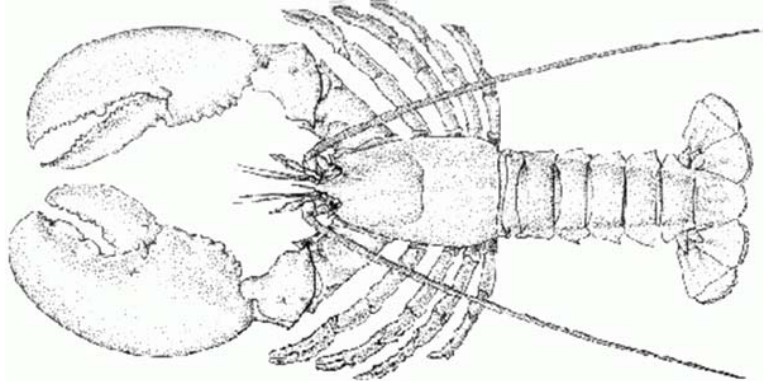


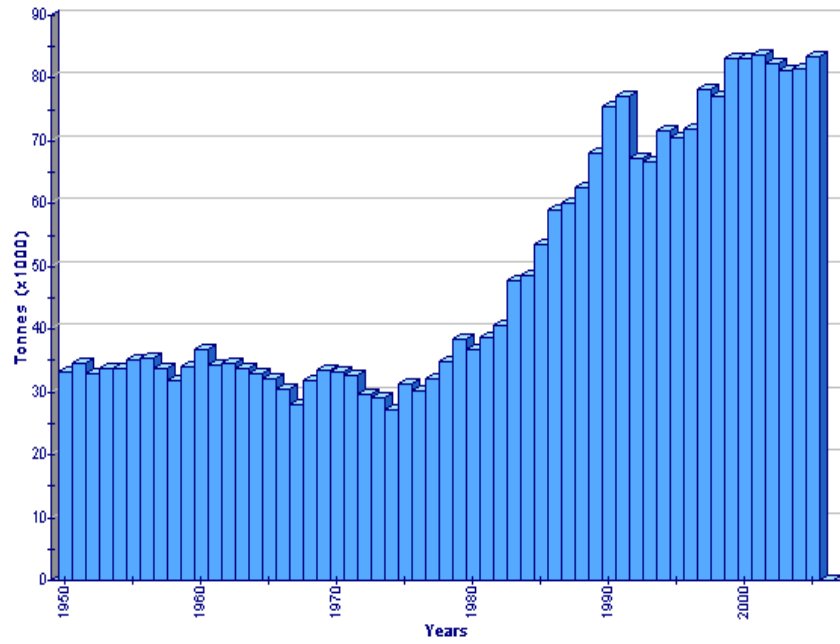


Common Name	<p>American Lobster</p> 
Scientific Name	<i>Homarus americanus</i>
Red List Category	Not listed
Fishing Techniques	The animals are mostly caught with traps , but in recent years trawling proved to be commercially feasible, especially in the southern part of the range of the species.
Target Specie Details	Sublitoral to 480 m depth, most common between 4 and 50 m.Hard bottom (hard mud, rocks). As the females carry their eggs for 10 to 11 months, ovigerous females are found throughout the year. Migration does not occur, or only on a limited scale.
Geographical Distribution	 <p>Legend</p> <p><i>Homarus americanus</i></p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>0  1297 nmi</p> <p>Western Atlantic: Atlantic coast of North America between Newfoundland (Canada) and North Carolina (USA).including the region around Bear Island.</p> <p>Most important stock are the Norwegian Arctic stock in the Barents Sea and Icelandic stock</p>

