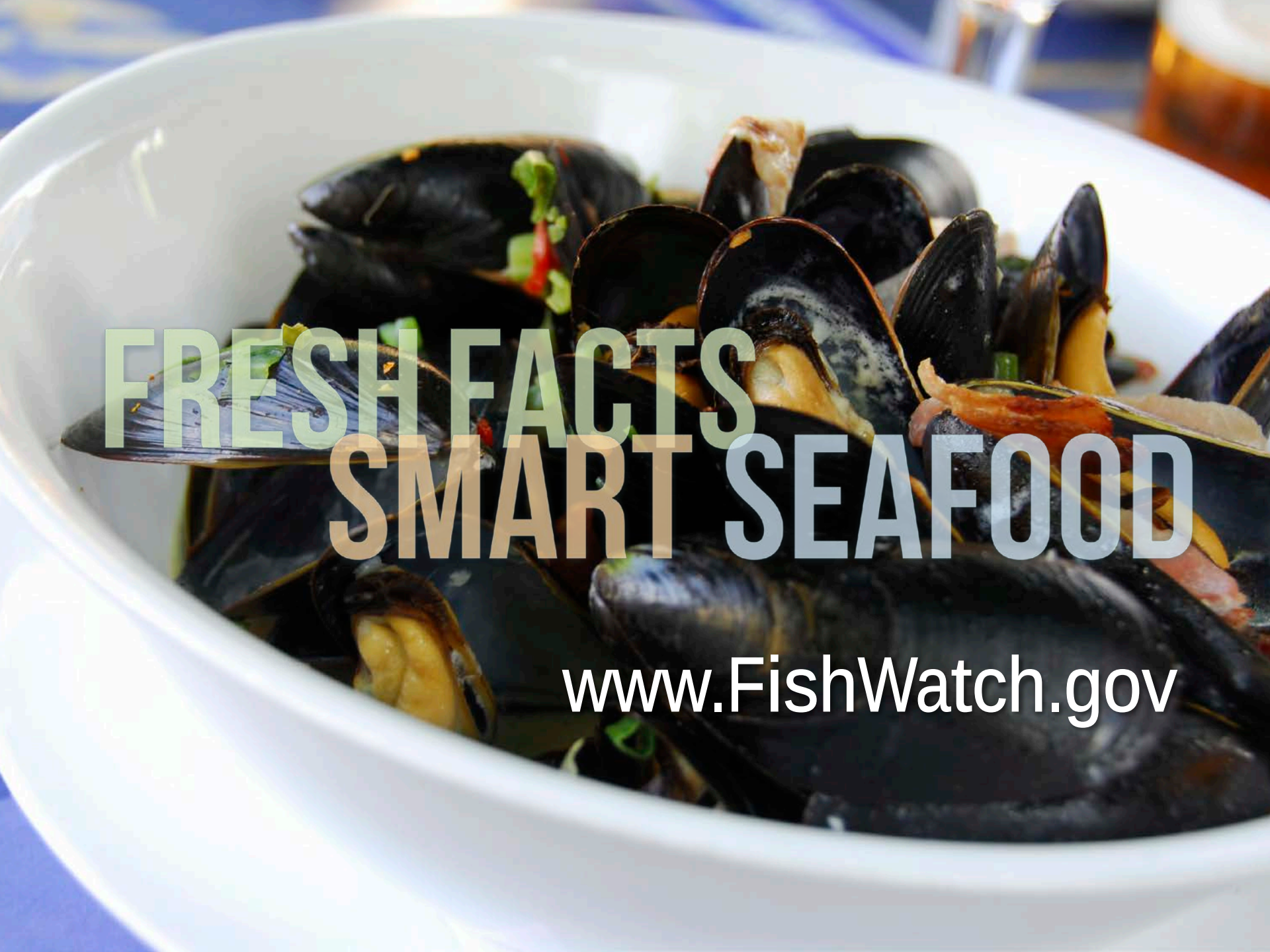
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Sustainable Fisheries, Sustainable Seafood

Laurel Bryant
Chief, External Affairs
NOAA Fisheries Communications Office

NOAA FISHERIES

U.S. Fisheries—3 Things to Remember

Sustainability is a dynamic process

Sustainability is ever evolving

NOAA Fisheries is a leading authority

The origin of NOAA Fisheries was the U.S. Commission of Fish and Fisheries.

