



Atlantic Sea part 1

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European Union is surrounded by oceans and seas. The EU has some 70 000 km of coastline. Almost half of all EU citizens live within 50 km of the sea and almost 40% of the EU's GDP is generated in the maritime regions. In its proposals for a major reform of the EU Common Fisheries Policy (CFP), the European Commission has set out a radical approach to fisheries management in Europe. The plans aim at securing both fish stocks and fishermen's livelihood for the future while putting an end to overfishing and depletion of fish stocks. The reform will introduce a decentralised approach to science-based fisheries management by region and sea basin, and introduce better

governance standards in the EU and on the international level through sustainable fisheries agreements. This new package is being submitted to the European Parliament and Council for adoption under the ordinary legislative procedure (co-decision). The Commission aims for adoption and entry into force of the new framework by 1 January 2013. Later this year the Commission plans to put forward a new funding mechanism for fisheries and maritime policy, in line with the Multi-Annual Financial Framework. The Atlantic Ocean is one of the most important fishing areas of the EU. The Bay of Biscay and the Iberian Coast stretch from Southern Brittany to the South of Portugal are the cradle of Europe's maritime power. Here, there is still an active fishing industry, with local small-scale fishing in the Bay of Biscay, and deep-sea fleets based in Brittany and Galicia.



HEURE	DESCRIPTION	DUREE
00:00:00	Credits and title	00:00:18
00:00:18	1.Fishing Ports: France and Spain	00:03:25
00:00:18	Title	00:00:10
00:00:28	General views of Port of Boulogne-sur-Mer, France (10 shots)Boulogne-sur-Mer is the first fishing port in France with a diversified fleet of almost 150 boats and over 70 species unloaded and sold at the fish auction every day. The port holds the national competitive cluster label and it hosts all sector activities: from catch to the processing, commercialization and distribution of seafood products, from training to research and development. With more than 140 companies registered, it has a unique supply and distribution logistics service and large capacity for refrigerated warehousing and packaging of fresh and frozen products. 380,000 tones of seafood products are brought to the Port of Boulogne-sur-Mer every year	00:00:51

00:01:20	Views of the Port of Vigo, Spain (13 shots)The fishing Port of Vigo is located in both margins of the Ría de Vigo, includes several types of fishing installations and extends over land and waters of five municipalities (Vigo, Redondela, Vilaboa, Moaña y Cangas). Vigo is the largest fishing port in the EU and for the last decades, it has been consolidating as one of the most important fishing ports of the world, hosting the main fishing and oceanic research centres of different administrations. It is a recognised fishing cluster, a multi-disciplinary conglomerate of interconnected enterprises in the fishing sector. In the waters of the Port and the Ria of Vigo, there is also an important culture of commercially valuable species such as turbot, sea bass, oyster, mussel, sole and shellfish. The fishing industry in Galicia employs (directly and indirectly) nearly 10% of the region's population and fishing related industries in Galicia produce 8.9% of total profits among Galician companies. In Galicia, there are about 17.500 fishermen (40% of the country's total). 92.5% of Galician fishing boats are less than 87 GT and make up the coastal fleet. The remaining 7.5%, greater than 87 GT, are the deep water fleet representing 26% of total fishing jobs in Galicia.	00:01:11
00:02:31	Finisterre lighthouse, in Galicia's Death Coast (4 shots)Finisterre is said to be the westernmost point of Spain. It is a strategic point for all vessels navigating through the area.	00:00:19
00:02:50	A Guarda fishing port, in the border with Portugal (10 shots)This is a typical fishing village in the province of Pontevedra in Galicia. Around 30% of its population lives directly or indirectly from the fishing industry.	00:00:53
00:03:43	2.Fishing: France and Spain	00:13:56
00:03:43	Title	00:00:05
00:03:48	Fishing trip on board of "La Fregate"; the boat is leaving the port at night and taking the first catch (5 shots)"La Fregate" is a medium-sized trawler boat with a tonnage of 153 tones based in the port of Boulogne-sur-Mer. The boat leaves every Monday morning (around 04.00 am) and comes back after 3 or 4 days to land the captures at the port of Boulogne. Its crew sort and freeze the catch on board in order to sell it later in the auction market of Boulogne.	00:00:55
00:04:43	The crew is cleaning and sorting the first catch during the night (4 shots)	00:00:17
00:05:00	Freezing room (2 shots)	00:00:15

