



# LABELLING YOUR CATCH

A guide to correctly labelling catch

Weighing and labelling are essential to ensuring seafood produce can be traced right from the point of catching or harvesting through to sale to consumers.

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## Why you need to label catch:

Products must be labelled to ensure the traceability of catch from catching or harvesting, to the point of retail sale. The information on a label should be available for viewing at all points of production, processing and distribution, so that relevant authorities have access to it at all times.

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## Who is responsible for labelling catch?

As a fisher, buyer, seller, agent, transporter or keeper of fisheries products you have the responsibility of ensuring fish is traceable from point of capture, through landing, up until the point of sale.

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## When you need to label

Minimum labelling information must be present on or carried with all lots of fisheries products. Before first sale, fisheries products can be packed into a lot and labelled, or packed using a code, barcode, electronic chip or other suitable method.

### 3a. SECOND SALE FISH

To ensure the traceability of catch from catching or harvesting, to the point of retail sale, minimum labelling information must be present on all lots of fisheries products after first sale.

### 3b. WHAT IS A LOT?

A quantity of a species of the same presentation, coming from the same relevant area and same vessel, or group of vessels, or aquaculture unit, e.g. a fish box. Items within a lot should be clearly identifiable.

### 3c. MIXED FISH BELOW MCRS:

Quantities of fisheries products containing several species consisting of individuals below the minimum conservation reference size (MCRS), may be put into lots by the Producer Organisation where the vessel operator is a member, or by a registered buyer prior to first sale. Fish below MCRS cannot be sold for human consumption.

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## What must be included on a label

1. The ID number of each lot
2. PLN and name of the fishing vessel, or aquaculture production unit
3. The FAO code, common name or scientific name of each species
4. The date of catches or production
5. The quantities of each species in kg expressed as net weight (or number of individuals where appropriate)
6. Name and address of suppliers
7. Relevant ICES area
8. Production method (e.g. caught or farmed)
9. Gear code, e.g. beam trawl – TBB
10. The 'date of minimum durability' – also referred to as best before date

**This also applies to fish below MCRS.**