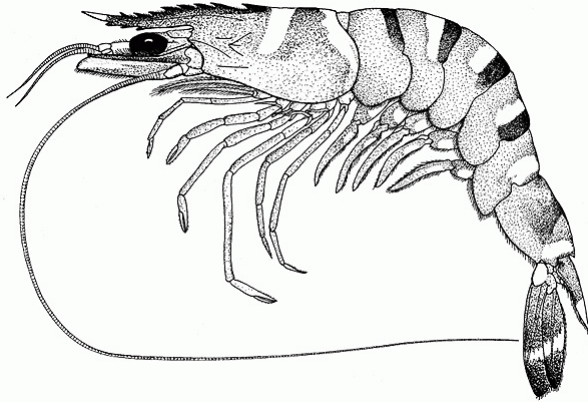
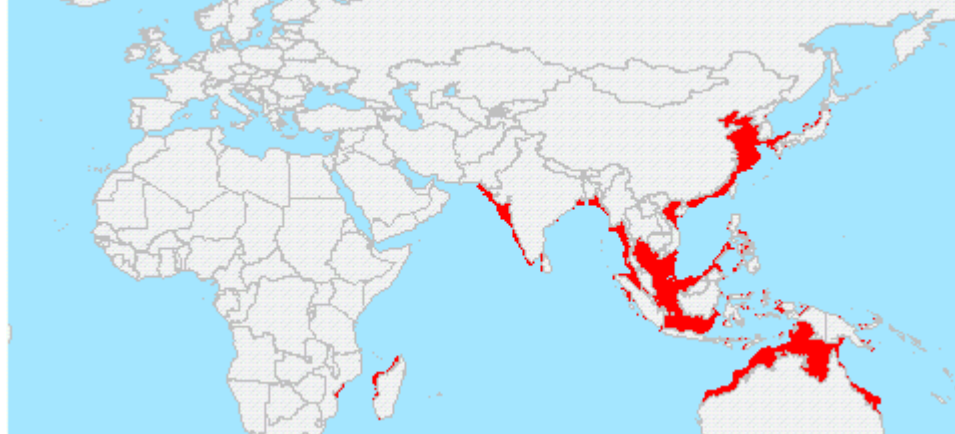

Interest to Fisheries	<p>Global Capture production for <i>Homarus americanus</i> (Fao Fishery Statistic)</p>
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The species is the subject of one of the most important Crustacea fisheries in the northwest Atlantic. According to FAO statistics, the catches in 1987 and 1988 amounted to 60 096 t and 62 457 t, respectively

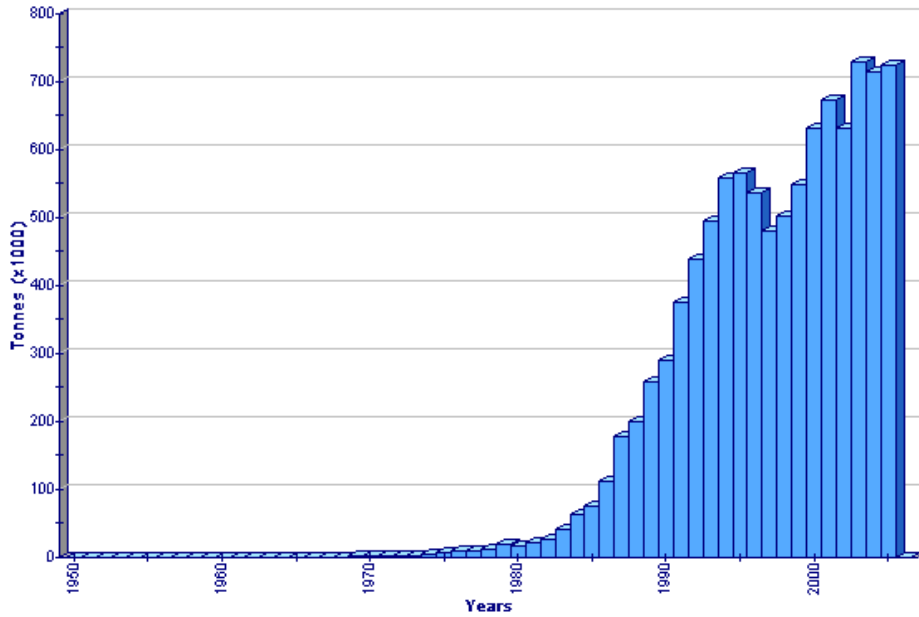
Product form

These lobsters are sold fresh or frozen. The meat is also canned. The total catch reported for this species to FAO for 1999 was 82 764 t. The countries with the largest catches were Canada (43 087 t) and USA (39 676 t)