00:05:15	Captain writing in the boat's notebook (2 shots)	00:00:09
00:05:24	Fishing during early morning (7 shots)	00:00:41
00:06:05	Sorting the different fish species in trays (6 shots)	00:00:36
00:06:41	Fishermen mending the nets (4 shots)	00:00:24
00:07:05	TV screens in the control room showing different areas of the boat and captain talking on the radio (4 shots)	00:00:21
00:07:26	Engine room (2 shots)	00:00:10
00:07:36	Views of other fishing boats at sea (3 shots)	00:00:16
00:07:52	Fishing trip with "Quico Quatro" in Canido, near Vigo in Spain; the boat leaving the port during the night (3 shots)"Quico Quatro" employs a three member crew that fishes every night in the waters nearing the port of Vigo. They use trammel nets that are thrown at night and picked up 24 hours later. Typical species caught with this technique are red mullets, turbot, sea bass, gilt-head, etc.	00:00:14
00:08:06	Arrival at the port of Canido, near Vigo, and putting the boxes with fish in a van (2 shots)	00:00:09
00:08:15	Fishing gooseneck barnacles in the Cíes Islands, near Vigo in Spain; fishermen arriving at the boat and putting on the neoprene dry suits and the special gear required to catch gooseneck barnacles on the rocks (2 shots) It is a species of goose barnacle found on rocky shores in the north-east Atlantic Ocean and specially, in the Galician coast. Because the difficulty and risks associated to its catching, it is considered a delicacy and it often reaches the 90 Euros per kilogram in the market. Julio Alonso has been catching gooseneck barnacles since he was 16 years old and now his son is doing the same. There are specially designed areas where fishermen are allowed to catch gooseneck barnacles and they can only do it until 5 pm for a limited number of days every month (depending on the season). Julio Alonso is also the President of the Fishermen's Community of Vigo.	00:00:10
00:08:25	Fishermen going by boat to the fishing site in the rocky side of the Cíes Islands	00:00:05
00:08:30	Fishermen are catching the gooseneck barnacles from the rocks. Sometimes they are attached by ropes, to avoid the waves taking them. At the end, they sort out the captures, separating the small from the bigger pieces and preparing the merchandise for the auction (17 shots)	00:01:28

00:09:58	The inspector verifies and seals each bag, notes down the weight of each individual bag and passes the information to the auction market (2 shots)On their return to port, all boats which have been catching gooseneck barnacles must go to the inspection point, at the entrance of the Cíes Islands, and allow the inspector to verify total weight, sizes etc. The inspector passes the information to the auction market for gooseneck barnacles, where all captures must be sold.	00:00:13
00:10:11	View of the special auction market for gooseneck barnacles in Cangas which is a small village next to Vigo. General views of the trading floor with fishermen sorting their captures, preparing the trays for the sale and buyers checking the product (8 shots)The auction takes place every day in the village of Cangas, around 17.00, when fishermen are now allowed anymore to catch gooseneck barnacles.	00:00:42
00:10:53	3.Aquaculture: Spain, Scotland	00:00:00
00:10:53	Title	00:00:05
00:10:58	Sea farm in Carnota, Galicia in Spain; exterior views of the pools next to the sea (3 shots)Stolt Sea Farm is the world's leading Turbot producer, marketed under the Prodemar brand. It has nine farms, one in France, Norway and Portugal and six in Galicia, Spain. It produces 4.000 tones of turbot a year, apart from 50 tones of sole, 300 tones of sturgeon and 10 tons of caviar.	00:00:15
00:11:13	Feeding the big turbot in the outside pools by the sea (2 shots)	00:00:11
00:11:24	Small turbot inside the pools; farm employee feeding them (5 shots)	00:00:27
00:11:51	Employees sorting the turbot by size and moving the bigger ones to a bigger pool (7 shots)	00:00:32
00:12:23	Processing plant: employees cleaning the turbot and preparing them for the final packaging (10 shots)	00:00:51
00:13:14	Salmon Farm in Scotland; views of a employee going by boat to the salmon farm and feeding the small salmon (12 shots)Marine Harvest is a world's leading seafood company offering farmed salmon and processed seafood to customers in more than 70 markets worldwide. Marine Harvest pioneered salmon farming in the late 1960s in Norway and Scotland. Atlantic salmon is its leading fish product. It is an oily fish, rich in long chain omega-3 fatty acids, which are essential for good health.In the Glenfinnan fresh water loch site, in Scotland, baby salmon are grown for about 15 months until they are transferred to	00:00:51