Established in 1871 under the Smithsonian Institution, the Commission was the first Federal agency dedicated to natural resource conservation.

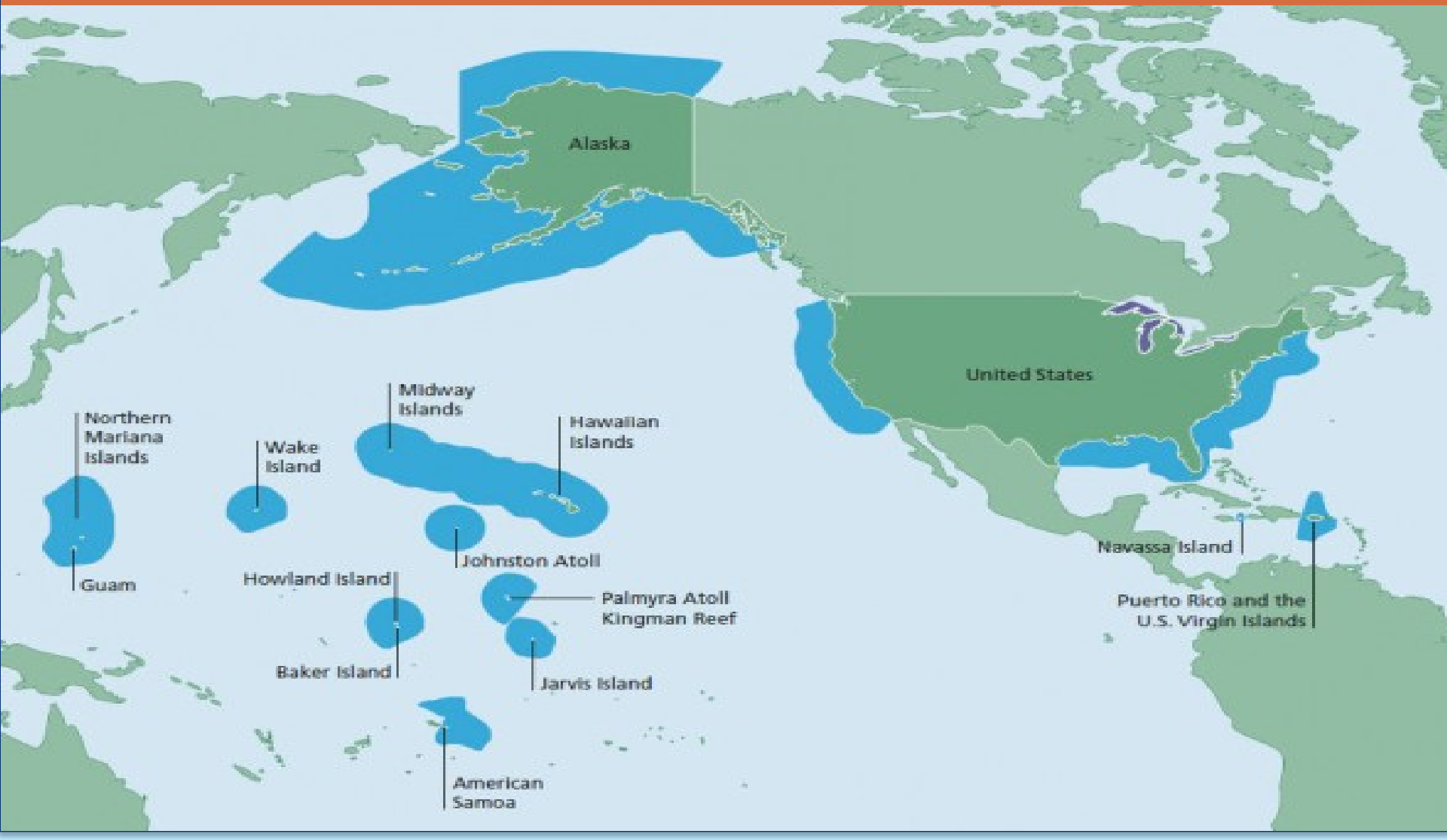
Managing U.S. Fisheries—Pivotal Points

1976—Magnuson Stevens Act and Fishery Conservation Zone

1996—Essential Fish Habitat and 10 National Standards

2007—Annual Catch Limits and Accountability Measures

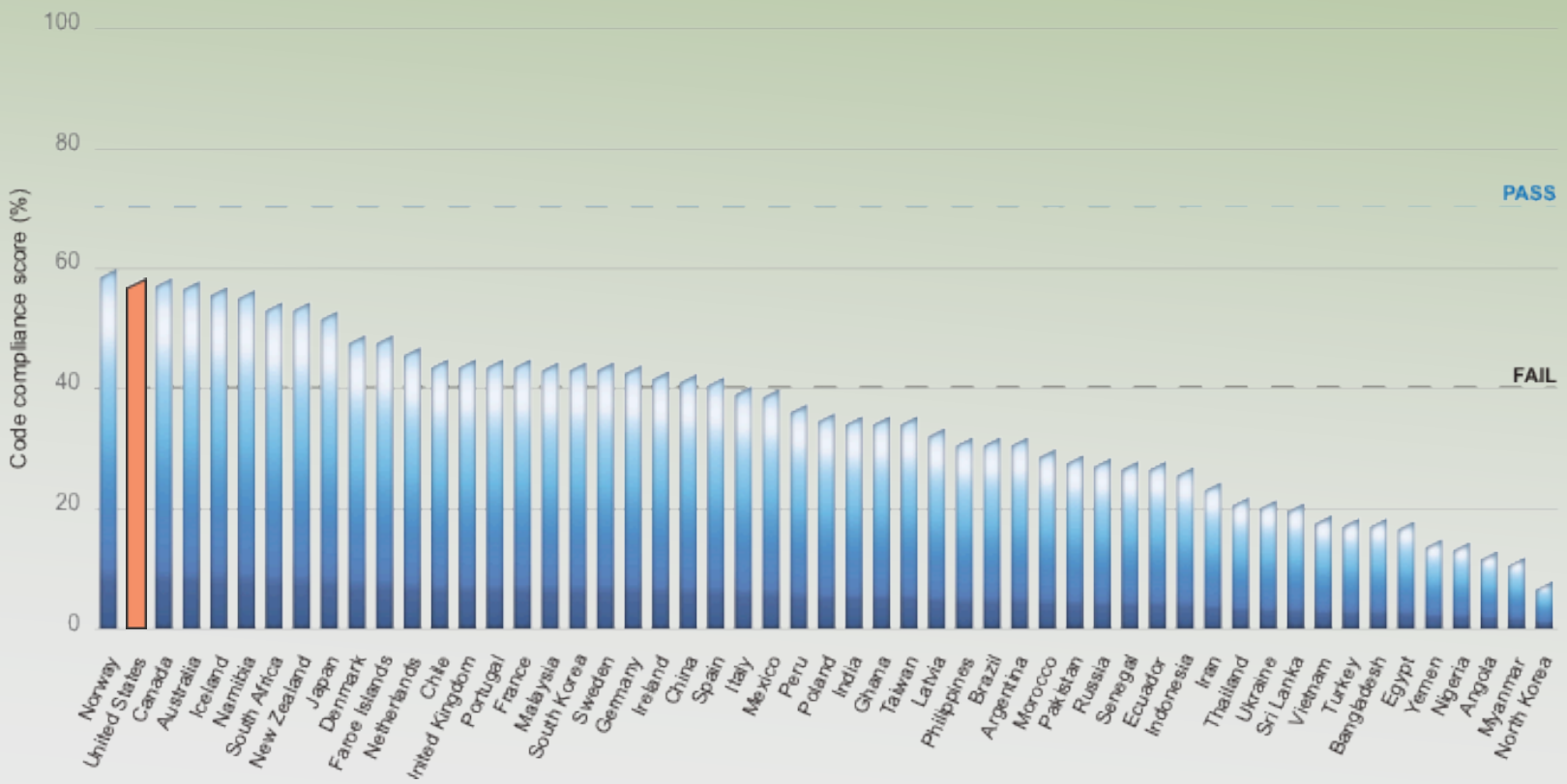
U.S. Fisheries—Largest in Size



U.S. Fisheries—Leading in Performance

Compliance with the Voluntary FAO Code of Conduct for Responsible Fishing

Figure 1
OVERALL CODE OF CONDUCT COMPLIANCE



Nature, vol 457 / 5, February 2009.

