

## Faroe Island, Queen Scallop fisheries achieve Marine Stewardship Council certification

The Faroe Islands queen scallop fishery has been certified to the MSC's Fisheries Standard. The fishery was independently certified by a third-party auditor which assessed the fishery against MSC's rigorous criteria related to stock health, protection of the environment, and ensuring effective management is in place.

The date of eligibility for this certificate is 1. September 2021 and MSC ecolabel can now be applied to Faroe Islands queen scallop products caught after that date. The main product from the fishery is the muscle and the core markets for the OCJ Queen Scallop are in USA, France, and UK.

The Faroe Islands Queen scallop fishery is unique in that it is entirely operated by one company, [O.C. Joensen](#), who is also the fishery client, and this stock has been harvested from one vessel for decades.

The new national fishery client setup - [Faroe Islands Sustainable Fisheries](#) (FISF) have administrated this assessment, but the has worked with local government, the research institute of Faroe, and consultant to getting this fishery back into the MSC program.

### Quotes:

**Gisli Gislason, Program Director North Atlantic says:** "This fishery has demonstrated it complies with the rigorous MSC fisheries standard and offers another excellent product to the market. The OCJ has been adamant in driving this progress to meet market expectations. We congratulate, welcome, and applaud OCJ and FISF for this achievement."

**Durita í Grótinum, Manager at Faroe Island Sustainable Fisheries says:** "The certification of the Fishery for Queen Scallops in Faroese waters is yet another important milestone for the Faroese fishing community. We are on a journey of gaining recognition for our constant efforts to manage our seafood resources sustainably. Last year we achieved certifications of the fisheries for Cod and Haddock in Faroese waters, whereby all the major demersal fisheries have gained MSC certification. The process of certifying the Fishery for Queen Scallops has been a time-consuming process, but we are very satisfied that our efforts have finally been rewarded. The Faroese Marine Research Institute has played an instrumental role in this process by providing all the necessary data and research to support the certification of the fishery by international scientists".

**Hans Andrias Kelduberg, Chairman of the OCJ scallops says:** "At OCJ we are very pleased with the acknowledgement, that our Queen Scallops fishery is sustainably managed, by receiving a certificate of sustainability according to the MSC standard. We have operated this fishery for several decades limiting the fishing effort to one vessel for a short fishing season to sustain the biomass of queen scallops and the surrounding eco system. The MSC certificate documenting our fishery as sustainable is very important for our customers, whereby they also can rely on the international organization of experts having evaluated our fishery.

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## Notes for editors:

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### About the certification

This certification started with assessment process in October 2020. The assessment of the Faroe Islands Queen Scallop fishery against Marine Stewardship Council (MSC) Fisheries Standard.

The assessment was carried out using MSC Fisheries Certification Process (FCP) v2.2. For the assessment, the default assessment tree in Annex SA from the MSC Fisheries Standard v2.01, without any changes, was used.

The assessment covers one Unit of Assessment (UoA) targeting queen scallop (*Chlamys opercularis*; also known as *Aequipecten opercularis*) with scallop dredge within the Faroe Islands Exclusive Economic Zone (EEZ), which is part of the FAO fishing area 27 and ICES area Vb1b. The queen scallop is indigenous to this area, and no enhancement takes place.

### About the Marine Stewardship Council (MSC)

The Marine Stewardship Council (MSC) is an international non-profit organisation. Our vision is for the world's oceans to be teeming with life, and seafood supplies safeguarded for this and future generations. Our ecolabel and certification program recognises and rewards sustainable fishing practices and is helping create a more sustainable seafood market.

The MSC ecolabel on a seafood product means that:

- It comes from a wild-catch fishery which has been independently certified to the MSC's science-based standard for environmentally sustainable fishing.
- It's fully traceable to a sustainable source.

More than 500 fisheries in over 50 countries are engaged in the MSC's program. These fisheries have a combined annual seafood production of over 10 million metric tonnes, representing over 10% of annual global yields. Over 20,000 seafood products worldwide carry the MSC ecolabel. For more information visit [msc.org](https://www.msc.org)

The MSC program could not exist without the many fishers around the world who work to safeguard stocks, ecosystems, and their own livelihoods. [Read about sustainable fishing practice.](#)