	are grown for about 15 months until they are transferred to the sea water tanks in another farm.	
00:14:05	Arrival of the inspectors to check the size and general state of the fish (5 shots)	00:00:31
00:14:36	Loch Leven salmon farm, Scotland. In this sea water farm, salmon grow older, during another 15 Months or so, before being transferred to the processing plant (9 shots) The employee is arriving by boat and checking the fish, feeding them manually and supervising also the automatic feeding process.	00:00:54
00:15:30	Underwater cameras showing images of the fish tanks. This is the control room of Marine Harvest (5 shots)	00:00:28
00:15:58	Fish Health and Quality Laboratory. The employee is mixing salmon flesh in the mixer and analyzing its content (8 shots)	00:00:40
00:16:38	Processing plant: employees cleaning and packaging big salmon for sale (11 shots)	00:01:01
00:17:39	4.Fish processing: France and Spain	00:20:14
00:17:39	Title	00:00:05
00:17:44	Port of Boulogne-sur-Mer, France. Exterior views of the company and processing plant where employees receive the fresh fish, weigh it, clean it, fillet it and package it for final sale (16 shots)JP Maree is one of the leading fish processing companies based in the fishing cluster of Boulogne-sur-Mer. With 48 employees it processes 16 tones of fish products every day, reaching annual revenues of 21 million Euros. Their employees specialize in fish filleting, salmon and several types of white fish landed by the fishing boats of Boulogne-sur-Mer.	00:01:38
00:19:22	Port of Boulogne-sur-Mer, France. This company is one of the few in France which still salts and smokes fish in the traditional way, inspired directly from the Greeks and the Egyptians, who used salt and smoke to preserve fish for several months. Once fish is landed and arrives at the company, it is salted manually and then it goes through the smoking process. With the traditional method, fish (mainly Atlantic herring) is exposed to cold smoke (30°C), which leaves the fish half-cooked, contrary to hot smoking (60 à 80°C), which smokes and cooks the fish at the same time. Filets of herring are suspended vertically with their skin on and left to smoke slowly, in an oven fired with oak wood, for 24 to 48 hours, depending on the type of fish. This process takes 6 times longer than industrial smoking process.	00:00:06
00:19:28	Machine opening herrings by the middle (3 shots)	00:00:14

00:19:43	Salting process (7 shots)	00:00:34
00:20:17	Smoking process applied to herrings and Atlantic salmon (10 shots)	00:01:01
00:21:18	Employees taking the skin away once the herrings have completed the smoking process (5 shots)	00:00:29
00:21:47	Packaging (2 shots)	00:00:11
00:21:58	Exterior view of a shrimp industry group, France. For over 30 years, the group has been a pioneer in this industry. Employing 4,000 people, Unima is Madagascar's most important shrimp exporter with an annual yield of 7,500 tons of shrimp. It has obtained the "Label Rouge" certification, the first ever granted to a shrimp producer, to certify the quality of its products. The company's headquarters are in Boulogne-sur-Mer, France, where shrimps are received from different shrimp farms in the world, processed and packages to be re-distributed to the world markets.	00:00:06
00:22:04	Packaging shrimps (8 shots)	00:00:43
00:22:46	Pre-cooked sea products industry, Port of Boulogne-sur-Mer, France. Since its creation in 2003, this company offers a wide range of , from the rolled stuffed salmon (Délice au saumon) to other types of fish preparations.	00:00:06
00:22:52	Preparation of the fish sausages (4 shots)	00:00:25
00:23:18	Production line where the fish sausage is wrapped in layers of fresh salmon (10 shots)	00:00:50
00:24:08	Industrial freezer where finished products are stored at a temperature of about -20°C (3 shots)	00:00:18
00:24:26	Headquarters of a sea food company, near Vigo, Galicia, Spain. This company is one of the leading fish processing groups in Spain. Nowadays, it owns 24 deep freezing vessels that operate in different fishing sites around the world. It commercializes a wide variety of fish products, notably swordfish, tuna fish, cod, hake and squid. The company's processing plant extends over more than 25.000 m2, producing 26.000 tone of fish a year.	00:00:05
00:24:30	Processing plant near Vigo where fish is cleaned and put in boxes with ice (9 shots)	00:00:45
00:25:15	Processing line for squid, one of the star products of the company (7 shots)	00:00:36
00:25:52	Processing line for frozen fish: employees cutting blocks of frozen tuna and slicing it (9 shots)	00:00:47