Three Pillars of Implementation

10 National Standards of Sustainability

1. Optimum Yield
2. Scientific Information
3. Management Units
4. Allocations
5. Efficiency
6. Variations and Contingencies
7. Costs and Benefits
8. Communities
9. Bycatch
10. Safety of Life at Sea

U.S. Science–Based Management

Preventing

Monitoring

Responding

Fish Management Plans

Annual Catch Limits

Stock Assessments

Accountability Measures

Overfished Species

North Pacific:
1. Blue king crab—Pribilof Islands

Pacific:
1. Canary rockfish
2. Cowcod
3. Pacific ocean perch
4. Chinook salmon—California Central Valley: Sacramento (fall)1
5. Yelloweye rockfish

Western Pacific
1. Seamount Groundfish Complex— Hancock Seamount

New England:
1.Atlantic cod – Georges Bank
2. Atlantic cod – Gulf of Maine
3. Atlantic halibut
4. Atlantic salmon1
5. Atlantic wolffish1
6. Ocean pout
7. Thorny skate
8. White hake
9. Yellowtail flounder—Georges Bank
10. Yellowtail flounder—Cape Cod/Gulf of Maine
11. Windowpane—Gulf of Maine/Georges Bank
12. Winter flounder—Southern New England/Mid-Atlantic
13. Witch flounder

Highly Migratory Species:
1. Albacore – North Atlantic[2]
2. Blacknose shark
3. Blue marlin – Atlantic[2]
4. Bluefin tuna – West Atlantic[2]
5. Dusky shark
6. Porbeagle shark
7. Sandbar shark
8. White marlin – Atlantic[2]
9. Scalloped hammerhead – Atlantic[1]

