

How to label fishery and aquaculture products?



Consumer information - scope

All fishery and aquaculture products marketed in the EU, which are offered for sale to the final consumer or mass caterer

CMO + FIC	FIC
<ul style="list-style-type: none">• Unprocessed products (e.g. live fish, seaweeds, frozen crustaceans and molluscs)• Processed products (e.g. smoked fish, flours, steamed crustaceans)	<ul style="list-style-type: none">• Processed products (e.g. canned)

Consumer information - Mandatory

CMO	Fishing gear	Production method	Area of catch or farming
BOTH	Commercial designation + species + other	Defrosted	Minimum durability / use by
FIC	Ingredients / Quantity	Allergens	Net quantity
	Storage conditions	Name / address business operator	Origin / Provenance
	Instructions for use	Nutritional declaration	Date of freezing (first freezing)
	Added water	Added proteins	"Formed fish"

CMO: Commercial designation

List of accepted commercial designations is published by each Member State, indicating:

- Commercial designation (Name of the species in the official language(s) of the Member State and any other name locally accepted/permitted)
- Scientific name (FAO ASFIS Database or FishBase Information System)



***Thunnus
thynnus***

Belgium	Blauwvintonijn (NL) Thon rouge (FR)
France	Thon rouge
Germany	Roter Thun, Thunfisch
Greece	Τόνος
Italy	Tonno, Tonno rosso
Poland	Tuńczyk (tuńczyk błękitnopłetwy)
Portugal	Atum (atum-rabilho, rabilo, rabil)
Spain	Atun rojo, de aleta azul Atun rojo (Andalucia), Atún, bonita, zurdo (Asturias), Tonyina (Balears), Atún rojo, patudo (Canarias), Albacora, cimarron (Cantabria), Tonyina (Cataluña), Tonyina (Valencia), Atún vermello (Galicia), Atun (Murcia), Hegalabur (Pais Vasco)
Sweden	Tonfisk
United Kingdom	Bluefin tuna

CMO: Catch or production area

Sea catch

- Northeast Atlantic, Mediterranean and Black Sea
- Name in writing of FAO sub-area or division
- Name of zone in terms understandable to the consumer / map / pictogram
- Rest of the world
- Name of fishing area

Freshwater catch

- Body of water of origin
- Country

Aquaculture product

- Country

➔ A more precise catch or production area may be indicated

CMO: Catch or production area

Example

Name **Sub-area** or **Division** + (clarification or map or pictogram)

