



Indian fisheries towards sustainability - Project under

STAINABLE SEAFOOD CERTIFICATION INITIATIVE

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CHOOSE
@MSCBLU

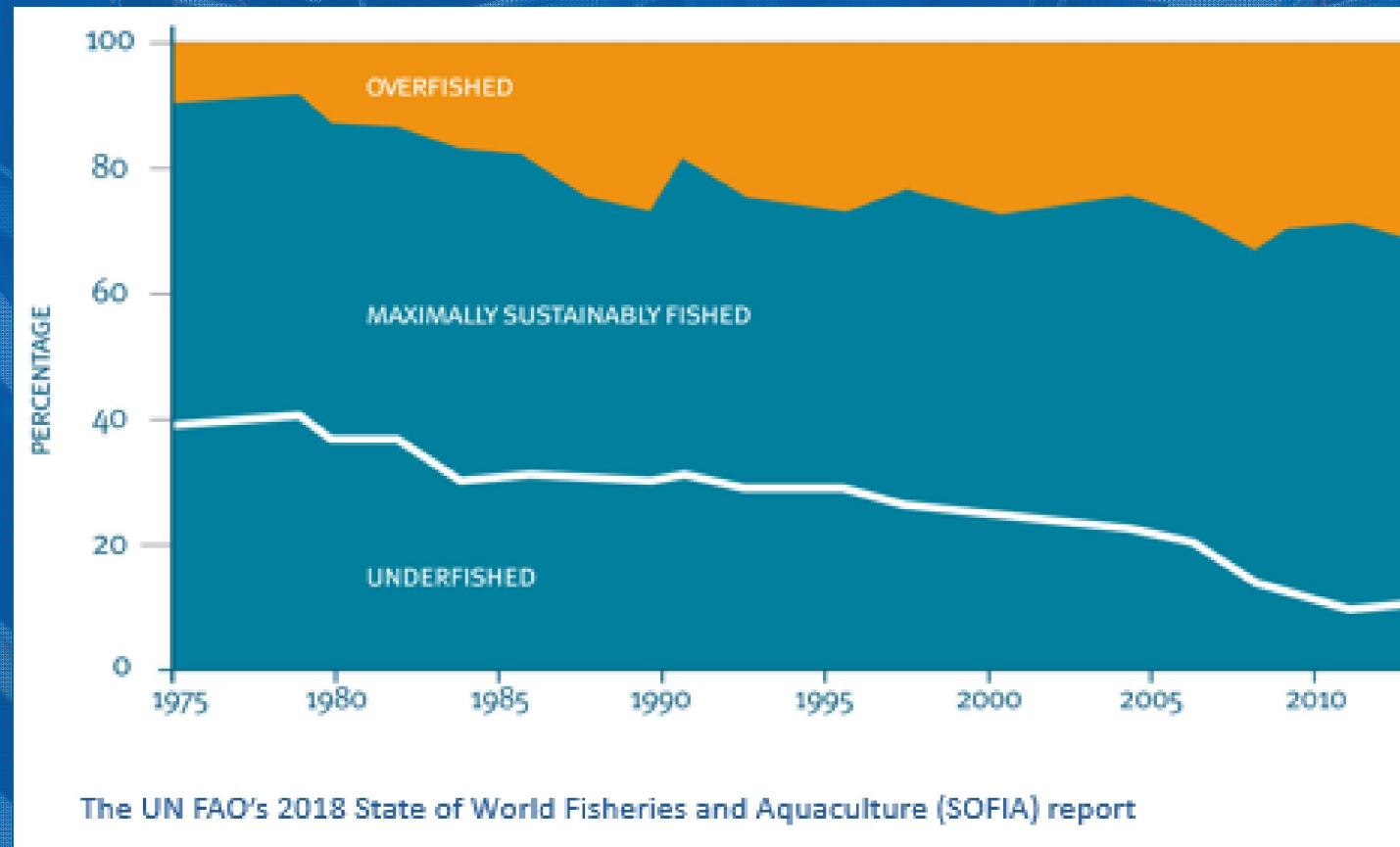
Sustainable fishing: the global challenge

Oceans are in crisis – with overfishing at the heart of the problem:

One third of the world's fisheries have now been exploited beyond sustainable limits

The UN estimates that losses could reach **ten billions** of dollars each year if current trends aren't halted

Results and trends in fish stocks are very different from one region to the other of the world



“
Since 1961 the annual
global **growth in fish
consumption has been
twice** as high as
population growth,
demonstrating that the
fisheries sector is crucial in
meeting FAO’s goal of a
world without hunger and
malnutrition.

