

June/July 2018 fishmeal news alert (sent by email 22 August 2018)

This Seafish fishmeal industry news e-alert covers news items, legislation and reports. See also:

<http://www.seafish.org/industry-support/aquaculture/aquaculture-support/fishmeal-and-fishoil>

Seafish news and reports

[Seafish summary of 2018 ICES advice for pelagic stocks \(as at June 2018\).](#)

Published 2 August 2018.

[Fishmeal and fish oil facts and figures.](#) March 2018.

These fishmeal and fish oil facts and figures draw together the latest available data on World, European and UK markets, as well as the supply of fishmeal and fish oil for land animals and fish feed.

[Pelagic Industry Issues Group meeting.](#) Thursday 27 September 2018 in Aberdeen.

The next meeting is in Aberdeen on Thursday 27 September 2018. For more information

E: [Karen Green](#)

The presentations and [minutes](#) from the previous meeting on 22 March 2018 have all been added to the Seafish PIIG [webpage](#)

[North East Atlantic and Baltic Fish Stock Status](#)

[Work on Scottish pelagic 'self-sampling' scheme gathers pace.](#) 20 August 2018.

Work on a 'self-sampling' scheme, where Scotland's mackerel and herring fishermen participate in gathering scientific data on fish stocks, is gradually gathering pace. In a program coordinated by Steven Mackinson, chief scientific officer for the Scottish Pelagic Fishermen's Association, a feasibility study is currently underway into launching a self-sampling program which, once completed, will hopefully pave the way for a fully integrated scheme. Funded by Fisheries Innovation Scotland, and working in partnership with Marine Scotland and NAFC Marine Centre in Shetland, the long-term aim of the project is to provide a platform where skippers can scientifically sample mackerel and herring, and thus fill-in gaps in fishing knowledge.

[New International Council for the Exploration of the Sea \(ICES\) summer advice published.](#) 29 June 2018.

New advice was issued in February for sandeel, in April and June for sprat, and in May and June for capelin in Iceland/East Greenland/Jan Mayen and Icelandic summer spawning herring. ICES advises 40% cut in 2019 North Sea herring quota - direct catches should not exceed 291,040t, compared with 491,355t in 2018

See: [Seafish summary of 2018 ICES advice for pelagic stocks \(as at June 2018\).](#)

Published 2 August 2018.

[Research paper. Let's bring back the salmon, sea birds and G6 mackerel! The hypothesis on overgrazing and predation.](#) 26 June 2018.

Jens Christian Holst hypothesizes that unprecedented numbers (literally billions) of mackerel are competing with European salmon post smolts (approx. 10-15 million) for

June/July 2018 fishmeal news alert issued 22 August 2018.

food and predating on them as opportunities arise. The collapse in numbers of salmon (to about 5%) returning to their native rivers points to a massive mortality at sea. The explosion in timing, density and range of mackerel numbers coincides with a sharp decline in returning salmon. JCH believes that mackerel numbers are being severely underestimated, perhaps by a factor of six or more, and that this has led to dangerously low mackerel fishing quotas over years.

[Europeche - No western herring quota for Baltic fishermen.](#) 1 June 2018.

ICES has recently provided its advice to the European Commission (EC) to set the fishing opportunities in the Baltic Sea for 2019. Despite fishermen's full compliance with the quotas proposed, a growing stock biomass and fishing pressure in line with scientific advice, news are not good for certain stocks such as herring. Particularly, in the western Baltic, Skagerrak and Kattegat areas, ICES is recommending a zero catch in 2019. Europeche calls on the EC to take into consideration not only the good progress of the stock during the last few years but also the massive socio-economic impact for the small-scale fishermen depending on this stock.

[Norwegian spring-spawning herring to maintain MSC certificate despite declining stocks.](#) 14 May 2018.

An expedited audit, brought about due to concerns over both stocks and fishery management, concluded that the MSC Certificate for the Norway Fishery for Norwegian Spring Spawning Herring shall remain active, subject to the agreed annual surveillance schedule and progress on the remaining conditions.

Reports/brochures/web sites/presentations/articles

[State of World Fisheries and Aquaculture \(SOFIA\) report 2018.](#) 9 July 2018. Fishmeal highlights of the **[SOFIA report](#)** are:

- Of the 171 million tonnes of total fish production in 2016, about 88% (over 151 million tonnes) was utilized for direct human consumption, a share that has increased significantly in recent decades. The greatest part of the 12% used for non-food purposes (about 20 million tonnes) was reduced to fishmeal and fish oil.
- Fishmeal and fish oil are still considered the most nutritious and most digestible ingredients for farmed fish feeds, but their inclusion rates in compound feeds for aquaculture have shown a clear downward trend as they are used more selectively.
- In 2016, landings from fisheries directed for fishmeal production were down to less than 15 million tonnes (live weight equivalent) because of reduced catches of anchoveta. Owing to the growing demand for fishmeal and fish oil, in particular from the aquaculture industry, and coupled with high prices, a growing share of fishmeal is being produced from fish by-products, which previously were often wasted. It is estimated that by-products account for about 25 to 35% of the total volume of fishmeal and fish oil produced, but there are also regional differences. For example, by-product use in Europe is comparatively high at 54%.
- In total usage terms, the largest consumers of fishmeal in 2015 were marine shrimp, followed by marine fish, salmon, freshwater crustaceans, fed carp, tilapia, eel, trout, catfish and miscellaneous freshwater fish and milkfish.

[IFFO Update. July 2018.](#)

[IFFO Update. June 2018.](#)

June/July 2018 fishmeal news alert issued 22 August 2018.

