



**Marine Stewardship Council**  
Certified sustainable seafood

## **MEDIA RELEASE**

### **Second Australian toothfish fishery certified sustainable**

The Macquarie Island toothfish fishery (MITF) has gained Marine Stewardship Council (MSC) certification as a sustainable and well managed fishery, following independent assessment against the MSC standard.

This is the second Australian toothfish fishery to achieve MSC certification in recent times, with the Heard and McDonald Islands toothfish fishery also gaining certification in March this year.

Now, almost a third of the world's legally harvested toothfish is certified sustainable by the MSC. In total, there are four MSC certified toothfish fisheries worldwide, making up 31% of the global legal toothfish catch. For a full list of MSC certified toothfish fisheries go to [www.msc.org](http://www.msc.org).

The MITF has demonstrated the toothfish stocks are healthy, its fishing practices have minimal impact on the marine ecosystem and the fishery is well managed.

The independent assessment was completed in less than 12 months including public consultations, with three experts led by Scientific Certification Systems based in the USA.

Speaking today, Patrick Caleo, MSC Manager (Australia and New Zealand), congratulated the two companies operating within the fishery on achieving certification.

"Both Austral Fisheries and Australian Longline should be commended for their proactive approach in seeking independent, third-party certification of their sustainability."

"Increasingly here and overseas, the public are looking for assurances that the seafood they are sourcing is sustainable, and both companies have shown courage in opening up their practices to such a transparent, independent and rigorous assessment," he said.

David Carter, CEO of Austral Fisheries, is pleased with the recent certification.

"Both Austral Fisheries and Australian Longline are committed to legal, sustainable and productive fisheries. We've come a long way from the days of battling against illegal fishing to save stocks. We've also introduced new methods of fishing to protect seabirds, marine mammals, and the sensitive environment we fish in."

"The certification is positive recognition of the collaborative effort between all stakeholders, including Australian Government managers, scientists, compliance officers, the Fisheries Research and Development Corporation, the 26 CCAMLR Member Governments and their Secretariat, industry, and conservation groups."

Dermot O’Gorman, CEO of WWF-Australia also welcomed the certification and commended the fishery’s proactive environmental measures.

“Sustainable and responsible management of fisheries is an essential step in safeguarding the stunning marine life and ecosystems that surround our country. The certification of the Macquarie Island toothfish fishery is another example of what can be achieved when industry and NGOs work together to make us better environmental stewards of our planet.”

“Through the management regime adopted by the fishery, we can ensure that this ecosystem along with the unique species it supports can be maintained for generations to come,” O’Gorman added.

**ENDS**

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