Pouting

Trisopterus luscus

Pouting (also known as bib, pout whiting or pout), *Trisopterus luscus* (1), is a member of the cod family and is found along the European coast. According to landings statistics the annual landings of pouting in the North East Atlantic has fluctuated around a mean of 14,000 tonnes over the past 20 years (2).

Reported landings of pouting (tonnes) from the North East Atlantic 1989-2009.

Biology

Pouting is a short-lived species common in British inshore waters, particularly in rocky areas where large schools form around wrecks and reefs. Moves inshore to depths of 50 m or less to spawn in March to April. Can reach 40 cm, but more usually between 20-32 cm. The maximum reported age is four years. It feeds on benthic crustaceans, but also on small fish and molluscs. It spawns between March and April and is mature at the end of its first year.

Distribution

Pouting is found in the Eastern Atlantic from the British Isles and Skagerrak to the African coast, including the offshore islands. Also in the western Mediterranean.

Fisheries and gears

Pouting is caught as a bycatch in mixed demersal trawl fisheries.

Stock assessment

No current information is available on its stock status. The early age at maturity and rapid growth rate suggest that the population would be resilient and hence sustain a fishery.
Product Characteristics

Pouting is a distinctive looking fish with a relatively deep body. It is a deep coppery colour with three or four vertical pale bands. It has three dorsal fins set close together and two anal fins with a black mark at the base of the pectoral fin. It has a distinctive chin barbel. It may be confused with poor cod, *Trisopterus minutus*, however its deep body and vertical banding are characteristic of the bib. It may be steamed, fried, broiled, boiled, micro-waved or baked.

Supply chain standards

Seafish has developed supply chain standards from capture to retailer:

- **Responsible Fishing Scheme.**
- **British Retail Consortium (BRC) Global Standard/Safe and Local Supplier Approval (SALSA) certification.** Designed to raise standards in the seafood processing and wholesaling sectors.

References and sources

1. [www.food.gov.uk/foodindustry/guidancenotes/labellingsguidance/fishlabellingregs2010eng](http://www.food.gov.uk/foodindustry/guidancenotes/labellingsguidance/fishlabellingregs2010eng)

2. [www.ices.dk/fish/CATChSTATISTICS.asp](http://www.ices.dk/fish/CATChSTATISTICS.asp)