MarinTrust Standard V2

By-product Fishery Assessment Report Template

MarinTrust Programme
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Table 1 Application details and summary of the assessment outcome

Fishery Under Assessment	Species:	Edible crab, *Cancer pagurus*
	Geographical area:	FAO 27 Northeast Atlantic / ICES Areas IV, VI and VII
	Country of origin of the product:	Ireland
	Stock:	Central North Sea, Western Channel, Celtic Sea
Date	May 2021	
Report Code	81-2020	
Assessor	Virginia Polonio	
Country of origin of the product - PASS	Ireland	
Country of origin of the product - FAIL	NA	

Application details and summary of the assessment outcome			
Name: Pelagia – Killybegs			
Address:			
Country: Ireland		Zip:	
Tel. No.:		Fax. No.:	
Email address:		Applicant Code:	
Key Contact:		Title:	
Certification Body Details			
Name of Certification Body:		Global Trust Certification	
Assessor	Peer Reviewer	Assessment Days	Initial/Surveillance/ Re-approval
Virginia Polonio	Geraldine Criquet	0.5	SURV2
Assessment Period	2020		

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Scope Details	
Main Species	Edible crab, *Cancer pagurus*
Stock	Central North Sea, Western Channel, Celtic Sea
Fishery Location	FAO Area 27 Northern Atlantic. ICES Areas IV, VI and VII
Management Authority (Country/ State)	Marine Institute and Bord Iascaigh Mhara (BIM)
Gear Type(s)	Pots
Outcome of Assessment	
Peer Review Evaluation	Agree with assessor's recommendation
Recommendation	**APPROVED**

Table 2. Assessment Determination

Assessment Determination
If any species is categorised as Endangered or Critically Endangered on IUCN's Red List, or if it appears in the CITES appendices, it cannot be approved for use as MARINTRUST raw material Edible crab (*Cancer pagurus*) do not appear as Endangered or Critically Endangered on IUCN's Red List, nor do they appear in CITES appendices; therefore, Edible crab (*Cancer pagurus*) in FAO Area 27 is eligible for approval for use as MARINTRUST by-product raw material. Irish vessels fish for crab in ICES Areas IV, VI and VII. In 2010 the WG agreed a series of assessment units covering fisheries exploited by vessels from Ireland vessels along with other countries. Four of these assessment units, (Malin, SW Ireland, SE Ireland/Celtic Sea, N Irish Sea) surround the Irish coast and Irish inshore vessels fish in all four units. Edible crabs are managed using a minimum landing size of 140 mm. There is a limit on fleet kw days at sea for vessels over 15 m in ICES Area VI and for vessels over 10 m in the Biological Sensitive Area (BSA) in ICES Area VII. Although there are specific management measures in place for the fishery, there are no biomass or landings/effort-based reference points defined. Therefore, the stock cannot be assessed under C and it should be categorised as D. Landings (tonnes) into Ireland from 2005 to 2018 for these four assessment units and adjacent assessment units by Irish vessels are shown in the last stock assessment from 2019. These landings are collated from the operational landings database. Therefore, removals are included in the stock assessment and it PASSES clause C1.1. The comparative lack of scientific information on the status of the population of the species means that a risk-assessment style approach must be taken for edible crab in the Irish management units. With an average of 1.71 and 2.2 in productivity and susceptibility respectively , Edible crab (*Cancer pagurus*) in FAO Area 27 is eligible for approval for use as MARINTRUST by-product raw material.
Fishery Assessment Peer Review Comments
The assessor correctly classified edible crab in ICES areas 5, 6 and 7 as category D, reference points are not defined to assess the stock status relative to. A PSA was performed. With an average productivity score of 1.71 and an average susceptibility score of 2.2, the stock passes Table D3. Therefore, the peer reviewer agrees with the assessor's determination that the fishery passes Table D3 and edible crab in ICES areas 5, 6 and 7 is thus approved.
Notes for On-site Auditor

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Species Categorisation

NB: If any species is categorised as Endangered or Critically Endangered on the IUCN Red List, or if it appears in CITES Appendix 1, it **cannot** be approved for use as an MARINTRUST raw material.

IUCN Redlist Category

By-product material from a species listed by IUCN (the International Union for Conservation of Nature) under the Red List for the following categories shall immediately fail the assessment;

- EXTINCT (E) AND EXTINCT IN THE WILD (EW)
- CRITICALLY ENDANGERED (CR) facing an extremely high risk of extinction in the wild.
- ENDANGERED (EN) facing a very high risk of extinction in the wild.

By-product material may be used from the following categories provided that all clauses in the MarinTrust standard are passed.

