



Unit of Certification Traceability

Fishery														
1. Name of Fishery:	Patagonian scallop (<i>Zygochlamys patagonica</i>) bottom otter trawl fishery in Argentine Sea.													
2. Species (Target in P1): <ul style="list-style-type: none"> Common Name Latin Name 	Patagonian scallop / Vieira patagónica <i>Zygochlamys patagonica</i>													
3. Location of Fishery: <ul style="list-style-type: none"> Stock Name Stock Region Common Name of Body of Water FAO Statistical Area Local Fisheries Management Area (e.g. ICES divisions) 	Argentinean stock. From Bahía Samborombón (Buenos Aires Province) to Tierra del Fuego. Banks are mainly concentrated between 39°30' S and 42°30' S at depths of 80 to 120 m, influenced by the front of the slope, continental platform and Malvinas Current. Argentine Sea. FAO area N° 41 Central Subarea - 41.2 (Platense Division – 41.2.3), Southern Subarea – 41.3 (Northern Patagonian Division – 41.3.1 and Southern Patagonian Division – 41.3.2)													
4. Unit of Assessment (UoA): <ul style="list-style-type: none"> Target Stock Fishing Method Fishing Operators (fleet/s; vessels; operators; including eligibility criteria and links to vessel lists) Other Eligible Fishers (include link to relevant Certificate Sharing Statement) 	Patagonian scallop of Argentine Sea. Bottom otter trawl net Glaciar Pesquera S.A. (vessels: Atlantic Surf III and Capesante) and Wanchese Argentina S.R.L. (vessels: Erin Bruce and Miss Tide) There are not other eligible fishers operating in the fishery.													
5. Unit of Certification (UoC): <ul style="list-style-type: none"> Target Stock Fishing Method Fishing Operators (fleet/s; vessels; operators; including eligibility criteria and links to vessel lists) 	Patagonian scallop of Argentine Sea. Bottom otter trawl net. Fishing operators: <table border="1" data-bbox="699 1303 1461 1451"> <thead> <tr> <th>Company/Entity</th> <th>Vessel</th> <th>Fleet</th> </tr> </thead> <tbody> <tr> <td rowspan="2">GLACIAR PESQUERA S.A.</td> <td>(2030) Atlantic Surf III</td> <td>Bottom otter trawl</td> </tr> <tr> <td>(2929) Capesante</td> <td>Bottom otter trawl</td> </tr> <tr> <td rowspan="2">WANCHESE ARGENTINA SRL</td> <td>(0537) Erin Bruce</td> <td>Bottom otter trawl</td> </tr> <tr> <td>(2439) Miss Tide</td> <td>Bottom otter trawl</td> </tr> </tbody> </table>	Company/Entity	Vessel	Fleet	GLACIAR PESQUERA S.A.	(2030) Atlantic Surf III	Bottom otter trawl	(2929) Capesante	Bottom otter trawl	WANCHESE ARGENTINA SRL	(0537) Erin Bruce	Bottom otter trawl	(2439) Miss Tide	Bottom otter trawl
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6. Client and Client Group: <ul style="list-style-type: none"> Name of Client Client Group Members 	GLACIAR PESQUERA S.A. WANCHESE ARGENTINA S.R.L.													
7. Validity of Certificate: <ul style="list-style-type: none"> From: To: 	31/08/2017 30/08/2022													
Traceability														
8. Eligibility to enter chain of custody:	<p>-Ports of landing: There are two eligible points of landing for scallop to enter into further Chains of Custody: Mar del Plata (Buenos Aires Province) and Ushuaia (Tierra del Fuego Province).</p> <p>-Point of intended change of ownership of product: For scallops landed at Mar del Plata and Ushuaia products will be sold directly to clients in boxes that have MSC ecolabel, which are intended to change ownership under that situation, or to be conducted to a processing plant of the same company for</p>													



