



Orange roughy

Hoplostethus atlanticus

Also known as:
Rosy Soldierfish, New Zealand Redfish

Average Weight
0.8-1.6kg

Average Length
30-40cm

The New Zealand orange roughy fisheries are well managed and 82% of the catch has been certified sustainable fishery in accordance with the Marine Stewardship Council's Principles and Criteria for Sustainable Fishing.

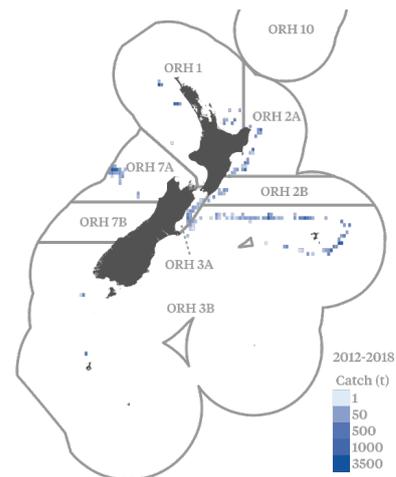
QMS Managed

YES



CERTIFIED SINCE
December 2016
MOST RECENT AUDIT
February 2020

Fishing Areas



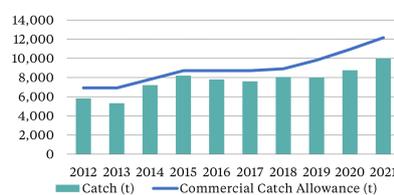
Commercial Catch Allowance
2021/22

12,161t

Commercial Catch
2020/21

10,024t

Historic Catch Quantity Data



Fishing Season: Year-round



Fishing Methods



Trawl

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SUSTAINABILITY

Fisheries New Zealand employees fisheries scientists to oversee the collection and analyses of scientific information to inform fisheries management and conservation decisions.

Regular stock assessments are undertaken to estimate fishery stock size and numbers. Scientific studies are also used to assess the biology of fish. From these, scientists can estimate future stock sizes under different commercial catch limits, analyse whether they are within sustainable limits, and inform the Minister to allocate catch accordingly.

#1

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

WORKFORCE

New Zealand's Maritime Rules require operators of commercial fishing vessels to have an effective safety management system in place.

Safety management systems cover safe operating parameters, the qualifications and training of the vessel's crew, vessel maintenance, emergency procedures, health and safety considerations and continuous improvement.

Every commercial fishing vessel must have their safety management system reviewed and approved by Government.

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Last year, Maritime New Zealand oversaw 349 surveys of fishing vessels under MTOC or Safe Ship Management Systems.

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.

Products from MSC certified fisheries that also meet the MSC chain of custody standard are eligible to display the MSC ecolabel. This adds an extra layer of assurance to businesses and consumers that MSC seafood can be traced through the supply chain.

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There are 24 certified MSC Chain of Custody suppliers in New Zealand.

CURRENT INITIATIVES

Orange roughy is managed on behalf of the New Zealand Government by Fisheries New Zealand (FNZ).

FNZ works in partnership with Deepwater Group - a not for profit organisation that works on behalf of fisheries quota owners. The two parties have developed a single joint-management framework with agreed strategic and operational priorities and workplans for New Zealand's deepwater fisheries.

The partnership is focused on determining the maximum economic yield of the deepwater fisheries by setting catch limits that maximise returns over the long term within the constraints of ecological sustainability.