Mid-Atlantic:
None

South Atlantic:
1. Red grouper
2. Red porgy
3. Red snapper
4. Snowy grouper

Gulf of Mexico:
1. Gag
2. Gray triggerfish
3. Greater amberjack
4. Red snapper

Caribbean:
1. Grouper Unit 1
2. Grouper Unit 2
3. Grouper Unit 4
4. Queen conch

[1] Non-FSSI stock
[2] Stock is fished by U.S. and International fleets

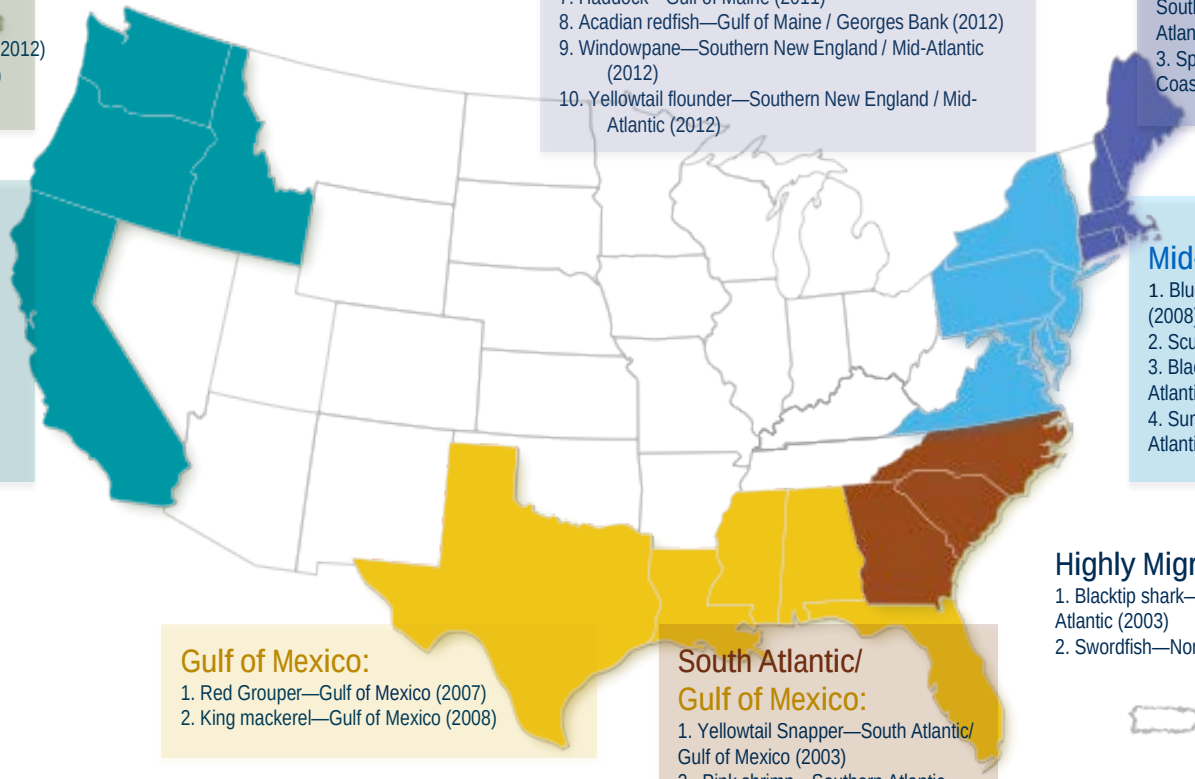
32 Rebuilt Since 2000

North Pacific:

1. Southern Tanner crab—Bering Sea (2007 and 2012)
2. Blue King Crab—Saint Matthews Island (2009)
3. Snow Crab—Bering Sea (2011)

Pacific:

1. Pacific Whiting—Pacific Coast (2004)
2. Lingcod—Pacific Coast (2005)
3. Chinook salmon—Northern California Coast: Klamath (fall) (2011)
4. Widow rockfish—Pacific Coast (2011)
5. Coho salmon—Washington Coast: Queets (2011)
6. Coho salmon—Washington Coast: Western Strait of Juan de Fuca (2012)



New England:

1. Sea scallop—Northwestern Atlantic Coast (2001)
2. Silver Hake—Gulf of Maine/Northern Georges Bank (2002)
3. Silver Hake—Southern Georges Bank / Middle Atlantic (2007)
4. Winter Flounder—Georges Bank (2003)
5. Haddock—Georges Bank (2010)
6. Pollock—Gulf of Maine / Georges Bank (2010)
7. Haddock—Gulf of Maine (2011)
8. Acadian redfish—Gulf of Maine / Georges Bank (2012)
9. Windowpane—Southern New England / Mid-Atlantic (2012)
10. Yellowtail flounder—Southern New England / Mid-Atlantic (2012)

New England/ Mid-Atlantic:

1. Goosefish (Monkfish)—Gulf of Maine / Northern Georges Bank (2008)
2. Goosefish (Monkfish)—Southern Georges Bank / Mid-Atlantic (2008)
3. Spiny dogfish—Atlantic Coast (2010)

Mid-Atlantic:

1. Bluefish—Atlantic Coast (2008)
2. Scup—Atlantic Coast (2009)
3. Black Sea Bass—Mid-Atlantic Coast (2009)
4. Summer flounder—Mid-Atlantic Coast (2011)

Gulf of Mexico:

1. Red Grouper—Gulf of Mexico (2007)
2. King mackerel—Gulf of Mexico (2008)

South Atlantic/ Gulf of Mexico:

