



Albacore tuna

Thunnus alalunga

Also known as:
Longfinned Albacore, Tunny

Average Weight:
3-10 kg

Average Length:
50-70 cm

The New Zealand albacore tuna troll fishery is a well managed and certified sustainable fishery in accordance with the Marine Stewardship Council's Principles and Criteria for Sustainable Fishing.

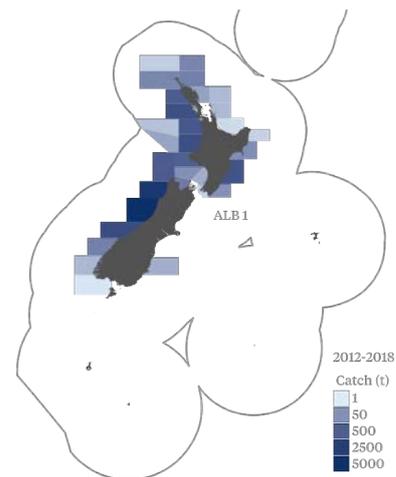
QMS Managed:

YES



CERTIFIED SINCE
November 2001
MOST RECENT AUDIT
February 2019

Fishing Areas

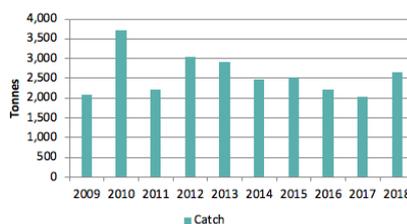


Commercial Catch Allowance
2018/19

0t

Commercial Catch
2017/18
2,659t

Historic Catch Quantity Data:



Fishing Season: Year-round



Fishing Methods



Albacore tuna

Thunnus alalunga

Also known as:

Longfinned Albacore, Tunny



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 Protection Areas have been acknowledged for their contribution to marine biodiversity in numerous international publications, including from the United Nations Environment Programme.

#1

New Zealand has been repeatedly ranked among the best performing fisheries nations in the world.

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.

2.5k

Around 2,500 people work in commercial fishing and aquaculture operations at sea.

SUPPLY CHAIN

While the primary purpose of traceability in New Zealand is to ensure that a recall can be undertaken quickly and effectively, it also provides seafood businesses with a level of transparency and integrity.

For seafood, traceability requirements apply from the point of harvest or catch through to retail sale (if consumed in New Zealand) or to the point of export. This means traceability of seafood in New Zealand can extend from sea to plate.

21

There are 21 certified MSC Chain of Custody suppliers in New Zealand.

CURRENT INITIATIVES

Management of the South Pacific albacore tuna stock is the responsibility of the Western and Central Pacific Fisheries Commission (WCPFC). The WCPFC is an international fisheries agreement that seeks to ensure, through effective management, the long-term conservation and sustainable use of highly migratory fish stocks (i.e. tunas, billfish, marlin) in the western and central Pacific Ocean.

As a member of the WCPFC, New Zealand is responsible for ensuring conservation and management measures applied within New Zealand fisheries waters are compatible with those of the WCPFC.