

Produced By:



FACT SHEET 10

Lakes and Coorong Commercial Fishery Marine Stewardship Council Certification

Lakes and Coorong Fishery Assessment

Following the release of the fishery's Environmental Management Plan 1998/99 (Fact Sheet 9), a decision was made to pursue Marine Stewardship Council (MSC) certification.



Their Environmental Management Plan was a major step towards MCS accreditation. Further, their full industry has chosen voluntarily to be fully accountable as a group and has placed itself under the most stringent scrutiny to prove its case.

SFA enrolled in the WWF International Community Fisheries Programme in April 1999. The World Wildlife Fund Australia has formed a partnership with the Lakes and Coorong Fishery as part of the International Community Fisheries Programme. Other supporters are WWFUS, Environment Australia, and the David and Lucille Packard Foundation.

The fishery underwent pre-assessment and worked through the issues that were identified. What has followed are stock assessments and data collation in preparation for full MSC assessment.

Tenders were called for the assessment and the successful organisation was Scientific Certification Systems of California. A panel of three internationally recognised experts proceeded with developing the performance indicators and scoring guideposts (see link).



Catch of the day!

A Coorong fisherman with his catch of mulloway.

The Fishery underwent the first stage of MSC Assessment, the 'Pre-Assessment' by Scientific Certification Systems of California

This assessment declared the fishery 'inherently sustainable due to the rotational harvest practices they employ'.

View the progress of the Lakes and Coorong fishery on
http://www.msc.org/html/content_1127.htm

Marine Stewardship Council – The best environmental choice in seafood

MSC is an international non-profit organization dedicated to encouraging sustainable fisheries around the world by using market-based incentives. MSC has developed a standard for sustainable and well-managed fisheries. Any fishery may voluntarily choose to be assessed against the MSC Standard by an independent third-party certifier.

The MSC promotes equal access to its certification programme irrespective of the size, scale, type location or intensity of the fishery. The MSC also recognises the need to observe and respect the long term interests of people dependent on fishing for food and livelihood.

*To see which fisheries
world wide have
achieved certification or
are currently being
assessed go to
www.msc.org*

In order to obtain MSC accreditation to assess fisheries or companies against the MSC Standard for fisheries certification or chain of custody, certification bodies must meet specified requirements as stated in the MSC Accreditation Manual.

Fisheries that meet the MSC Standard may use the MSC ecolabel, which tells consumers they are choosing products that are the best environmental choice in seafood.

To use the MSC logo on seafood products it is first necessary to be certified for chain of custody. This involves an independent certification body assessing the applicant's traceability systems and ensuring they are sourcing from certified suppliers. After being certified for chain of custody, it is necessary to obtain a logo licence from the MSC's trading company, Marine Stewardship Council International (MSCI).

Market demand for MSC labelled fishery products is strong in the UK, growing in Europe and the US and with the MSC labelled product now in Australia, the new MSC office is beginning to promote the market development for Australia also.

There are over 100 products certified to MSC's Standard internationally.



*The manual harvest of
cockles (Pipi).*

*Fishers dig them with
their feet and land them in
a modified net.*