1. Yellowtail Snapper—South Atlantic/ Gulf of Mexico (2003)
2. Pink shrimp—Southern Atlantic Coast (2012)

Highly Migratory Species:

1. Blacktip shark—South Atlantic (2003)
2. Swordfish—North Atlantic

Return on Investment

Overall seafood Industry

- $129 billion in sales impacts
- $37 billion in income impacts
- 1.2 million jobs

Current Challenges

- Habitat
- Pollution
- Climate

Future Challenges

About 90% of U.S. seafood is imported

60% of all consumed seafood is aquaculture

FishWatch—The Nation's Database

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FISH FINDER
Anchovy
Bass
Bluefish
New Video Introduces Consumers to FishWatch
MORE...
FISHWATCH TOOLBOX
FishWatch provides easy-to-understand science-based facts to help you make smart sustainable seafood choices. U.S. seafood profiled here is responsibly harvested
SEAFOOD NEWS
4.11.13
Research enables fishermen to harvest shellfish on Georges Bank
4.9.13
Panel approves ecosystem plan for West coast fisheries
4.8.13
Eat patriotic fish
4.5.13
Freshest fish traded in the dead of the NYC night
SUSTAINABILITY FACTS
Did you know that aquaculture supplies more than 50 percent of all seafood produced globally for human consumption? Conventional wisdom holds that traditional fisheries are producing near their maximum capacity and that future increases in seafood production must come largely from aquaculture. Experts at the United Nations Food and Agriculture Organization say we will need another 40 million tons of seafood worldwide per year by 2030 just to
SCIENCE BEHIND SEAFOOD
OBSERVER
In fisheries management, sound science is key to success. Observers support sound science by collecting species-specific data that would not otherwise show up in routine catch reports. In Alaska's billion dollar

IN THE U.S.

Wild-caught seafood is big business in the United States. Our fisheries provide more than a great meal - they provide jobs and recreation and help keep our coastal communities vibrant. From recreational and small-scale tribal fishermen to large-scale vessels harvesting and processing millions of tons of fish, U.S. fisheries are scientifically monitored, regionally managed, and legally enforced under 10 strict national standards of sustainability. Our dynamic, science-based management process is rebuilding depleted fish populations and maintaining healthy ones, benefitting fishermen, fishing communities, and our fishing and seafood industries.

Although at times complicated or controversial, our fisheries management system is one of the highest rated in the world. Today, we are turning a corner, heading toward a future where overfishing is a concern of the past and where maintaining sustainable fisheries is a shared commitment among stakeholders. However, we didn't get here overnight - our nation's journey toward sustainable fisheries began more than 35 years ago and continues to evolve.

THE 1970S - THE BIRTH OF U.S. FISHERIES MANAGEMENT

In the early 1970s, gasoline cost $.60 per gallon, the personal computer was just a concept, and federal management of marine fisheries was virtually non-existent. Federal activities were limited to supporting a patchwork of treaties governing international waters, which at the time were located only 12 miles off our nation's coasts. In 1976, Congress passed the **Magnuson-Stevens Fisheries Conservation and Management Act** (now known as the Magnuson-Stevens Act). This Act extended the U.S. exclusive economic zone (EEZ) out to 200 miles, eliminated competition from the foreign fishing fleets off our coasts, and established our basic fisheries management system. By the late 1980s, however, Americanization of the fishing fleet and advancements in fishing technologies were now leading to the depletion of some of the nation's most iconic fisheries. Adjustments to the Magnuson-Stevens Act were needed, and in 1996, the Act was amended to focus on protecting fish habitat and rebuilding fisheries. Since then, Congress has reauthorized the Magnuson-Stevens Act several times, each time building upon and strengthening the previous version to better conserve and manage our fisheries.