”



Unsustainable fishing: the global challenge

However, there is hope:

In the US waters, the number of overexploited stocks is at a record low

Overfishing in the North-East Atlantic has dropped to 40%

Similar improvements have been seen in New Zealand, Australia and much of northern Europe

In 2015, the nations of the world signed up to the 17 Sustainable Development Goals



INDIAN FISH PRODUCTION

Fish production in India grew **11-fold in the last 60 years**

0.75 million in the early 50's to a production level of **12.59 million tonnes** in 2017-2018 .

India is currently the **second largest** producer of fisheries after China

Handbook on Fisheries Statistics – 2018



WHAT ARE THE CHALLENGES FACED



Overfishing

Depleted stocks

Decreasing catch rates for some species

Degradation of habitats and resources

Illegal unreported unregulated fishing

These challenges affects the continued sustainability and threats to livelihoods

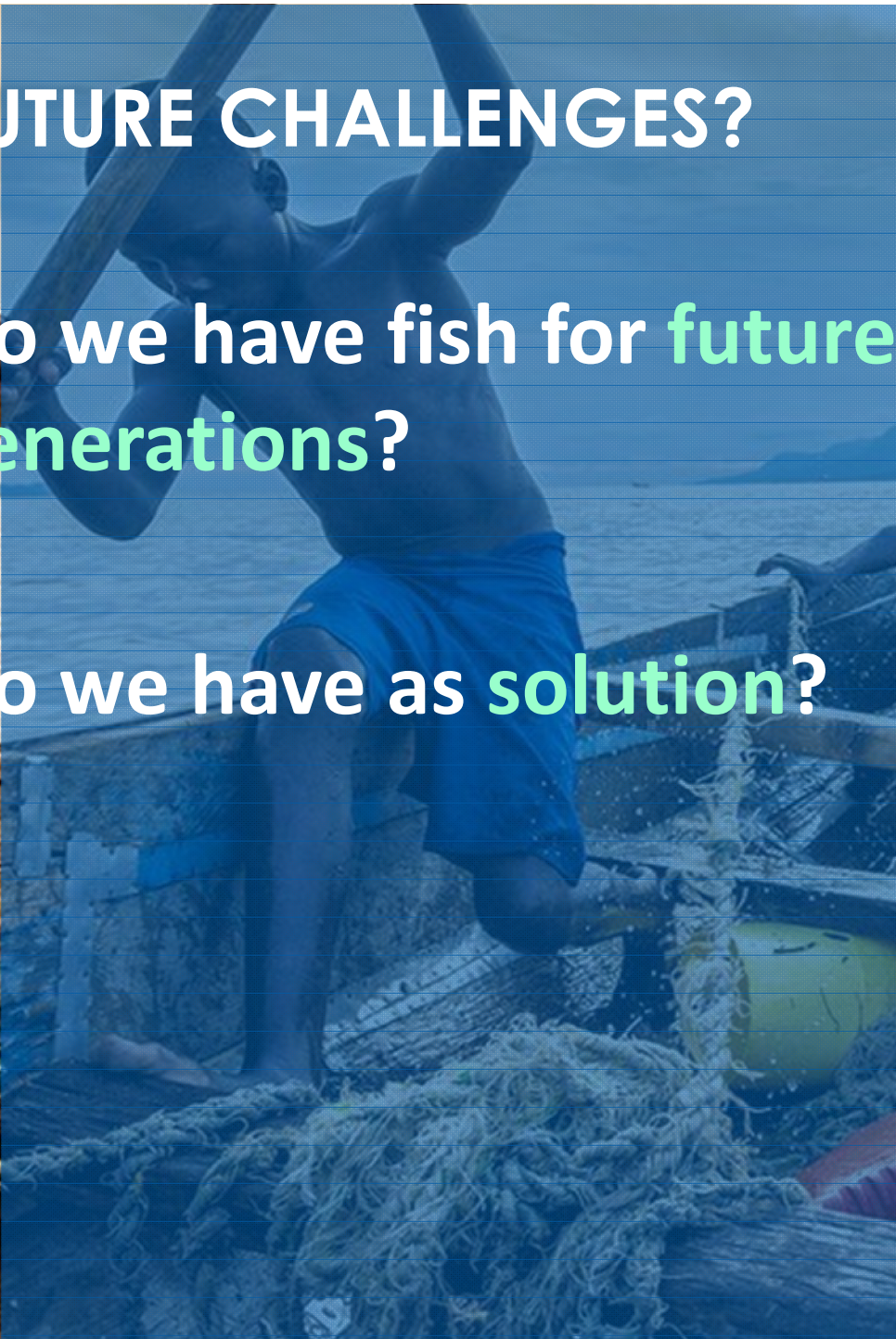


Photo: Times of India

FUTURE CHALLENGES?

How do we have fish for future generations?

How do we have as solution?



MSC: part of the solution

Building consensus around what sustainable fishing looks like

We're providing a blueprint for fishing that is environmentally and economically sustainable, based on United Nations FAO guidelines

Driving change on the water

We're encouraging and rewarding fisheries to make improvements to meet and maintain MSC certification

Building demand in the marketplace and society

Our blue ecolabel lets customers choose seafood that can be traced back to a sustainable fishery – creating market incentives for more fisheries to meet the MSC Standard

Salmon on the Annette Islands, Alaska



“

From fishers, companies and consumers choosing sustainable seafood – to the scientists and NGOs sharing their expertise. Together we can secure the future of our ocean and the seafood it supplies.

”

MSC is more than a certification scheme



