly update has been prepared by Karen Green. If you have any comments email k_green@seafish.co.uk

Seafish — supporting the seafood industry for a sustainable, profitable future

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