

high-protein sustainably-produced food to every corner of the world, at an affordable price and with the least amount of environmental impact.

Unlike beef, chicken or farmed fish, tuna is a purely wild species that requires no farming, no antibiotics, no massive amounts of feeds and water, thereby causing no water or land pollution.

PNA, as guardians for our people and the world, all we need to do is to manage and catch skipjack in a sustainable way — and according to MSC principles — and this highly fecund and fast growing fish will be able to provide us healthy food for generations to come.

We look forward to having the first Pacifical MSC-certified skipjack on the shelves in Europe at the start of summer this year!

Source: PACIFICAL website, 12 January 2012
(<http://www.pacifical.com/articles/00020.html>)



PNA/MSC chain of custody — Innovating the tuna supply chain

We are getting closer and closer to the market introduction of Marine Stewardship Council (MSC)-certified skipjack tuna, caught and processed in the pristine waters of our Parties to the Nauru Agreement (PNA) nations. I bet you are curious to know when you can expect to see the first products on your store shelves? Let us update you on that.

Before an MSC-certified fishery can bring its product to the market, all stages of its supply chain need to be organized and set up to ensure that MSC fish are kept completely separate until they reach the consumer, and the scheme is audited and certified against MSC standards. MSC calls this the chain of custody (COC).

Due to the massive surface area that the PNA skipjack fishery covers (40% bigger than Europe), and the fact that most purse seiners do not land their catch directly at the canneries (but are instead transshipped in PNA port to carrier vessels to the processor), this extension of the COC is a separate challenge. Setting up such a system has required major innovations in procedures on how tuna are handled onboard, transhipped, and landed and how this system is managed and monitored. The PNA has taken up that challenge.

For our PNA free school, skipjack fisheries, that means that we will show to an independent (i.e. third party) that our supply chain, or COC, meets all of the very stringent conditions of the MSC programme: from the moment that the purse seiner leaves port to go fishing, to the moment it has discharged the tuna at the cold store.

Effectively, this requires that we make all of the people involved in this operation — observers, captains, crews and company management — fully aware of what is expected from them in their daily work, and held responsible. Intensive training programmes and

extensive manuals, for each part of the supply chain, have been designed to ensure that everyone involved is well informed, educated and tested. Throughout February, March and April of 2012, the PNA and Pacifical have joined efforts to instruct the PNA fishing and processing companies that have chosen to follow MSC's rigorous COC standards and to fish MSC skipjack in PNA waters for Pacifical customers all over the world.

For the past few weeks, seven major fishing and processing companies have been internally audited, and on the list are still five more to go for the introductory phase. The strengths and weaknesses regarding MSC's COC standards for each of these audited companies have been identified, fishing and processing companies are currently making the necessary adjustments.

Now that the training sessions and internal audits are almost finished, trial trips are being prepared to assess (onboard) the performance of the catching procedure and separation of the skipjack in different wells. The first trial trip was made last year, and now the final trials will follow this coming month, which — with transshipping — will last an average of 45 days.

As always, we will keep you posted!

Source: Adapted from a PACIFICAL article, May 2012
(<http://www.pacifical.com/articles/00031.html>)