The MSC program contributes to several of the UN's Sustainable Development Goals including targets to end overfishing, restore fish stocks, protect marine ecosystems and eliminate IUU fishing

MSC data is used to track progress against international biodiversity goals In 2002, international governments set 20 targets under the UN Convention on Biological Diversity, known as the Aichi targets

Providing a benchmark. Governments, fishery improvement projects and other fisheries can use the Standards as a tool to assess their sustainability and make improvements

Convening partners, galvanising action. From fishing communities and industry, through to governments, NGOs, scientists and consumers – together we can end overfishing and restore our oceans



WHAT IS THE MSC?

An international, not-for-profit NGO

A certification and ecolabelling program

Set and maintain credible standards

Recognize and reward sustainable fishing practices

Work with fisheries and businesses around the world

Transform the seafood market to a sustainable origin

LOOK FOR THE
**MSC BLUE
FISH LABEL**



**CERTIFIED
SUSTAINABLE
SEAFOOD**

ENJOY THE
SEAFOOD
YOU LOVE ♡
TODAY, TOMORROW
AND ALWAYS



We're on a mission to end overfishing. Ensure future generations can enjoy the wild seafood we love by choosing certified sustainable seafood with the blue fish label.

Collaborating on the pathway to sustainability

Full assessment and certification

Pre-MSC Fishery Improvement

Further Improvement

- Research and management
- Industry
- Business



Certification

- CABs
- Stakeholders
- Industry



Improvement & ITM

- Research and management
- NGO's
- Donors
- Businesses

Opportunity to apply for Ocean Stewardship Fund



Action planning

- FIP providers
- NGO's
- Management

Pre-assessment Gap Analysis

- CAB's

Chronology of Ecolabelling process in India



ICAR-CMFRI & WWF-INDIA HAS BEEN A PRIME MOVER FOR SUPPORTING CERTIFIABLE FISHERIES IN INDIA AND DEVELOPING PLANS FOR ITS IMPROVEMENT SO THAT IT CAN BE MSC CERTIFIED.

