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Southern blue whiting

Micromesistius australis

Also known as:
Southern Poutassou

Average Weight
0.4-0.6kg

Average Length
40-50cm

Nearly all of southern blue whiting catch comes from Bounty Platform and Campbell Island Rise. Both fisheries are certified as sustainable in accordance with the Marine Stewardship Council's Principles and Criteria for Sustainable Fishing.

QMS Managed

YES



CERTIFIED SINCE
April 2012

MOST RECENT AUDIT
June 2021

Commercial Catch Allowance
2021/22

49,268t

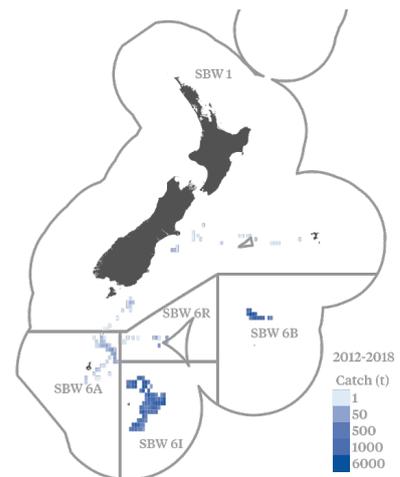
Commercial Catch
2020/21

13,436t

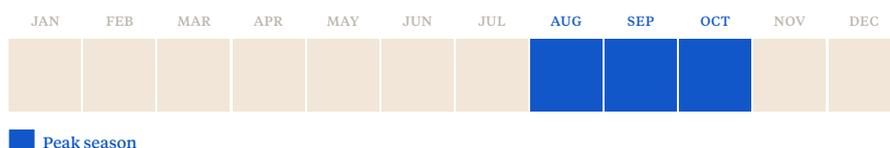
Historic Catch Quantity Data



Fishing Areas



Fishing Season: Year-round



■ Peak season

Fishing Methods



Trawl

Any questions? We'll be happy to help. Visit our contact page or email us at: hello@openseas.org.nz

For more detailed information, including assessment reports and associated references, visit www.openseas.co.nz/fish/southern-blue-whiting openseas.org.nz

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SUSTAINABILITY

All marine mammals and reptiles, most seabirds and corals, and many other marine species are fully protected under New Zealand law.

Non-binding initiatives aimed at addressing marine mammal interactions with fishing activities include vessel-based risk management plans and industry liaison activities, research and monitoring, and operational conformance measures.

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New Zealand is a signatory to 17 international and regional agreements for managing protected species and marine conservation.

WORKFORCE

Compliance with legal requirements provides the minimum standard for fisher compensation and working conditions.

The New Zealand seafood industry is required to comply with all relevant legislation relating to the human rights, employment and safety of fishers.

These rights and protections are specified through 13 Acts of Parliament and administered through 7 regulatory agencies. Criminal penalties can and do apply for breaches of law.

100%

All commercial fishing vessels fishing in New Zealand waters must be flagged to New Zealand and follow New Zealand law.

SUPPLY CHAIN

As part of food safety requirements, New Zealand seafood businesses are required to have systems that allow product to be identified and tracked on a one step backwards and one step forward basis.

There are also specific regulatory requirements for inventory control and recalls. For seafood processing activities, this extends to being able to identify the source of all food inputs such as raw materials, additives, other ingredients and packaging.

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

CURRENT INITIATIVES

Southern blue whiting is managed 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.