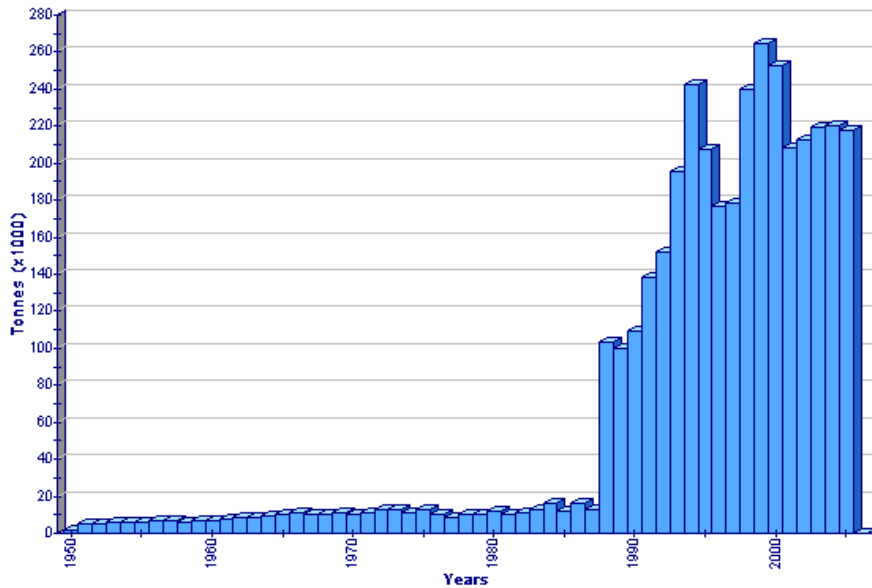
<p>Common Name</p>	<p>Tiger prawn</p> 
<p>Scientific Name</p>	<p><i>Penaeus monodon</i></p>
<p>Red List Category</p>	<p>Not In IUCN Red List</p>
<p>Fishing Techniques</p>	<p>aquaculture; caught in estuaries; fished in offshore waters. It is obtained both by pond fishing and inshore fishing; driftnet fishing; "Shrimp outrigger trawling".</p>
<p>Target Species Details</p>	<p>Maximum total length 336 mm. Weight 60 to 130 g. Depth 0 to 110 m. Bottom mud, sand. Estuarine (juveniles) and marine (adults).</p>
<p>Geographical Distribution</p>	 <p>Legend :</p> <p>Penaeus monodon</p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>0  2593 nmi</p> <p>Pacific Northeast, from Monterrey Bay -California to Alaska</p>

Interest to Fisheries

Global Aquaculture production for *Penaeusmonodon* (Fao Fishery Statistic)

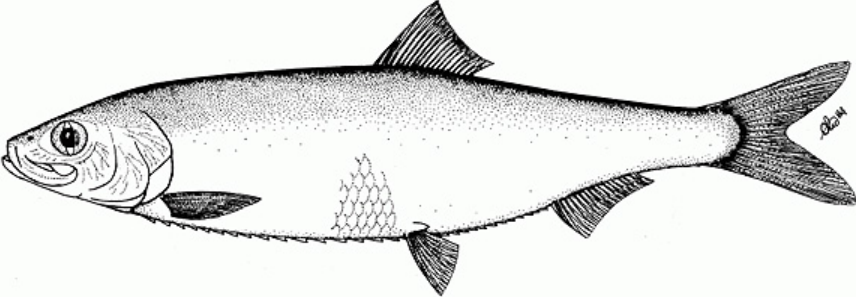




Global Capture production for *Penaeusmonodon* (Fao Fishery Statistic)



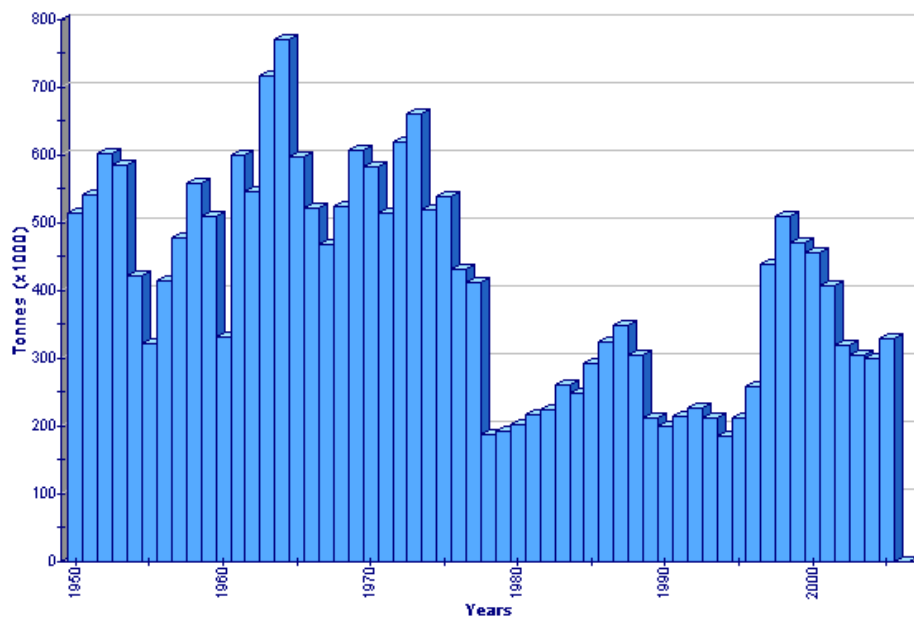
In S.E. and E. Africa (Natal to Somalia, including Madagascar) the species is of minor or moderate commercial importance, it is used for bait and food. In Pakistan it is likewise of minor importance. Jones (1967:1333) indicated that it is more common in prawn catches on the