[BioMar Group releases their Integrated Sustainability Report 2017.](#)

Three years ahead of schedule, four out of five KPI's for raw materials have reached the 2020 target. BioMar has decided to raise the bar further and have now set new targets for 2020. In 2015 BioMar addressed the sustainability of their raw materials by setting ambitious targets for the use of certified products. These KPIs included 100% certification of all soy protein, krill and palm oil and 70% of all fish meal and fish oil. While soy protein remains on track to achieve its 2020 objective, all other ingredients have meet or exceeded expectations. BioMar will now raise the bar on their targets for fish meal and fish oil to 80% certified material by 2020.

[Study examines sustainability, scalability of feed ingredients.](#) 18 June 2018.

An international team of researchers recently published findings from a life cycle assessment of current and emerging protein ingredients for aqua feeds, in an effort to evaluate the nutritional value, scalability, and environmental performance of each. The study examined a representative subset of aqua feed protein ingredients from different sources, including Peruvian anchovy meal, a large scale and energy efficient reduction fishery; BC herring byproduct meal, a smaller-scale, less energy efficient fishery; and soybean meal and soy protein concentrate from both the US and Brazil, each with different production conditions and environmental implications.

[SFP report indicates key to reduction fishery sustainability lies in Southeast Asia.](#) 1 June 2018.

The Sustainable Fisheries Partnership Target 75 (T75) Reduction Fisheries Update indicates that the key to reaching the organization's sustainability goals lies in increased engagement in Southeast Asia. The report outlines the various reduction fisheries and separates the global fishery into two distinct categories: Atlantic/Pacific reduction fisheries and Asian reduction fisheries. The Atlantic/Pacific primarily utilizes small pelagic species like anchoveta, sandeel, and sardine, as well as blue whiting, Antarctic krill, and crustacean. The Asian reduction fishery includes trawl fisheries of a large variety of species. According to the report, roughly 41% of reduction fisheries can meet the T75 goal, i.e. having either certifications or a FIP that indicates the fishery is moving towards sustainability. Of the sustainable fisheries, 99% are located in the Atlantic/Pacific fishery sub-sector.

[General news](#)

[Industry hits back at accusations of irresponsible practices.](#) 27 July 2018.

There is a common misconception that the Peruvian government is purposely depriving local communities of a valuable food source and in Greenberg states that Peruvian law dictates that more than 95% of the catch must go to the reduction industry, this is simply not correct and in fact the government has been doing the exact opposite. The Peruvian Government actually restricts the fishing of anchovy for fishmeal and fish oil with the setting and enforcement of quotas and closed fishing seasons - standard elements of sound fishery management. The fishing of anchovy for direct human consumption in the inshore artisanal fishery is in a restricted open-access model, regulated by permits and a tax for accessing a natural resource. There is no bias towards the fishing of anchoveta for fishmeal and fish oil production, quite the contrary. The Peruvian government has invested many millions of dollars to promote direct consumption but with little success so far. People just don't eat enough! The same is true of many of the other species used around the world for fishmeal and fish oil production, and by their use in this way they support the production of protein that is valued for its contribution to global food security.

[IFFO Fact sheet. Peruvian Anchovy. Why feed, not food?](#)

June/July 2018 fishmeal news alert issued 22 August 2018.

Fool's gold: what fish oil is doing to our health and the planet. 25 July 2018

A huge new study, comparing 79 trials involving 112,059 people, has found omega-3 fish oil capsules pills, one of the world's most popular dietary supplements to reduce the risk of coronary heart disease has found "little or no difference to risk of cardiovascular events, coronary heart deaths, coronary heart disease events, stroke or heart irregularities". Today, one in every four kilograms of fish caught is reduced into oil and meal and used for agriculture, land animal husbandry and, most recently, fish farming, AKA aquaculture..... And although Peruvian anchoveta are as delicious as any anchovy on Earth, an industry-influenced Peruvian law dictates that more than 95% of the catch must go to the reduction industry.

State regulation of mackerel fishery under audit by European Commission. 1 July 2018.

The European Commission is carrying out an investigation into the Irish state regulator's system of monitoring some of the local fleet's largest and most successful fishing vessels. An audit by the EU's directorate-general for maritime affairs and fisheries is focusing on extra control measures put in place by the Irish Sea Fisheries Protection Authority after discrepancies were detected in the multimillion-euro pelagic (mackerel/herring) fishery. It is also assessing Ireland's system of controlling tuna, particularly bluefin tuna, caught by both commercial and recreational or sea angling vessels. The EU sent a mission to Ireland in mid-March, as part of what it describes as a routine audit. However, it specified that it wished to examine a number of extra control measures which were "being or would soon be" implemented by the authority to ensure the "accurate and reliable weighing of bulk pelagic catches in premises in Killybegs".

IFFO announces new Director General. 14 June 2018.

IFFO has announced the appointment of Petter Martin Johannessen as the new Director General. Johannessen will take up the post from 3 September 2018 in IFFO's London Headquarters, following the departure of the outgoing Director General Andrew Mallison in July.

Events

Registration is now open for the IFFO Annual Conference in Rome, 15 – 17 October 2018.

There is more information about the conference, including hotel, program and speakers list. Registrations can only be processed online and payment must be made via credit card. **[The Pelagic Fish Forum 18 - 19 October 2018 in Rome.](#)**

See also

- **Seafish aquaculture web page:** <http://www.seafish.org/industry-support/aquaculture>
- **For guides and information see:** <http://www.seafish.org/industry-support/aquaculture/aquaculture-support/guides-and-information>
- **For the Aquaculture Common Issues Group minutes and presentations see:** <http://www.seafish.org/industry-support/aquaculture/aquaculture-groups/aquaculture-common-issues-group>

This is an information service provided by Seafish for industry and key stakeholders. The views expressed are not necessarily the views of Seafish.