THE PLAYERS

NOAA Fisheries is the federal agency responsible for managing fisheries in U.S. federal waters (3 to 200 miles offshore, or 9 to 200 miles offshore off Texas and the west coast of Florida). NOAA Fisheries scientists and managers work with regional fishery management councils to monitor fish populations and fisheries and set regulations to ensure sustainable harvests and practices. The councils include representatives from the fishing industry, environmental groups, states, and tribes. Much of our success in the United States is due to

FISHWATCH
U.S. SEAFOOD FACTS

WINTER FLOUNDER

Pseudopleuronectes americanus

ALSO KNOWN AS:
Flounder, Sole, Lemon Sole, Georges Bank Flounder, Blackback Flounder

SOURCE:
U.S. wild-caught from Maine to Virginia

STATUS

POPULATION | FISHING RATE | HABITAT IMPACTS | BYCATCH

CLICK THE ICONS TO LEARN MORE ABOUT EACH CRITERIA

OVERVIEW

Winter flounder are an important commercial and recreational fish throughout New England and the Mid-Atlantic, although current harvests are a fraction of their historic levels. Heavy fishing pressure and habitat destruction caused winter flounder stocks to drastically decline. Strict fishing regulations are now in place, but it's estimated that it could take more than a decade for winter flounder to regain its earlier abundance off of the East Coast.

Winter flounder in eelgrass habitat.

LAUNCH GALLERY

LOOKING AHEAD

Just like people, fish require suitable shelter and adequate food to survive. Winter flounder spend several important parts of their lives in estuaries – estuaries provide spawning areas for adults, nursery habitat for juveniles, and feeding grounds for both juveniles and adults. These nearshore environments are especially vulnerable to impacts from human activities on land. Because winter flounder are so dependent on healthy nearshore habitat, declines in water quality and habitat loss have taken a toll on their populations. In turn, this habitat

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FISH FINDER

ATLANTIC SALMON

Salmo salar

ALSO KNOWN AS:
Sea Run Salmon, Kelts, Black Salmon

SOURCE:
Domestically farmed in Maine and Washington; imported from Canada, Chile, or Europe

STATUS

FEEDS | SPECIES INTERACTIONS | HABITAT IMPACTS | ANIMAL HEALTH

CLICK THE ICONS TO LEARN MORE ABOUT EACH CRITERIA

OVERVIEW | ABOUT THE SPECIES | FARMING METHODS | THE SCIENCE | THE SEAFOOD | RELATED LINKS

OVERVIEW

The U.S. farmed salmon industry, based in Maine and Washington, produces a small fraction of the salmon consumed in the United States. The majority of farmed salmon you will find in the store has been imported from Canada, Chile, or Europe.

Once-healthy wild populations of Atlantic salmon became devastated by industrialization and dam construction along rivers in the northeastern United States. In

Salmon farming in Maine, as in the rest of the United States, is governed by over 20 laws and regulations that ensure environmental protection and food safety.

LAUNCH GALLERY

LOOKING AHEAD

Aquaculture will continue to show promise in providing a healthy, domestic source of seafood and creating jobs at working waterfronts. Numerous recent studies highlight the health and nutritional benefits of eating salmon, regardless of whether it is farmed, wild, or hatchery-raised. Farmed salmon sold in the United States will continue to be dominated by imports for the near future. U.S. farmed salmon production increased from 21 million pounds per year in 2005 to 43 million pounds in 2010. Any increase in U.S. production depends on securing permits for coastal

