



Friday update



Captain's Blog

April 13, 2017

Orange roughy's redemption celebrated at book launch

The remarkable turnaround in the orange roughy fishery was celebrated this week.

Marine Stewardship Council certification of three major orange roughy fisheries on the Chatham Rise and Challenger Plateau was a great success story, Primary Industries Minister Nathan Guy told guests at a function at Wellington's Boatshed.

"A huge amount of work has gone into rebuilding this fishery over the years by industry and successive governments," he said.

"To now have it recognised as sustainable by an independent, international body is worth celebrating.

"The certification follows two years of review and assessment by an independent team of experts.

"Many international markets are now demanding MSC certification as a baseline requirement, so to have this for such a valuable export fish stock is extremely important. This is the sixth species to achieve MSC certification.

"It shows our Quota Management System is flexible and effective and helps support the global reputation of New Zealand as being committed to developing sustainable fisheries.

"MSC certification sends a message to consumers here and around the world that this is a premium product harvested with care."

The council was set up in 1997 to address the problem of unsustainable

In the Media



Mussel industry goes high-tech

Newsroom (9 April) Warm baths and vibrating devices are being used by Nelson company SPATnz to get shy greenshell mussels to release their spat. Previously industry had to collect wild spat off beaches, leaving them at the mercy of nature, but now the innovative company can breed mussels on cue. The selective breeding programme could bring a \$200 million boost to the New Zealand economy. SPATnz programme manager Rodney Roberts said it took a lot of work to get to this point.

"We experimented with lighting, different bath temperatures and sounds and we finally settled on a combination of light, temperature and small vibrations that seems to really get the mussels going, encouraging them to produce maximum quantities of sperm and eggs," Roberts said.

"We are now able to produce billions of mussel eggs each month and the great news is that these are growing into strong, faster growing and more

fishing and to safeguard seafood supplies for the future.

Its vision is for the world's oceans to be teeming with life and it accords its blue MSC label to fisheries demonstrating sustainable practices across a wide range of criteria.

The certification of orange roughy is one of the biggest news stories in the fishing industry ever, according to MSC regional director Asia Pacific Patrick Caleo.

"Few fisheries around the world have sparked such controversy or had such a bad reputation as orange roughy," he told guests.

"It is the classic story of boom, bust and redemption.

"The roughy story in New Zealand is an amazing story of improvement and one that I am very keen to tell. And also one that I am very keen to defend.

"Ten percent of the world's fisheries are MSC certified, an amazing achievement, but there is so much work to do yet.

"A lot of the world's fisheries are in bad shape. We need more examples like roughy to inspire fisheries around the world to do better.

"You guys in New Zealand do get a hard time and you seem to have been getting a particularly bad time of late. Do you know why? It is because everyone expects you to be the best in the world at this stuff. The New Zealand public, your consumers and conservation groups all expect you guys to be the best. And when I listen to you all speak, you have the same expectation of yourselves.

"New Zealand fisheries are doing well. Seventy five percent of deepwater fisheries landing - 50 percent of the total New Zealand catch - are certified, a pretty amazing achievement."

Darren Lovell, chef and owner of Queenstown seafood restaurant Fishbone, said he had done his own research after his menu looked like a red-lined list of endangered species, according to Forest & Bird's guide.

Among his discoveries was that fisheries in North America were adapting the New Zealand quota system and were now seeing their fish stocks increase.

"I learnt that fishing uses no water, no pesticides, no fertiliser and causes no soil erosion.

"I learnt that you guys are constantly in the firing line, often vilified by green groups who keep telling us over and over again not to eat fish.

"No longer was I drowning in a sea of guilt, but riding a wave of enthusiasm for our seafood industry.

"If you care about the New Zealand environment, you should drink less flat whites and eat more orange roughy."

Guests did just that, sampling carpaccio-style roughy, hoki sliders, pickled tuna, hake rillete, ling tacos and

consistent mussels."

In 2015 the first batch of mussel larvae was conceived in six large tanks, enough to populate 70,000 metres of rope.

The first of those mussels are now ready to be harvested and more importantly eaten.

"We are now ramping up production and will soon be able to supply enough spat to produce 30,000 tonnes of mussels annually."

That should significantly increase the industry's output; they currently harvest 94,000 tonnes a year.

SPATnz is a joint venture between MPI and Sanford, with both investing \$13 million into the programme.

[Read more](#)

[Watch how it happens](#)

Opinion: Claims of Sounds awash with salmon poo miss the mark

Stuff (April 10) New Zealand King Salmon chief executive Grant Rosewarne addresses "several incorrect and misleading statements" made by Peter Beech in a recent *Marlborough*

Express [opinion piece \(Friday, April 7\)](#).

Rosewarne begins by comparing New Zealand and Norway, two countries similar in population size and with an economic focus on farming (ours being agri and theirs being aqua).