	<p>east coast of India than on the west coast. According to Chopra (1939:222) "This is the commonest large sized penaeid of Calcutta, and is sold in our markets in enormous quantities". Kurian & Sebastian (1976:100) cited it as an important commercial species in India, especially on the east coast (Bengal and Orissa); juveniles being caught in estuaries. Also in Bangladesh it is of considerable commercial importance. In Malaya and Thailand <i>Penaeus monodon</i> is fished in offshore waters. It is obtained both by pond fishing and inshore fishing in Malaya, Singapore, Indonesia, the Philippines and Taiwan; because of its large size the species is quite important economically. Domantay (1956:363) indicated that "among the commercially important prawns in the Philippines, <i>Penaeus monodon</i> Fabricius stands foremost". In Japan and Korea it seems to be of minor importance; Yoshida (1941) remarked that it was sold on the Fusan market in Korea. Also in Australia the species is of commercial interest: Harrison, Kesteven & Setter (1965:8) listed it among the commercial species of the Gulf of Carpentaria, while Racek (1957:12) mentioned it as the last of the six most important species of New South Wales, and as the fourth in importance of the species taken in offshore waters of Queensland. Rapson & McIntosh (1971:17) reported it as constituting about 7% of the commercial catches in New Guinea (mainly in the Gulf of Papua). The total catch reported for FAO The total catch reported for this species to FAO for 1999 was 144 042 t. The countries with the largest catches were India (93 830t) and Indonesia (31 510 t). One of the most used fishing technique for this species is the "Shrimp outrigger trawling".</p>
Product Form,	Commonly frozen. Also cooked, or fresh.

Common name	<p>Pacific Herring</p> 
Scientific name	<i>Clupea pallasii</i>
Red List Category	Not listed
Fishing Techniques	Commonly caught by Gillnets and purse seine
Target specie details	<p>Coastal, pelagic, schooling, migrating inshore to breed, but without any strong north-south migrations, the population being localized. Apparently landlocked populations (races) exist in the lakes of South Sakhalin, eastern Hokkaido and eastern Honshu. Feeds on euphausiids, also copepods, mysids, amphipods and zoea of crabs. Breeds from December to July, depending on the latitude, coming into shallow water and depositing eggs on marine vegetation (mainly eelgrass and seaweeds) or solid materials. Spawning fishes will enter estuaries.</p>
Geographical Distribution	 <p> Clupea pallasii Certain Uncertain Countries </p> <p>0  4322 nmi</p> <p>Arctic Sea (White Sea eastward to Ob inlet); western Pacific (from Anadyr Bay, eastern coasts of Kamchatka, possibly the Aleutian Islands southward to Japan and western coasts of Korea); eastern Pacific (Kent Peninsula to 107° W and Beaufort Sea southward to northern Baja California and San Diego).</p>

