



# Seafood News

Seafood news, events, links, recipes and more.

Thursday, November 4, 2010

## Ny-Fiskur Cod Will Carry Friend of the Sea Logo

Friend of the Sea has certified the jiggers and liners Ny-Fiskur cod fleet supplying Marine Harvest and the Swiss wholesaler and processor Covedis (provider of Manor and Sushi Zen). The certified cod will now reach the Swiss and International markets carrying the Friend of the Sea logo.

source: Friend of the Sea

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Labels: [cod](#), [codfish](#), [seafood certification](#)

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Wednesday, November 3, 2010

## 2010 Oregon Dungeness Crab Season

Good news is in about the 2010 Fall Oregon Dungeness Crab season. "The first round of quality testing completed on 20 October has revealed that crabs are looking healthy and packed with meat", said Nick Furman, the Executive Director of the Oregon Dungeness Crab Commission. Furman went on to state that "We think we'll have another good harvest this year."

source: FishLink Sublegals

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Labels: [dungeness crabs](#), [oregon](#)

## Genetically Engineered Salmon under Fire

On October 26, 2010 U.S. Senator Olympia J. Snowe (R-Maine) asked the U.S. Food and Drug Administration (FDA) to halt its approval process for an Atlantic Salmon produced by AquaBounty Technologies.

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In a letter to Dr. Margaret Hamburg, FDA Commissioner of Food and Drugs, Senator Snowe said the FDA's current review process, originally created to review applications for new animal drugs, was inadequate and inappropriate for the review at hand and urged the FDA to establish a targeted, detailed and transparent environmental review process for genetically engineered animals intended for human consumption, including a commitment to hold additional public hearings on the topic.

Senator Snowe's letter also called on the FDA to pursue additional consultations with the National Oceanic and Atmospheric Administration (NOAA) as required by law. "Transgenic fish have the potential to negatively affect our current wild capture fisheries, aquaculture operations, and other sectors of the economy that depend on healthy marine and freshwater ecosystems.

The critical letter is one of several recent blows against the plan to approve what opponents call "frankenfish". The Center for Food Safety (CFS) also released a press release argues which claims that the FDA knowingly withheld a Federal Biological Opinion by the U.S. Fish and Wildlife Service (FWS) and National Oceanic and Atmospheric Administration (NOAA) prohibiting the use of transgenic salmon in open-water net pens pursuant to the U.S. Endangered Species Act (ESA).

Posted by dwd [0 comments](#) 

Labels: [farm raised salmon](#), [ge salmon](#), [salmon](#)

Friday, October 29, 2010

## MSC Certified OCI Grand Bank Yellowtail Flounder

The Ocean Choice International (OCI) Grand Bank yellowtail flounder (*Limanda ferruginea*) trawl fishery has earned Marine Stewardship Council (MSC) certification, having been independently assessed by an accredited certifier and found to meet the MSC standard for sustainably managed fisheries. In achieving MSC certification, products from this fishery are now eligible to carry the blue MSC ecolabel.

This demersal trawl fishery is located in the North Atlantic Fisheries Organization (NAFO) areas 3L, 3N and 3O on the Grand Banks near Newfoundland & Labrador, Canada. Stock assessments and overall management objectives for this fishery are established by NAFO and the fishery is regulated by Canada's Department of Fisheries and Oceans.

The product from the OCI Grand Bank yellowtail flounder trawl fishery is sold internationally in various forms, including fresh or frozen fillets in USA and Canadian foodservice and retail markets, as karimi in Japan or as skinless, skin-on fresh/frozen fillets in Europe.

Posted by dwd [0 comments](#) 

Labels: [flounder](#)

## Marine Stewardship Council Certifies Scottish Haddock Fishery

The Scottish haddock fishery is now certified by the Marine Stewardship Council as a sustainable and well-managed fishery. The Scottish Fisheries Sustainable Accreditation Group (SFSAG) North

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Sea haddock certification follows a 20 month independent assessment against the Marine Stewardship Council standard.

The SFSAG fishery includes 192 boats fishing for haddock with a combination of fishing gears in the northern and central areas of the North Sea. Worth £34 million each year, the fleet catches 27,507 metric tonnes of haddock – most of which is sold in the European markets.

The first UK supermarket to stock MSC certified Scottish haddock will be Marks and Spencer. MSC labelled Scottish Smoked Haddock will be available in M&S stores from the 3rd November.

source: MSC

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