

canadian sea scallop

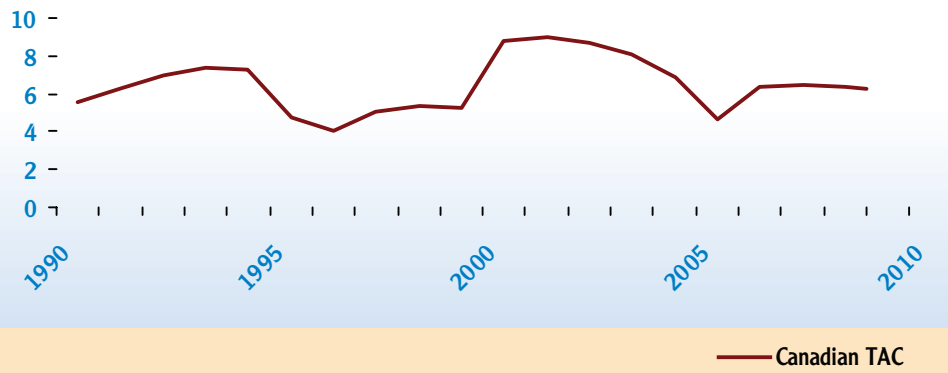


1000 metric tonnes

Species Name: *Placopecten magellanicus*

Certification(s): Marine Stewardship Council (MSC) Certification

Harvest Area / Season: Canadian Sea Scallops are harvested in FAO Area 21 (Atlantic Northwest). Clearwater harvests offshore scallops primarily on Georges Bank, Browns and German Bank, with smaller fishing areas on the Eastern Scotian Shelf and St. Pierre Bank. The fishery is conducted on a year-round basis and operates from January 1 – December 31.



Quota System: The Canadian Offshore Scallop fishery is managed on the basis of an Enterprise Allocation (EA) system introduced in 1986. Each of the seven companies (or Enterprises) that hold licences in this fishery receive a percentage share of an annual TAC (Total Allowable Catch) set by DFO (the Canadian Department of Fisheries & Oceans). Clearwater is allocated 43.86% of the quota for the offshore scallop resource and controls an additional 4.88% through our 50% interest in Adams & Knickle Ltd. Quota is set annually based on results from scientific assessments carried out in each of the major fishing grounds. The quota has fluctuated around a long-term average of 6,500 t.

Biomass Assessment: The scientific program for scallops is among the most rigorous in Canada with an extensive scientific survey program conducted jointly by DFO and Industry that samples each Bank on an annual basis. Detailed fishery dependent data, such as catch rates, meat counts, and spatial information from satellite tracking are also used to scientifically determine stock abundance and composition. Resource status is updated annually and forms the basis for management of the fishery.



This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery.
www.msc.org MML-C-1327

Participation in Research: Clearwater participates in research through joint industry/DFO scientific surveys and a 100% industry-funded dockside-monitoring program. These programs provide core information for assessing resource status. Clearwater also leads an industry initiative in geo-spatial mapping of the ocean bottom. The mapping program resulted in detailed information on bottom contours and habitat types that has been shared with government and has been incorporated into the scientific assessment of scallops, leading to an improved understanding of the resource. In addition to the standard annual scientific surveys done jointly with government, industry has conducted a series of more detailed grid surveys that allow a more accurate definition of scallop distribution leading to better precision in designing management measures, such as juvenile seed boxes.

Conservation / Management Measures: In addition to mandatory government controls such as annual quota levels, minimum meat counts, dockside monitoring and satellite tracking, industry employs several voluntary measures, such as more stringent minimum size rules and seed box closures to protect juvenile scallops.

Catch Monitoring: Electronic monitoring devices, which provide Real Time electronic monitoring, have been installed on all offshore scallop vessels. Industry sponsors 100% dockside monitoring and an at-sea Observer coverage program that provides information to DFO on catches.

Practices to Minimize Bycatch: Clearwater takes an active approach to mitigate bycatch. Ongoing research and technology improvements, such as the introduction of bottom mapping, have contributed to significant reductions in groundfish bycatch in recent years.

In the offshore scallop fishery, an at-sea Observer Program is in place to independently monitor bycatch levels in the fishery. Bycatch of cod, haddock, and yellowtail are calculated and accounted for within the quotas for these stocks, ensuring overall removals are sustainable.

Clearwater vessels track bycatch on a continuous basis and follow a bycatch protocol whereby a vessel moves out of an area

if bycatch is above defined levels. Our ongoing gear research program is testing additional modifications to further reduce bycatch below already low levels.

Fishing Method: Scallops are harvested with New Bedford Scallop rakes or drags. In order to harvest scallops in an offshore environment, fishing companies must employ modern and sophisticated vessels that are capable of deploying mobile fishing gear into depths up to 100 meters. In order to harvest the scallops from the seafloor, the gear must come into contact with the bottom where the scallops are living. The scallop drag is the only gear currently technologically capable of harvesting offshore scallops. Dive capture is not feasible in this environment.

The scallop rake is a bottom contacting gear that is deployed in a responsible manner and managed such that the fishery remains sustainable. Sensitive bottom habitats of deep sea corals in the vicinity of the fishery have been identified and closed coral protection areas have been implemented since 2002. In cooperation with DFO, annual groundfish spawning area closures are put in place to mitigate disturbance and bycatch of cod and yellowtail during this sensitive period.

At the same time as sensitive areas are being protected, strategies are implemented to mitigate ocean bottom impacts in fishing areas. Bottom mapping technology has reduced the overall towing time and amount of bottom covered by the rakes by accurately identifying the gravel habitat where scallops are found. Captains are able to accurately target scallop habitat while leaving other surrounding habitats undisturbed.

Clearwater is always seeking to improve our operations and conducts ongoing gear research to identify areas for further innovation and technological advancements in gear. We have already made great strides in reducing the footprint of the Canadian Sea Scallop fishery.

Traceability: Scallop boats shuck scallops at sea to remove the meats. Our freezer vessels are capable of shucking, measuring, grading and freezing our scallops within an hour after harvest. Individual product can be traced back to the day and fishing area where it was caught.



Dedicated to Sustainable Seafood Excellence

