



FOOD CERTIFICATION INTERNATIONAL LTD

Findhorn House, Dochfour Business Centre, Dochgarroch, Inverness, IV3 8GY, Scotland, UK

Tel: +44 (0) 1463 223 039

Fax: +44 (0) 1463 246 380

www.foodcertint.com

Tuesday 20th March 2012

Germany Lower Saxony mussel dredge and mussel culture

Marine Stewardship Council Certification

Certification Body: Food Certification International Ltd

Notification of Change to Unit of Certification

Current Unit of Certification:

UoC 1

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony Blue mussel
Geographical area:	FAO area 27, ICES Area IVb – in the German part of the Wadden Sea around Niedersachsen / Lower Saxony
Harvest method:	Harvest of mussels on bottom culture using mussel dredge and nets
Client Group:	Niedersächsische Muschelfischer GbR vessels fishing for Lower Saxony mussels using mussel dredge and nets in ICES Area IVb

UoC 2

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony mussel
Geographical area:	FAO area 27, ICES Area IVb – in the German part of the Wadden Sea around Niedersachsen / Lower Saxony
Harvest method:	Collection of mussel seed using mussel dredge and nets
Client Group:	Niedersächsische Muschelfischer GbR vessels collecting Lower Saxony mussel seed using mussel dredge in ICES Area IVb

UoC 3

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony mussel
Geographical area:	FAO area 27, ICES Area IVb – in the German part of the Wadden Sea around Niedersachsen / Lower Saxony
Harvest method:	Collection of mussel seed using suspended ropes and nets
Client Group:	Niedersächsische Muschelfischer GbR vessels collecting Lower Saxony mussel seed using suspended ropes and nets in ICES Area IVb

Revised Unit of Certification:

UoC 1

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony mussel
Geographical area:	FAO area 27, ICES Area IVb – in the German part of the Wadden Sea around Niedersachsen / Lower Saxony
Harvest method:	Dredging for mussel seed + bottom culture
Client Group:	Niedersächsische Muschelfischer GbR vessels fishing for Lower Saxony mussels using mussel dredge and nets in ICES Area IVb

UoC 2

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony mussel
Geographical area:	FAO area 27, ICES Area IVb – in the German part of the Wadden Sea around Niedersachsen / Lower Saxony
Harvest method:	Collection of mussel seed using suspended ropes and nets + Bottom Culture
Client Group:	Niedersächsische Muschelfischer GbR vessels collecting Lower Saxony mussel seed using suspended ropes and nets in ICES Area IVb

UoC 3

Species:	Blue mussel (<i>Mytilus edulis</i>)
Stock:	Lower Saxony mussel
Geographical area:	FAO area 27, ICES Area IVb –The Wadden Sea
Harvest method:	Translocation of mussel seed from the Wadden Sea and from an MSC certified fishery + Bottom Culture
Client Group:	Niedersächsische Muschelfischer GbR vessels collecting Lower Saxony mussel seed using suspended ropes and nets in ICES Area IVb

Reason for revision: Suggested changes are related to the harvest method in each of the current UoCs. Currently the definition of the harvest method for Unit of Certification 1 & 2 include more than one gear type:

Unit of Certification 1: Harvest of mussels on bottom culture using mussel dredge and nets

Unit of Certification 2: Collection of mussel seed using mussel dredge and nets

In addition it has been considered by the assessment team that the entire cycle of the fishing activity should be incorporated within the Unit of Certification (i.e. seed collection + harvest mussels from plots).

Changes related to the translocation unit of certification define the only source of seed that will be covered by the certificate (i.e. Wadden Sea and MSC certified fishery)

FCI have proposed this variation in accordance with the MSC Sustainable Fisheries Certification Requirements. It is felt that the intent of the requirements will still be met. This request has been approved by the MSC.

Any comments should be sent in the first instance to:

Joanna Kabut - *Fisheries Administrator*

joanna.kabut@foodcertint.com