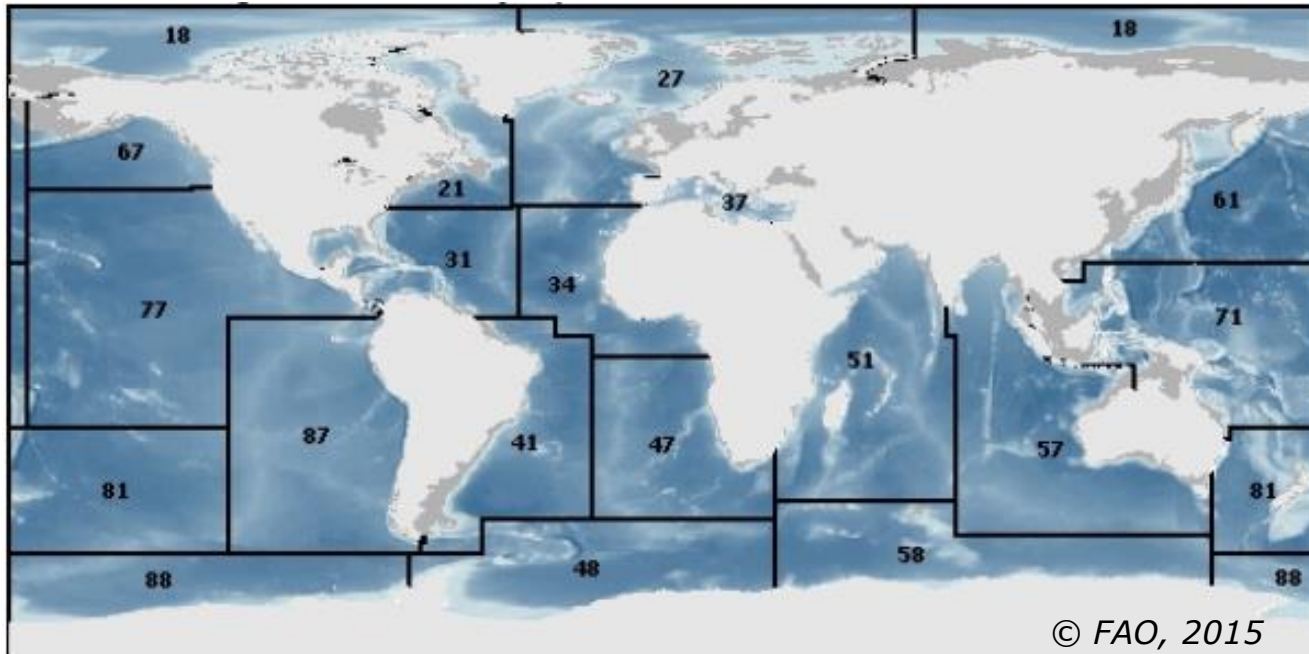
Western Mediterranean + Mallorca Norte **or** map **or** pictogram

Balearic + Mallorca Norte **or** map **or** pictogram



European
Commission





Area 18 (Arctic Sea)

Area 21 (Atlantic, Northwest)

Area 31 (Atlantic, Western Central)

Area 34 (Atlantic, Eastern Central)

Area 41 (Atlantic, Southwest)

Area 47 (Atlantic, Southeast)

Area 48 (Atlantic, Antarctic)

Area 51 (Indian Ocean, Western)

Area 57 (Indian Ocean, Eastern)

Area 58 (Indian Ocean, Antarctic and Southern)

Area 61 (Pacific, Northwest)

Area 67 (Pacific, Northeast)

Area 71 (Pacific, Western Central)

Area 77 (Pacific, Eastern Central)

Area 81 (Pacific, Southwest)

Area 87 (Pacific, Southeast)

Area 88 (Pacific, Antarctic)

Consumer information - Voluntary

Principles

- clear and unambiguous, not misleading
- not displayed to the detriment of mandatory information
- verifiable and, where appropriate, based on relevant scientific data

Consumer information – Voluntary

Examples

Date of catch / harvest	Date of landing / port	Details on fishing gear
Flag State	Environmental information	Ethical / social aspects
Production techniques	QR	
Nutritional content (only for unprocessed products comprising a single ingredient)		



European Commission

Commercial designation

Common names vary a lot, while scientific names are unequivocal, but little known to consumers. New labels must now show both.

Scientific name

MACKEREL

(*Scomber scombrus*)

Fishing gear category

Trawls

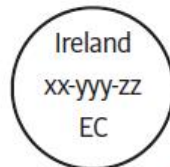
Net weight

Net quantity: 250g

Food operator

Business name and address: XXXX

Identification mark



Certification label

YYY Certified sustainable



Production method

From now on consumers can know clearly whether the fish was caught or farmed.

Catch area

You can know the precise area where the fish was caught.



Caught in Celtic Sea North

Landed in Killybegs

Port of landing

16/01/15

Date of landing

Use by 18/01/15

Best before / Use by date

Keep at 0 to 2°C

Storage conditions

Quick Response Code

QR and bar codes allow supply chain professionals to instantly know everything about the products they buy and sell.

Mandatory

Voluntary



Thank you

**[http://ec.europa.eu/fisheries/cfp/
market/consumer-
information/index_en.htm](http://ec.europa.eu/fisheries/cfp/market/consumer-information/index_en.htm)**