00:26:38	Final packaging and nutritional information put on the back of the plastic bag (5 shots)	00:00:23
00:27:02	Deep freezer (6 shots)	00:00:28
00:27:29	Exterior view of a cleaning station for clams. This company specializes in clams and shell-fish. Once they receive the fresh product, they clean it with a special disinfecting solution to kill potential bacteria and package it for sale.	00:00:05
00:27:34	Views of the production line and of the pools where they keep the clams (13 shots)	00:01:00
00:28:35	5. Distribution and Sale: France and Spain	00:00:00
00:28:35	Title	00:00:05
00:28:40	Port of Boulogne-sur-Mer, France. Fishing boats are landing the fish in the port, and the boxes with fresh fish in ice are stored in cooled hangars until the auction starts (8 shots)	00:00:46
00:29:25	Electronic auction in Boulogne-sur-Mer: views of the sale (7 shots) The fish is either sold at auction in the auction room, at 5.00am or 6.00am, by internet as floating stock before the boat arrives at the quayside or directly from the producer to the fish wholesaler. Eighty companies (fish wholesale traders, fish mongers, salters, food packers, etc.) are approved as buyers at the Auction. The Auction has been computerized since February 2008. Transactions are made through an electronic sale system. The fish is sold by a clock auction system and remotely on floating stock, on-line.	00:00:34
00:29:59	Distribution floor where fish products are prepared for distribution to the internal market or prepared for export: preparation of orders, loading of trucks (12 shots)	00:01:14
00:31:13	Port of Vigo, Galicia, Spain. Arrival of fishing boats and landing of the catch (24 shots) The boat at the quay has been fishing in the waters of Mauritania for about 6 weeks. The main catch this time are different species of shark (notably blue shark) and swordfish. Shark fins fetch a high price, up to 500 Euros per kilo, while shark meat retails for less than 7 Euros per kilo. The fins are sent to the Chinese and Japanese markets, where shark fin soup is considered a "delicatessen" and has been attributed aphrodisiacal powers. In Europe, "shark fining" (the practice of cutting the shark's fins and throwing it back at sea) is forbidden, but many developing countries are still practicing it.	00:02:19
00:33:31	Storage room where sharks and swordfish are piled up before the auction starts (8 shots)	00:00:43

00:34:15	Auction for the big catch (6 shots)It is a traditional auction, with the auction trader voicing the descending price until a buyer makes a sign to indicate he wants to buy at that price.	00:00:25
00:34:40	Auction for the small catch (29 shots)General views of the trading floor: buyers, sellers, trays with different species of fish, buyers loading the fish into the trucks, etc.	00:02:25
00:37:05	Conxemar International Sea-Food Fair: exterior views and views of the different trading stand (7 shots)Conxemar is the Spanish Association of Wholesalers, Importers, Manufacturers and Exporters of Fish products. In its annual fair in Vigo, more than 250 companies in the sector, coming from all over the world, promote its products and try to conclude deals to expand their business.	00:00:37
00:37:42	Copyright	00:00:10