MSC process: Certified in 2014, pre-assessment completed in October 2010

Species: Short-necked clam (*Paphia malabarica*)

Fishing method: Diving and hand-dredging

Country: India

Fishery tonnage: 10,000 tonnes

Markets: Asia

Potential markets: USA & Europe

APEDA HAS BEEN FUNDING FOR MAINTAINING THE CERTIFIED FISHERY .

Chronology of Ecolabelling process in India



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भारत का राजपत्र
The Gazette of India

असाधारण
EXTRAORDINARY

भाग I—खण्ड 1

PART I—Section 1

प्राधिकार से प्रकाशित

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(पशुपालन, डेयरी और मत्स्य पालन विभाग)

अधिसूचना

नई दिल्ली, 28 अप्रैल, 2017

राष्ट्रीय समुद्री मात्स्यिकी नीति, 2017

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भारत का राजपत्र : असाधारण

Traceability of seafood and eco-labelling are gradually gaining importance as market-based interventions to ensure the environmental sustainability of fisheries. Demonstrating traceability of seafood is an important requirement for seafood exported to markets in the European Union (EU). It is likely that in the coming years more importers and consumers in the EU and other developed countries as also markets will demand only certified and labelled seafood. The Government will create an enabling environment for promoting eco-labelling of key Indian fisheries that would benefit fish stocks, seafood industry and the environment.



Chronology of Ecolabelling process in India

2015 - 25th Technical Advisory Board meeting of the MSC at Kochi - SEAI requested for focussed attention of the MSC on India's seafood industry.

2017- MSC opened its presence in India

2018 – ICAR –CMFRI, MSC-India and WWF-India – Organized Stakeholder meetings with SEAI, Fishermen, MPEDA, CIFT, EIA, Universities, NGOs, state Govt (200 participants) – Scanning & Prioritization of Marine Fisheries for Ecolabelling.

2018 – Formation of Sustainable Seafood Network of India

2018 – Clients groups formed for Fishery certifications (KFCSS, FDSSK, CMPA)

2018- ICAR – CMFRI – Completed Fishery Mapping

2019- Pre-assessment completed for 13 species

2019- ICAR–CIFRI, SSNI, MSC-India and WWF-India – Organized Stakeholder meetings Scanning & Prioritization of Inland Fisheries for Ecolabelling.

2019 – Website launching of SSNI

2019 – Entering into FIP – 12 species

2020 – ICAR – CMFRI/CIFT- FIP MoUs under scrutiny

Formation of sustainable seafood network of India

SSNI) demonstrating considerable impact on creating visibility about the food sustainability actions been taken in India to the seafood industry, Fishers, Scientists, media etc.

gain recognition as a trusted common platform at National level in order to interact and influence local government and other government line agencies.

to establish linkages with development agencies in government, stakeholders and mobilize development resources / funds from alternative sources.

to improve governance and management related to FIPs and to promote the culture of transparency, accountability and good governance at National level.