Future FishWatch Initiatives

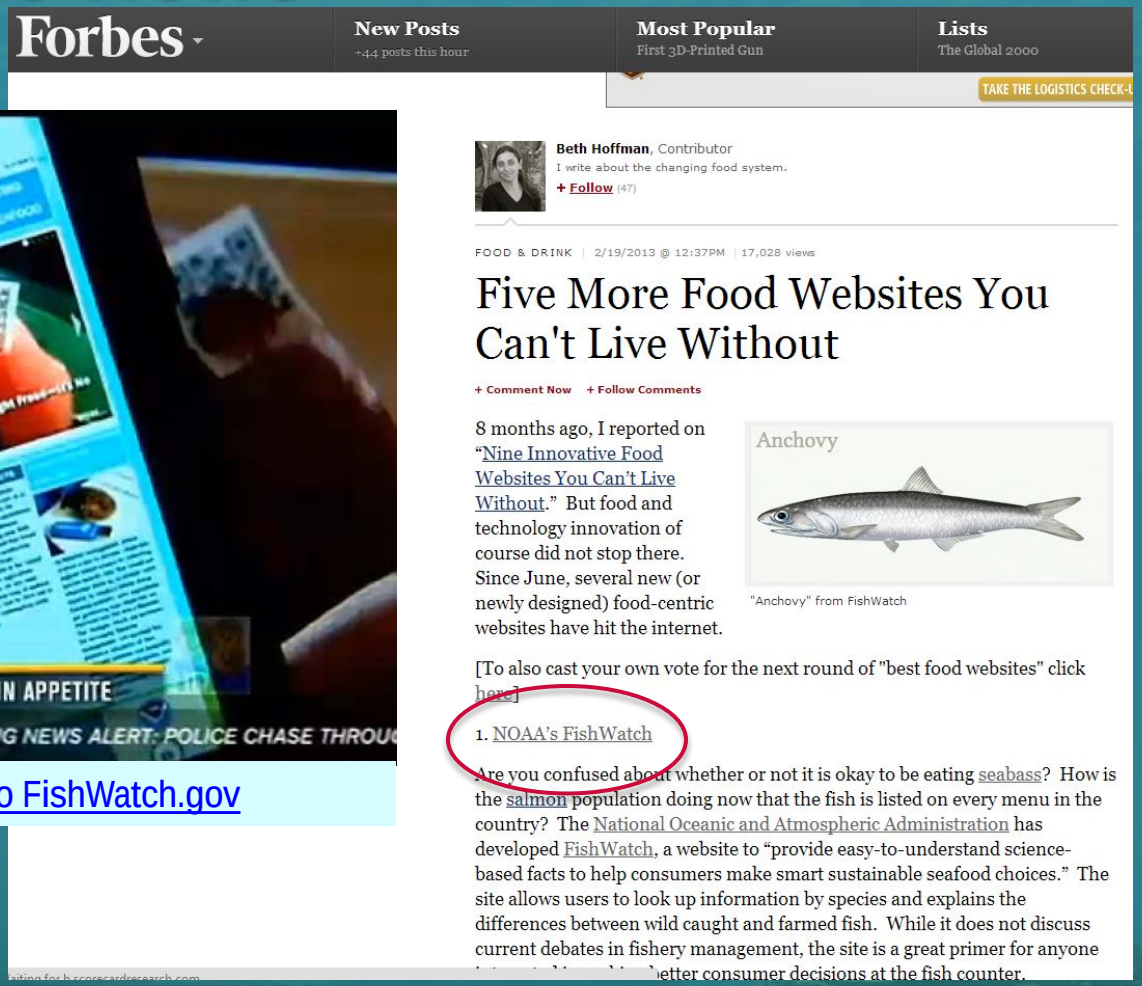
Adding Species

Adding Value

Gaining Support

FishWatch in the News

Sushi Restaurant Sends Customers to FishWatch.gov



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Beth Hoffman, Contributor
I write about the changing food system.
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Five More Food Websites You Can't Live Without

+ Comment Now + Follow Comments

8 months ago, I reported on "Nine Innovative Food Websites You Can't Live Without." But food and technology innovation of course did not stop there. Since June, several new (or newly designed) food-centric websites have hit the internet.

Anchovy

"Anchovy" from FishWatch

[To also cast your own vote for the next round of "best food websites" click here]

1. NOAA's FishWatch

Are you confused about whether or not it is okay to be eating seabass? How is the salmon population doing now that the fish is listed on every menu in the country? The National Oceanic and Atmospheric Administration has developed FishWatch, a website to "provide easy-to-understand science-based facts to help consumers make smart sustainable seafood choices." The site allows users to look up information by species and explains the differences between wild caught and farmed fish. While it does not discuss current debates in fishery management, the site is a great primer for anyone

better consumer decisions at the fish counter.

NOAA Fisheries

Founding Partner

Global Leader

Guiding Innovator

Trusted Authority

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