Interest to Fisheries

**Global Capture production for
*Clupea pallasii***
(Fao Fishery Statistic)

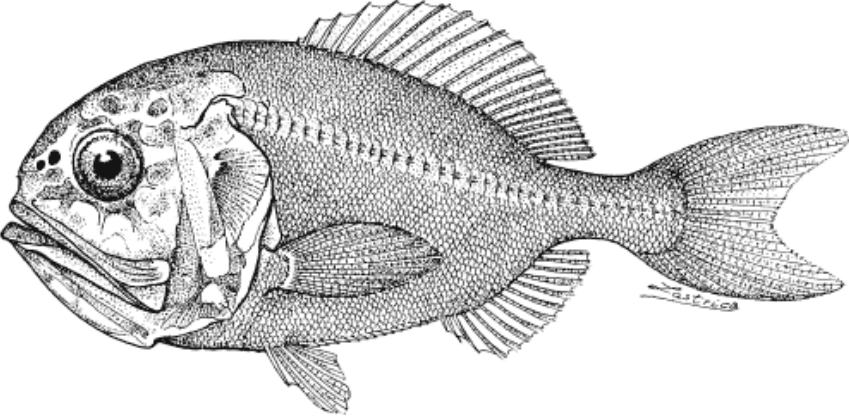


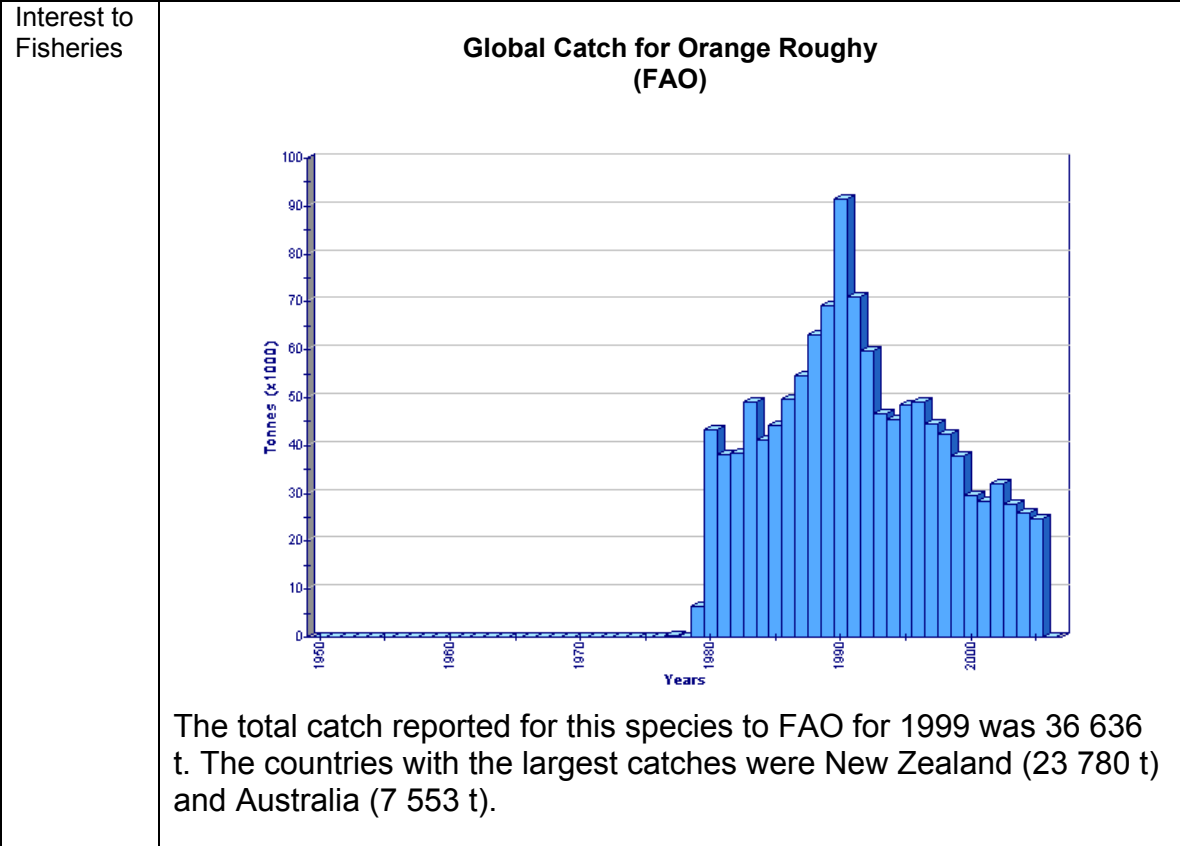
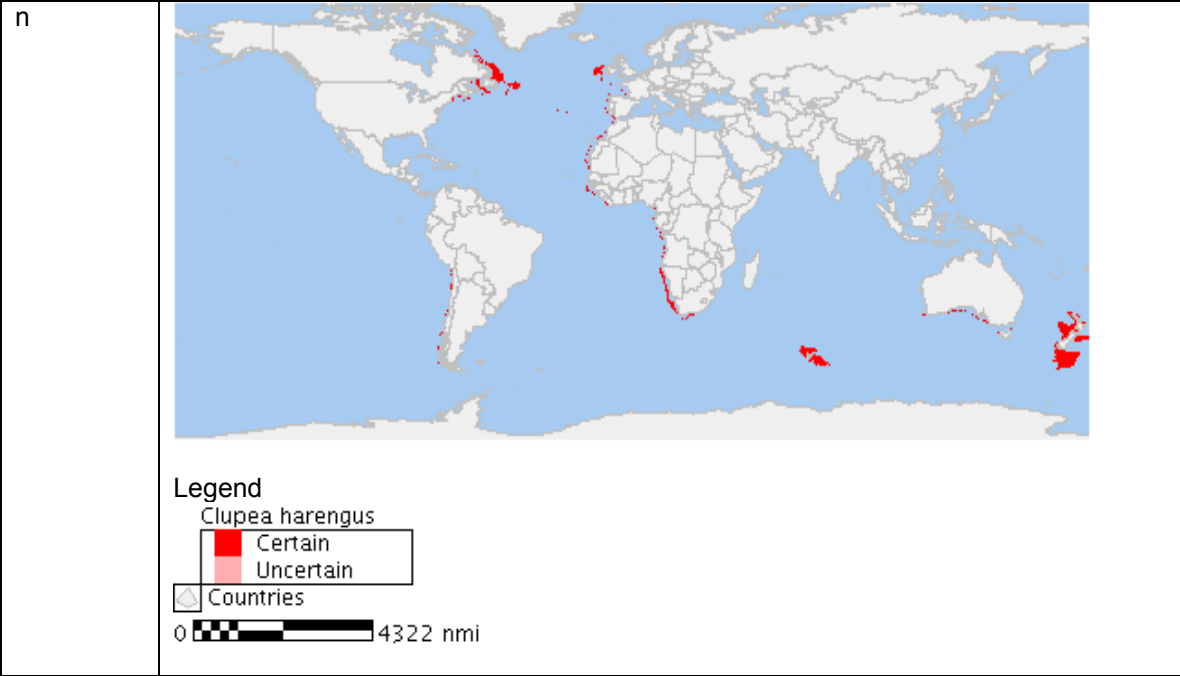
Of prime importance on both sides of the Pacific, but stocks depleted by overfishing in recent years. The total catch reported for this species to FAO for 1999 was 471 860 t. The countries with the largest catches were Russian Federation (359 194 t) and Canada (29 400 t).