- VULNERABLE (VU) facing a high risk of extinction in the wild.
- NEAR THREATENED (NT) does not qualify for above now, but is close or is likely to qualify for, a threatened category in the near future.
- LEAST CONCERN (LC) Widespread and abundant.
- DATA DEFICIENT (DD) and NOT EVALUATED (NE)

Table 3 Species Categorisation Table

Common name	Latin name	Stock	Management	Category	IUCN Red List Category[1]	CITES Appendix 1[2]
Edible crab	*Cancer pagurus*	Malin, SW Ireland, SE Ireland/Celtic Sea, N Irish Sea. FAO Area 27 Northern Atlantic. ICES Areas IV, VI and VII	Marine Institute and Bord Iascaigh Mhara (BIM)	D	Not listed	Not listed

[1] https://www.iucnredlist.org/
[2] https://cites.org/eng/app/appendices.php

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CATEGORY D SPECIES

Category D species are those which make up less than 5% of landings and are not subject to a species-specific management regime. In the case of mixed trawl fisheries, Category D species may make up the majority of

D1	Species Name	Edible crab, *Cancer pagurus*	
	Productivity Attribute	**Value**	**Score**
	Average age at maturity (years)	10	3
	Average maximum age (years)	25-30	2
	Fecundity (eggs/spawning)	250,000 to 3 million eggs each year	1
	Average maximum size (cm)	20	1
	Average size at maturity (cm)	11	1
	Reproductive strategy	berried crabs	2
	Mean trophic level	3	2
		Average Productivity Score	**1.71**
	Susceptibility Attribute	**Value**	**Score**
	Overlap of adult species range with fishery	>50% of stock occurs in the area fished	3
	Distribution	Not scored	Not scored
	Habitat	Benthic	2
	Depth range	0-40 m	2
	Selectivity	Species 1 to 2 times mesh size	2
	Post-capture mortality	Alive after net hauled	2
		Average Susceptibility Score	**2.2**
		PSA Risk Rating (From Table D3)	**PASS**
		Compliance rating	**PASS**

References

https://www.sealifebase.ca/summary/Cancer-pagurus.html

Crab, Brown, Edible, Cornwall Good Seafood Guide

History of the brown crab in Ireland - Trinity Centre for Environmental Humanities - Trinity College Dublin (tcd.ie)

Standard clauses 1.3.2.2

Table D2 - Productivity / Susceptibility attributes and scores.

Productivity attributes	Low productivity/ High risk	Medium productivity/ Medium risk	High productivity/ Low risk
	Score 3	Score 2	Score 1
Average age at maturity (years)	>4	2 to 4	<2
Average maximum age (years)	>30	10 to 30	<10
Fecundity (eggs/spawning)	<1 000	1 000 to 10 000	>10 000
Average maximum size (cm)	>150	60 to 150	<60
Average size at maturity (cm)	>150	30 to 150	<30
Reproductive strategy	Live bearer, mouth brooder or significant parental investment	Demersal spawner "berried"	Broadcast spawner
Mean trophic level	>3.25	2.5–3.25	<2.5

Susceptibility attributes		High susceptibility/ High risk	Medium susceptibility/ Medium risk	Low susceptibility/ Low risk
		Score 3	Score 2	Score 1
Availability	1) Overlap of adult species range with fishery	>50% of stock occurs in the area fished	Between 25% and 50% of the stock occurs in the area fished	<25% of stock occurs in the area fished
	2) Distribution	Only in the country/ fishery	Limited range in the region	Throughout region/ global distribution
Encounterability	1) Habitat	Habitat preference of species make it highly likely to encounter trawl gear (e.g. demersal, muddy/sandy bottom)	Habitat preference of species make it moderately likely to encounter trawl gear (e.g. rocky bottom/reefs)	Depth or distribution of species make it unlikely to encounter trawl gear (e.g. epi-pelagic or meso-pelagic)
	2) Depth range	High overlap with trawl fishing gear (20 to 60 m depth)	Medium overlap with trawl fishing gear (10 to 20 m depth)	Low overlap with trawl fishing gear (0 to 10 m, >70 m depth)
Selectivity		Species >2 times mesh size or up to 4 m length	Species 1 to 2 times mesh size or 4 to 5 m length	Species <mesh size or >5 m length
Post capture mortality		Most dead or retained Trawl tow >3 hours	Alive after net hauled Trawl tow 0.5 to 3 hours	Released alive Trawl tow <0.5 hours

Note: Availability 2 is only used when there is no information for Availability 1; the most conservative score between Encounterability 1 and 2 is used.

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D3		Average Susceptibility Score		
		1 - 1.75	1.76 - 2.24	2.25 - 3
Average Productivity Score	1 - 1.75	PASS	PASS	PASS
	1.76 - 2.24	PASS	PASS	TABLE D4
	2.25 - 3	PASS	TABLE D4	TABLE D4

D4	Species Name		
	Impacts On Species Categorised as Vulnerable by D1-D3 - Minimum Requirements		
	D4.1	The potential impacts of the fishery on this species are considered during the management process, and reasonable measures are taken to minimise these impacts.	
	D4.2	There is no substantial evidence that the fishery has a significant negative impact on the species.	
		Outcome:	

Evidence

D4.1: The potential impacts of the fishery on this species are considered during the management process, and reasonable measures are taken to minimise these impacts.

D4.2 There is no substantial evidence that the fishery has a significant negative impact on the species.

References

Links	
MARINTRUST Standard clause	1.3.2.2, 4.1.4
FAO CCRF	7.5.1
GSSI	D.5.01

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