



MSC we need you...

Let's stop the waste of marine life



WHAT YOU SEE

Sustainable tuna

- Skipjack tuna is the species most commonly used in tinned tuna.
- The PNA Western and Central Pacific fishery provides about half the world's supply.
- MSC has certified the fishery as sustainable since 2011.

What you DON'T see...

Finned silky shark

- Sharks are illegally "finned" in this certified sustainable fishery.
- Fins are removed from live fish to sell in Asia for soup and remedies, then the shark thrown back to die.
- Numbers decreasing around the world and categorised as "threatened".
- 429 cases of illegal finning reported in the PNA fishery between 2012 and 2015.
- 1943 silky sharks found illegally retained on PNA fishery vessels.



**Let's end the waste of marine life together:
make the MSC tick count**



Why we urgently need action...

“Compartmentalised” approaches are common in the Western and Central Pacific PNA fishery. This means that the same vessel can use MSC-approved fishing gear to catch tuna “sustainably” in the morning and then in the afternoon haul in tuna using an uncertified fishing method, as long as the two catches are kept separate on board.

- Catching sharks to illegally fin them is a destructive activity still taking place in the PNA fishery.
- Another problem is fishing for tuna using controversial fish aggregating devices (FADs). These attract schools of fish, but also other species, including threatened sharks and young tuna, all of which are caught in the nets.
- Observer reports suggest that FAD tuna fishing in the non-certified portion of this fishery resulted in the unintentional catch of 68,000 silky sharks in 2016. An even higher, but unknown, number of sharks die after entanglement in the estimated 80,000 FADs used in this area each year. Since this part of fishing activities is not part of the MSC certification, there is no requirement to record or reduce this unintentional catch.



We are calling for urgent and swift changes to the MSC certification standard in order to uphold the scientific rigour, transparency, and original vision of the seafood label as well as its promise to consumers and retailers that it is the “gold standard of sustainability”.



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STEWARDSHIP
COUNT**

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www.make-stewardship-count.org
info@make-stewardship-count.org