

Greetings!

In the September newsletter we highlight our work on the Traceability 101 Toolkit, congratulate Tsar Nicoulai Caviar on their successful launch into space, present the second article in FishWise's South Pacific tuna trip series, and provide a summary of the 2016 SOFIA report.

Full articles can be found in the FishWise [blog](#).

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Traceability at Your Fingertips

Traceability is quickly gaining recognition in the seafood industry as an effective tool that can help illuminate opaque supply chains and verify sustainability and social responsibility claims. However, the traceability landscape is complex and constantly evolving, making it a difficult concept for many to fully grasp. [Future of Fish](#) recognized that industry-wide adoption of traceability best practices would be dependent on a shared understanding of the concept, and enlisted the help of [FishWise](#), [World Wildlife Fund](#), and the [Global Food Traceability Center](#) to create a [Traceability 101 Toolkit](#) - a one stop shop with helpful and simplified resources on all things seafood traceability. This toolkit will help empower environmental and social NGOs to effectively guide their industry partners towards the goal of robust, end-to-end supply chain traceability.

Read the full article in the FishWise [blog](#).



Sustainable seafood has expanded its reach into outer space. On July 18, private space company SpaceX launched a rocket on a mission to resupply the International Space Station. Included amongst the cargo were [six tins of caviar](#) from [Tsar Nicoulai Caviar](#), one of FishWise's producer partners. Tsar Nicoulai partnered with NASA to send the first U.S. produced fish eggs into orbit. The tins contained caviar from farm-raised American white sturgeon - a source rated '[Green - Best Choice](#)' by Monterey Bay Aquarium's Seafood Watch program given the closed-tank production method that minimizes impacts when compared to other aquaculture systems.

Read the full article in the FishWise [blog](#).

Sea Quest - MSC Certified Albacore Tuna from Fiji



In November and December of 2015, FishWise staff Mariah Boyle and Elsie Tanadjaja went on a trip to the South Pacific to learn more about tuna fisheries. Tuna is the third most consumed seafood in this country, with fresh and frozen offerings in steaks and sashimi along with the American staple of canned tuna. Tuna are impressive fish - they

are large, migrate throughout the world's oceans, and have specialized physiology to swim fast and regulate their body temperatures. On this trip, Mariah and Elsie visited several countries and many companies. One of these was Sea Quest, based in Fiji.

Read the full article in the FishWise [blog](#).

2016 FAO State of Fisheries and Aquaculture Report



Photo credit: Marine Photobank/Wahid Adnan

The global fisheries and aquaculture sector is an important source of employment, nutrition, and income, supporting the livelihoods of 12% of the world's population. It is important to have an up-to-date, comprehensive, and accurate understanding of the state of our fisheries so that we can monitor and measure how changes in fisheries and aquaculture impacts both worldwide human and fish populations. The [Food and Agriculture Organization of the United Nations \(FAO\)](#) releases a report every two years that does just that, aptly named [The State of World Fisheries and Aquaculture](#). Aiming to provide a reliable and informed analysis of inclusive fisheries and aquaculture data and related issues, this globally scoped report covers a variety of topics such as illegal fishing, invasive species, fishing fleet status, governance and policy, bycatch mitigation, and fisheries resilience. The 2016 edition uses the latest official statistics on fisheries and aquaculture to present a global analysis of trends in fish stocks, production, processing, utilization, trade, and consumption.

Read the full article in the FishWise [blog](#).

In Case You Missed It...

You never know what you might find at the bottom of the ocean.



If you have questions, comments, or would like to contribute to the FishWise Newsletter please [contact me](#).

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