

# HADDOCK



Latin - **Melanogrammus aeglefinus** | French - **Églefin** | German - **Schellfisch** | Spanish - **Eglefino** | Icelandic - **Ýsa**

## SIZE

Common size in haddock catch is between 50 and 65 cm. The largest individual, 14 years old, caught in Icelandic waters measured 109 cm.

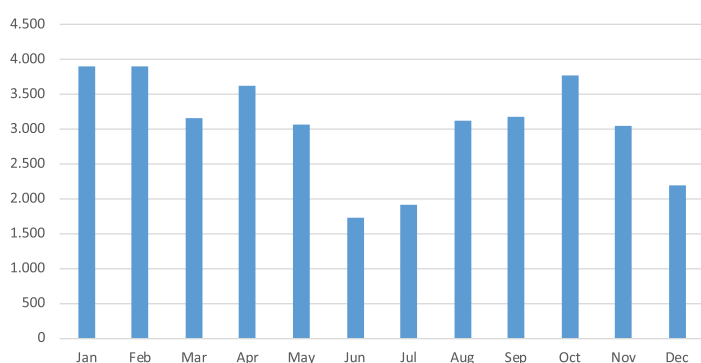
## CATCH

Total catch of haddock in Icelandic waters in 2016 was 36,600 tonnes as compared to 38,200 tonnes in 2015. The TAC for the quota year 2017/2018 is 41,390 tonnes.

## SEASON

The Icelandic haddock is caught throughout the year.

Icelandic haddock - monthly catch in 2016 (tonnes)



Source: Statistics Iceland

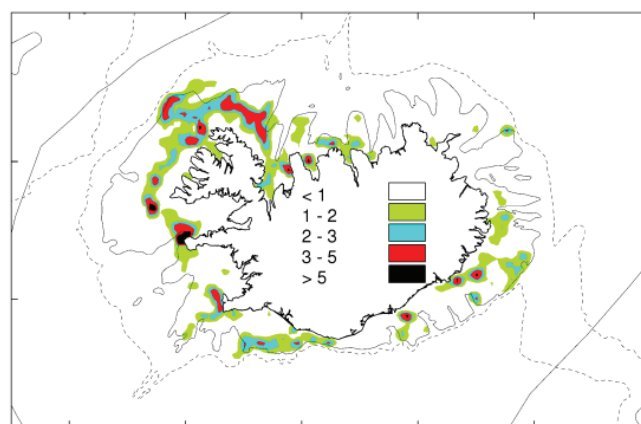
## FISHING GEAR

Haddock - catch 2016	%
Bottom trawl	46%
Longline	40%
Danish Seine	12%
Other	2%

Source: Statistics Iceland

## FISHING GROUNDS

Haddock is caught all around Iceland. The best fishing grounds are off the Westfjords, and off the south western and south eastern coast, mostly over soft bottoms at depths between 10 and 200 m.



Icelandic haddock - fishing grounds in 2016 (tonnes/nmi²)

Source: Marine Research Institute

## PRODUCTS

Haddock - export value 2016	%
Fresh and chilled	47%
Landfrozen	36%
Frozen at sea	12%
Dried heads	3%
Other	2%

Source: Statistics Iceland

## MARKETS

There are two major markets for Icelandic haddock, the United Kingdom and the United States. A minor share is exported to other countries.



## NUTRITION FACTS

Haddock (raw) – Nutrient content per 100 g edible portion	
Energy	82 kcal
Protein	18.9 g
Fat - total	0.6 g
Fatty acids - saturated	0.1 g
Fatty acids - unsaturated	0.3 g
Omega 3	295 mg
Sodium	74 mg

Source: Matis

## FISHERIES MANAGEMENT

Fisheries management in Iceland is based on extensive research on the fish stocks and the marine ecosystem. A catch limitation system is the cornerstone of the Icelandic fisheries management system. Management is also supported by other measures such as area restrictions, fishing gear restrictions, and the use of closed areas to conserve important vulnerable habitats.

Decisions on total allowable catch are made by the Minister of Fisheries and Agriculture on the basis of scientific advice from the Icelandic Marine Research Institute (MRI). The international Council for the Exploration of the Sea (ICES) reviews the work of the MRI and also provides scientific advice. Catches are effectively monitored and

management decisions are enforced by the Directorate of Fisheries. The system is intended to ensure responsible fisheries and sustainable use of the ocean's living resources.

## CERTIFICATION

The Icelandic haddock fishery was certified in 2013 to the FAO-based Iceland Responsible Fisheries Management Certification Programme. The certification covers all sectors of the Icelandic haddock fishery within the 200 mile EEZ for all fishing gears. A chain of custody certification programme has been implemented to allow handlers to demonstrate traceability back to the certified fishery. The



**CERTIFIED**

certification is an independent third-party certification. The certification confirms responsible fisheries management and good treatment of marine resources.

## NICE TO KNOW

Haddock is the most commonly eaten fish by Icelanders. They usually prefer it over cod. There may be historical reasons for this since cod, the most abundant groundfish species, was better suited for salting and therefore more valuable for export.



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