

An update from Sustainable Fisheries Partnership (SFP)

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SFP News

The first quarter of 2016 has already flown by, so it's a good time to catch up on all the latest with SFP. We're expanding our supply chain roundtables to cover as many types of seafood as possible and supporting our industry partners in delivering improvements in fisheries and fish farms.

One issue that is acquiring increased prominence this year is protecting the seabed from the impacts of fishing. SFP has a long-running interest in measures to protect parts of the seabed and has been proposing that a Benthic Protected Area (BPA) network be adopted in all seas where there are concerns. A BPA network involves creating a multi-stakeholder forum of fishing interests, scientists, conservationists, regulators, and others to determine a representative selection of seabed habitats that need protecting. Ideally, the forum can find a consensus that will determine those areas that need to be completely off-limits to disturbance because of their ecological value, while clearly identifying those areas where fishing can continue. This approach has been successfully applied in New Zealand and has had little impact on the commercial success of the fishing industry.

SFP published [a best practices guide to BPA networks](#) in 2012, and will be producing an update this month. We would welcome the opportunity to expand the conversation around measures to protect the seabed, so don't hesitate to [contact us](#) if you are interested.

It's been a busy year so far and it will only get busier! Good luck with all your endeavors and do please get in touch about anything that you see in our newsletters or website.

Sincerely,
Jim Cannon
CEO of Sustainable Fisheries Partnership



Latest News & Publications

(Publication) [Snapper & Grouper Sector Report](#)

(Blog) [Spanish Octopus Fishery Certified by MSC](#)

(Blog) [Rolling out the Roundtables](#)

(Media Clip) [NGO Hall of Fame: What I learned from the Best of the Nonprofits](#)

Fair Trade Certification — A First for Mexico

The artisanal Sinaloa shrimp fishery has been engaged in improvement work since 2009 and their efforts are really paying off. In January, the fishery achieved [Fair Trade certification](#), the first time a shrimp fishery has ever achieved this distinction.

In order to earn certification, the producers had to meet a series of criteria designed to promote worker empowerment, local economic development, social responsibility, and environmental stewardship.



Del Pacifico Seafoods, based in Hermosa Beach, CA, US, holds the certification, along with its exclusive supplier MHMR International, which encompasses eight small-scale cooperatives of artisanal shrimp producers in Sinaloa, Mexico.