<https://ssni.co.in>



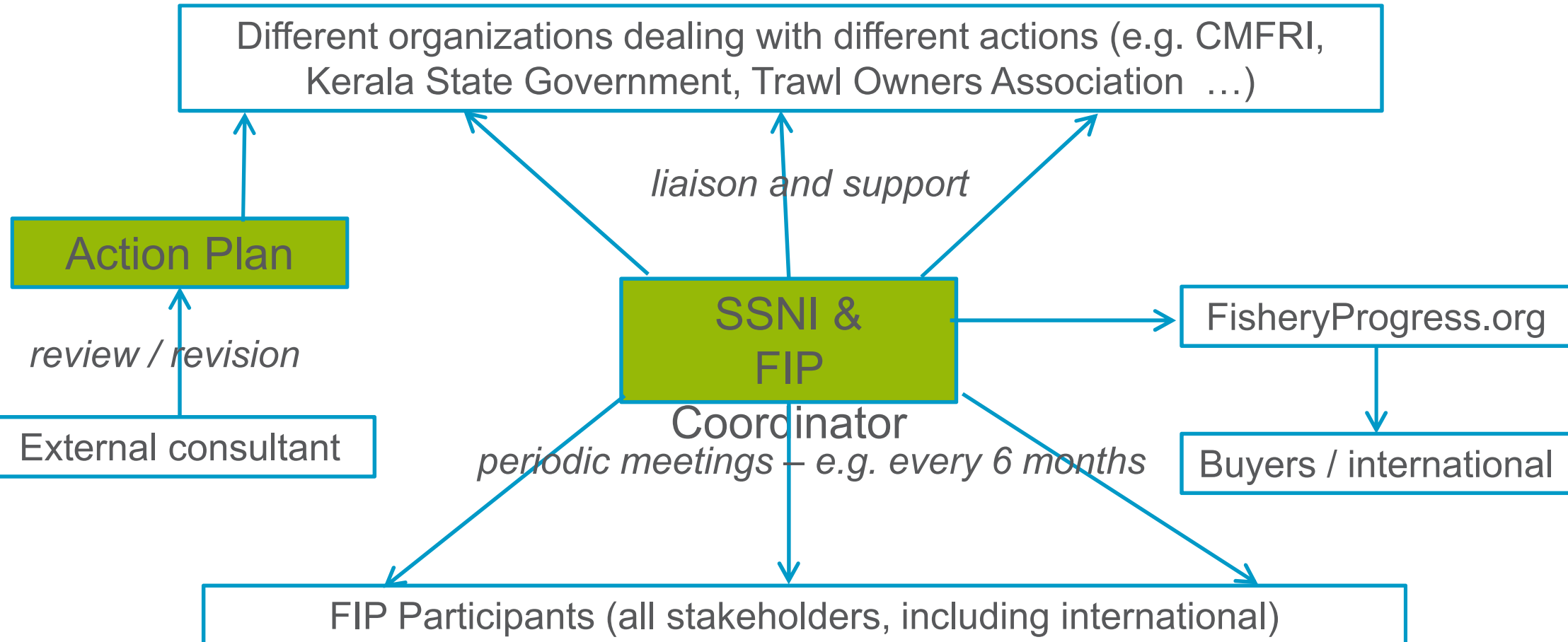
APPROACH TAKEN FOR MSC CERTIFICATION IN INDIA