"New Zealand produces approximately 1.18 million tonnes of beef and sheep meat from 25,113 farms using 9,328,000 land surface hectares (ha). By contrast, Norway produces 1.39 million tonnes of Atlantic salmon and trout from less than 1000 sea farms occupying less than 3000 sea surface ha (plus 220 hatcheries occupying about 1000 land ha).

"Thus, 4000 ha of (mainly) sea space in Norway produces more protein than 9,328,000 ha of land in New Zealand. Due to an amazingly small footprint, the salmon industry is highly compatible with a more natural environment."

Rosewarne also hits back at comments regarding their feed and nitrogen levels.

"Mr Beech implies all of the nitrogen in our feed winds up in the sea and further states that it continuously accumulates. Both these statements are wrong.

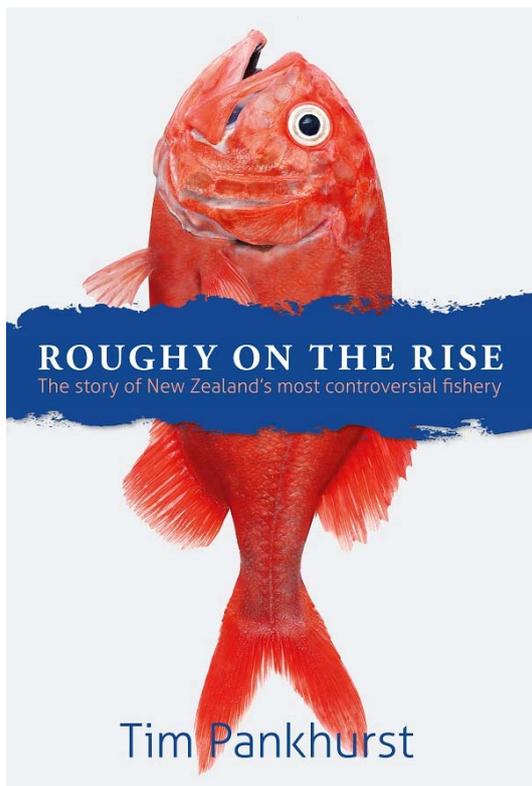
"First, 99.9 per cent of the feed we put in the water is eaten by our fish. Much of the nitrogen winds up as protein in the fillets of our salmon, a high proportion of it comes out of the gills and relatively little is discharged as salmon poo. The form of nitrogen that comes out of the gills is highly bioavailable and is very quickly assimilated because marine

skewered toothfish, all MSC certified.

The function doubled as the launch of a book, *Roughy on the Rise*, that details the history of the fishery and the characters involved.

The book includes extended interviews with skippers and crews, scientists, observers, officials and politicians seeking to manage a lucrative fishery that underpinned the development of the modern fishing fleet and is worth \$60 million in annual exports.

[To purchase a copy, click here](#)



Consultation: Compulsory “float-free” distress beacons?

Consultation begins today on changes to six maritime rules, including one that would make automatic “float-free” emergency position-indicating radio beacons, EPIRB distress beacons, compulsory for more commercial fishing boats.

Maritime NZ Director, Keith Manch, said this proposal comes from Coroners’ and Transport Accident Investigation Commission recommendations to make fishing boats safer.

The recommendations followed the death of 24 people over the last 11 years, following the sinking of inshore fishing boats. Manually-activated EPIRBs were carried on board these boats but, for

microorganisms are highly attuned to breaking down nitrogen from fish gills and organic matter.”

[Read more](#)



Seafood New Zealand elect new chair

Craig Ellison has been elected as the new chair of Seafood New Zealand, replacing George Clement.

Ellison, who has a Masters in Zoology from Otago University, has a long history of governance, with a particular interest in the seafood industry.

Chair of Ngai Tahu Seafood, and a director of Moana New Zealand and Sealord Group, Ellison said he wants industry to regain the public's trust after a series of public attacks.

“NZ should be proud of the performance, innovation and expertise within the sector.”

He added industry has fresh opportunities to grow and push beyond the \$2 billion in revenue achieved last year and to reinforce the strength and utility of the QMS.

Seafood New Zealand chief executive Tim Pankhurst said he looked forward to working with Ellison and also extended his thanks to Clement for his hard work and service during his three year tenure. Clement will continue as chief executive of Deepwater Group.

Ngai Tahu applies for customary marine title to 200 miles

Te Runanga o Ngai Tahu, on behalf of Ngai Tahu Whanui, have submitted an application to deal directly with the Crown and the High Court to seek customary marine title.

The application was made under the Marine and Coastal Area (Takutai Moana) Act, 2011 and is for the majority of the

various reasons, the crews were unable to activate them.

[Read more](#)

[Consultation documents](#)

South Island, extending to 200 miles. It is understood the title will begin at Kahurangi on the South Island's west coast, running south and around to Tapuae-o-Uenuku on the northern east coast; it would include the sub-Antartic islands.

The deadline for applications is now closed.