Unit of Certification Traceability

	<p>re-classification process. The change of ownership will occur upon purchase of the seafood. If scallops are sold directly to clients, its transportation shall be completed by an approved sub-contractor and this shall be covered within the scope of the fishery certificate.</p> <p>-Point from which Chain of Custody is required: Separate Chain of Custody Certification will be required from the first point of sale (when scallop changed of ownership) or when frozen product arrives at the processing plant. Consequently, all processing plants are required to carry out Chain of Custody's certification.</p> <p>-Eligibility date: Expiration date for the current certificate is 21st September 2017. The target eligibility date for this fishery is therefore the date of recertification. This means that any scallop caught by the certified fleet following that date will be eligible to enter the chain of custody as certified product.</p>
<p>9. Eligibility of product:</p>	<p>Catch location in MSC certified management units is verifiable through VMS data. Traceability documentation allows tracing of the products back to the area, day and method of capture. Waybill, 'Parte Final de Pesca' and 'Declaración Legal de Captura' provides clear identification of product into further chains of custody.</p> <p>The conclusion of the team is that all scallop caught by vessels linked to the client group (<i>i.e.</i> whole fleet) can be sold as MSC.</p>
<p>10. Traceability details:</p>	<p>The fleet assessed catches during 24 h per day throughout the year, completing 27 trips per year of 40-60 days each one (depending on fuel availability and storage capacity) (INIDEP Technical Report N° 34/2016).</p> <p>Scallops are placed on decks (in the stern of the vessel) and then fall by gravity into holes. They are transported by a conveyor belt to the washing machine (spinning rollers); at this stage species equal or less than 55 mm are discarded as well as benthic fauna not required (unwanted catch).</p> <p>Scallops are transported to the cooking machine. Shell is separated of scallop meat. Then meat is placed into a screening drum to remove any impurities or remaining shell. The soft parts fall into a gutter with water, separating shells and sand residues.</p> <p>Scallops arrive at a peeling table, where by mechanical action of rollers, meat is separated from impurities. Calluses are dried before entering the IQF tunnel (Individually Quick Freezing).</p> <p>Frozen scallop meat is placed in a polyethylene bag and master cartons. Boxes are identified with the following information: company data, vessel name, quantities (gross and net weights), scallop size, production / expiry dates and FAO fishing area. Products are stored in vessel until arrival to port. After each production day, the processing manager issues a daily report ("PARTE DIARIO DE PRODUCCIÓN") to the trading office that includes quantities of entire and processed scallops. The conversion rate estimated is established according to the CFP Resolution N° 12/2014 by management authorities for on board processing. As it is operationally impossible to weigh the total scallop caught with the fishing gear, it is determined a factor to calculate the total catch. The conversion rates are estimated with observation data/samples by fishing</p>



Unit of Certification Traceability

	<p>inspector. For scallop meat, it is used a factor of 7.14 (14.3% app) from final product obtained.</p> <p>Scallops are unloaded in port supervised by the company staff and an SSPyA's inspector that weighs and recounts boxes to verify catches previously declared by captain through a form ("PARTE FINAL DE PESCA") that includes total fish caught by species. This checking is registered in the "ACTA DE DESCARGA" and SSPyA staff ensures the scallop weighing complies with the regulation.</p> <p>As the product is frozen, scallop could be transported directly to customer or processing plants with a WAYBILL. Goods are transported by subcontracted/owner company in sealed containers. All products sold are registered in "CERTIFICADO DE ORIGEN", including species, total weight, number of boxes and the receiving company. Traceability data is obtained with this document. All information provided above must be completed by each vessel and company. Subsequently, there is no risk of mixing non-certified with certified fish in the unloading and transportation processes (or prior to entering in the chain of custody). Also, as UoC is the same UoA, all scallops are certified against MSC Standard.</p> <p>Scallop could be traced from their origin using the documents mentioned and traceability is maintained. This process is deemed robust enough to allow tracing fish products back to the area and day of catch, through a series of Argentinean required documents and dispatches records provided by the company.</p> <p>All scallops caught by freezing fleet using bottom otter trawl net can be considered to be MSC certified under re-assessment and so there will be no risk of mixing MSC and non-MSC scallop in the unload process. Tracking and tracing of certified scallop will be guaranteed via the following system:</p> <ul style="list-style-type: none">-Logbooks and Vessel Monitoring System (VMS) will allow tracing of catch back to the location and date of landing;-Outgoing documentation (waybills) states species and origin.
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Submitted by:

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