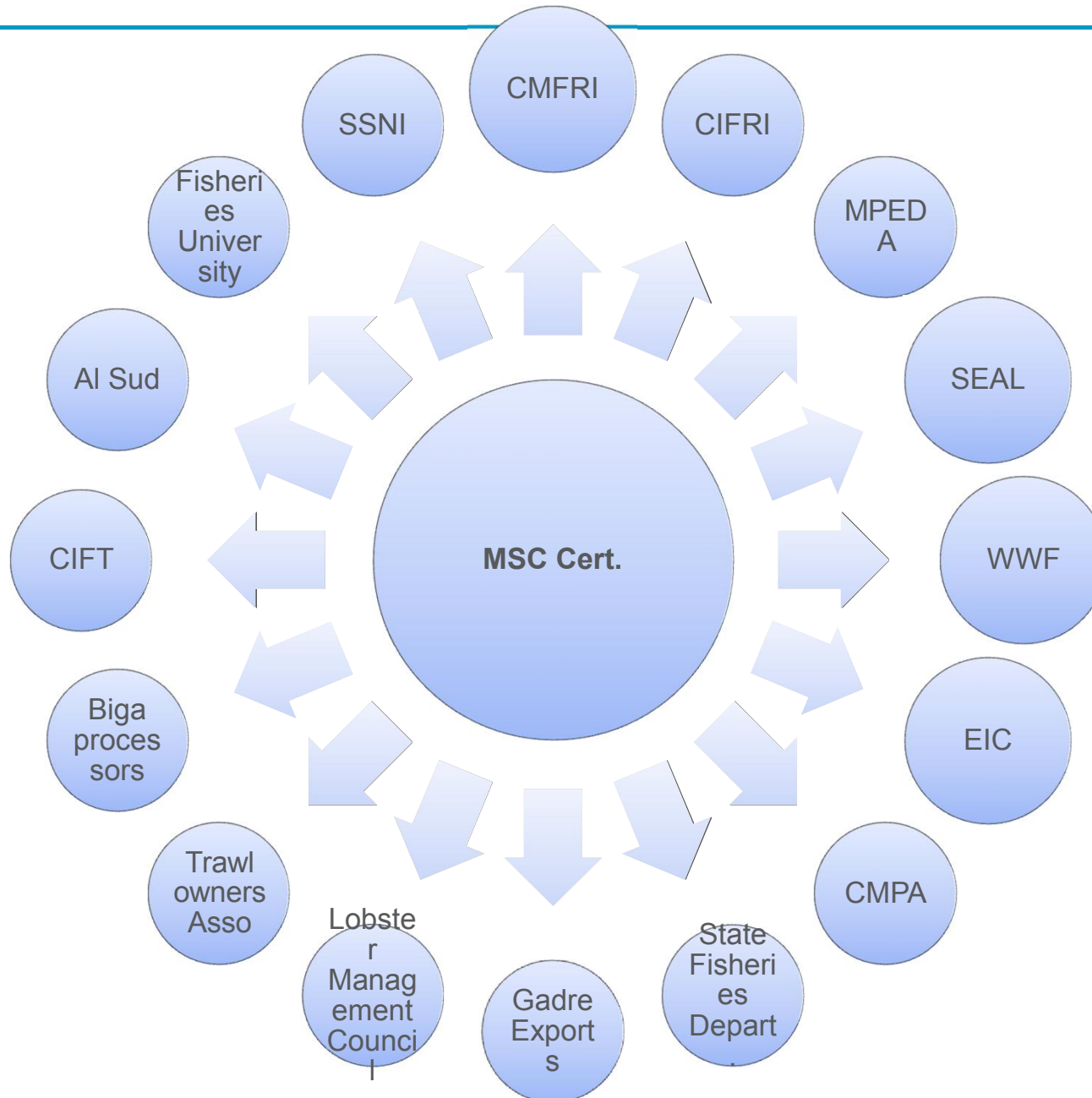
INDIAN FISHERIES IN FIPs

Category	Species	FAO Area	Client
Hand caught blue swimming crab	<u>Portunus pelagicus</u>	Palk Bay Area 57	Crab Meat Processing Association (CMPA)
Hand caught karikadi shrimp	<u>Parapenaeopsis stylifera</u>	Kerala/ SW coast Area 51	KFCSS - SEAI
Hand caught Indian nylon trap (Deep Sea Shrimp)	<u>Heterocarpus woodmasonii</u> ; -	Kerala/ SW coast Area 51	FDSSK - SEAI
Hand caught Indian nylon trap (Deep Sea Shrimp)	<u>Heterocarpus chani</u>	Kerala/ SW coast Area 51	FDSSK - SEAI
Hand caught Indian nylon trap (Deep Sea Shrimp)	<u>A Alcockii</u>	Kerala/ SW coast Area 51	FDSSK - SEAI
Hand caught poovalan shrimp	<u>Metapenaeus dobsoni</u>	Kerala/ SW coast Area 51	KFCSS - SEAI
Hand caught Indian squid	<u>Uroteuthis photololigo duvaucelii</u>	Kerala/ SW coast Area 51	KFCSS - SEAI
Hand caught pharaoh cuttlefish	<u>Sepia pharaonis</u>	Kerala/ SW coast Area 51	KFCSS - SEAI
Hand caught webfoot cuttlefish	<u>Amphioctopus neglectus</u>	Kerala/ SW coast Area 51	KFCSS - SEAI
Hand line caught skipjack	<u>Katsuwonus pelamis</u>	Lakshadweep	Department of Fisheries

FIP Implementation – in practice



Stakeholders





FROM THE DEEP
BLUE OCEANS...

MSC CONNECTS FOOD TO SUSTAINABLE OCEANS

TO PEOPLE'S
LIVES & PLATES



ANY QUESTIONS?



THANKS
FOR 20 YEARS OF
WILD, TRACEABLE,
SUSTAINABLE
SEAFOOD.

