



# Five British Columbia Fisheries are now certified to the **Marine Stewardship Council** standard for environmental sustainability!

Pacific Halibut

Pacific Hake

Albacore Tuna

Sablefish

Sockeye Salmon



*certified September 2009*

*certified October 2009*

*certified March 2010*

*certified July 2010*

*certified July 2010*



The **Marine Stewardship Council (MSC)** is an international non-profit organization that recognizes, via a scientifically-based certification and ecolabeling program, well-managed wild-capture fisheries. MSC is the only ecolabel program that is fully consistent with the United Nations Food and Agriculture Organization (FAO) guidelines for ecolabeling and is considered the global standard for fisheries sustainability.



Visit us at [www.bcseafood.ca](http://www.bcseafood.ca) for more information on BC fisheries, our sustainability initiatives and much more!

## What is considered a sustainable fishery?

For certification, the Marine Stewardship Council recognizes three overarching principles that every fishery must meet to be considered sustainable. These are:

**Sustainable fish stocks:** The harvest level is sustainable for the fish population to ensure that fishing can continue indefinitely and is not overexploiting the resource.

**Minimizing environmental impact:** Fishing operations are managed to maintain the health and diversity of the marine ecosystem on which the fishery depends.

**Effective management:** The fishery meets all laws and must have a management system in place to respond to changing circumstances and maintain sustainability.

