

# SUSTAINABLE, COASTAL AND ARTISANAL FISHERIES (SCAF)

**FOOD AND SUSTAINABILITY**



**MARCH 2016**



## 1.- SUSTAINABLE FISHING

A significant event of the twentieth century has been overfishing and the subsequent alarms triggered by the large losses of our fisheries undertakings. Consumption based on high fish intakes has generated unsustainable diets, similar to meat based diets. It is not surprising that because of these reasons, many voices have criticized some protein diets that devastate natural resources, become highly dependent of grains, which are done in large deforested areas, and increase the imbalance of the carbon cycle greenhouse gases (CCGG). Aquaculture has been also criticized by the irrationality of consuming large numbers of small fish that is similar to the one that is following the intensive breeding.

Green procurement standards in Europe - noted in the JRC-EU drafts - points aquaculture as a solution of the continuity of the fish supply for caterings and food in general. However, it should distinguish the sustainability of the supply from the unsustainability derived from an overconsumption of fish.

As Tim Lang - Professor of Food Policy at City University of London's Center - said concrete solutions (e.g. aquaculture) are being sought to increase the supply of fish. The development of aquaculture has been suggested as one of the possible measures to future world food security. Efforts to increase the supply of sustainable fish as a source of protein is carried encouraging that more people in the UK eat fish as part of their diet. The average intake of fish among adults in the UK is 58 gr/week, equivalent to about 41% of the recommended intake. Nevertheless, there are many people who do not eat fish because there is great confusion among consumers about the sustainability of fish consumption, in spite of the introduction of labeling of fish and fish products through media campaigns. The same happens in Spain, where a structured and coherent message towards a healthy and sustainable food system is needed.

## **2.- AQUATIC ECOSYSTEMS AND FISHING STOCK REGENERATION**

Various experiences in the US and Canada related to citizen participation that support sustainable fishing communities (<http://www.communityfisheriesnetwork.org/>), the experience of AZTI (Basque Government) in the recovery of anchovy stock in the Cantabrian sea and the conducted by the Lonxanet Foundation on the shores of Galicia, begin to suggest some alternatives for sustainable fishing, based on the defense of marine ecosystems and agreements between fisheries communities, by different vessels operating in a delimited maritime area. The process of reaching an agreement between the Central Administration of Spain and the Autonomous Community of Galicia to generate large areas that respect the marine ecosystems and sustainable fishing practices allow a turn-around in demand of a green purchasing policy for fish (products) by caterings and self-managed kitchens of European that meet the requirements for an optional label for Sustainable Coastal Artisanal Fisheries (SCAF).

The "Voluntary Guidelines" for Securing Sustainable Small-Scale Fisheries edited by the FAO (<http://www.fao.org/fishery/ssf/guidelines/es>) can enable us to move toward an artisan and inshore fishing as a tool for encouraging greater awareness upon the relationship between fish intake and the sustainability of world's marine fisheries within the framework of measures to support sustainable fisheries practices.

## **3.- POLLUTION AND ANIMAL PHARMACOLOGY DISCOURAGE CERTAIN FISHING PRACTICES**

The growing concern surrounding animal antibiotics focuses on the production of meat and poultry, but a new study suggests that we should also pay attention to the fish. (<http://mensacivica.com/newspost/la-acuicultura-piscicola-podria-ser-otra-fuente-de-resistencia-a-los-antibioticos>). If to this we add

the necessary precautions that we must have against the emergence of harmful virus diseases caused by the intensification, standardization (<http://www.revistakawesqar.cl/isa-el-virus-que-marco-la-historia-del-salmon-en-chile/?lang=en>) and pollution of fish communities produced in aquaculture (<http://www.fao.org/docrep/x5743s/x5743s0c.htm>), lead us to create more awareness among the population so they can support this type of artisanal fishing communities.

We must find practical and voluntary standards that promote this type of fishing, its traceability and support to European public administrations. Good practices and agreements on certification and traceability standards could establish the possibility that these practices became comprehensive for a responsible management of fisheries, as a step for the protection of marine ecosystems and the re-establishment of sustainable fishing. This does not preclude the acceptance of other proposals for sustainable offshore fisheries and international agreements on this matter.