fisheries: highly commercial

Product form




There is a fishery for eggs laid on kelp, which when salted, is called kazunoko-kombu, and is considered an delicacy in Japan (Ref. 27547). Used in Chinese medicine (Ref. 12166). Utilized fresh, dried or salted, smoked, canned, and frozen; eaten pan-fried, broiled, and baked (Ref. 9988). Possibly to 475 m depth (Ref. 6793)

Common Name	<p>Orange Roughy</p> 
Scientific Name	<i>Hoplostethus atlanticus</i>
Red List Category	Not on the IUCN Red list; because of severe overfishing the species has been listed as threatened by the Australian Government in 2006.
Fishing Techniques	Bottom trawls, sometimes damaging seamounts.
Target Species Details	<p>Inhabits deep, cold waters over steep continental slopes, ocean ridges and sea-mounts. Shallow range of usual occurrence from Ref. 27121. Appears to be dispersed over both rough bottoms and steep, rough grounds where it feeds on crustaceans and fish. In New Zealand, the main prey include mesopelagic and benthopelagic prawns, fish, and squid, with other organisms such as mysids, amphipods and euphausiids occasionally being important (Ref. 9072). Juveniles feed mainly on crustaceans (Ref. 27075, 27076). Grows very slowly and is one of the longest lived fish species known. Based on parasite and trace-element analyses, orange roughy is a sedentary species with little movement between fish-management zones (Ref. 27089). Little is known of the larvae and juveniles which are probably confined to deep water (Ref. 27088)..</p> <p>Bathypelagic species, from depths of 180 to 1.500 m, most abundant between 400 and 900 m. Feeds crustaceans and fish have found in the stomachs of various specimens.</p> <p>Practically nothing is known about the reproduction. A ripe female measuring 451 mm standard length has been taken in September off Rockland, Maine.</p>
Geographical Distribution	



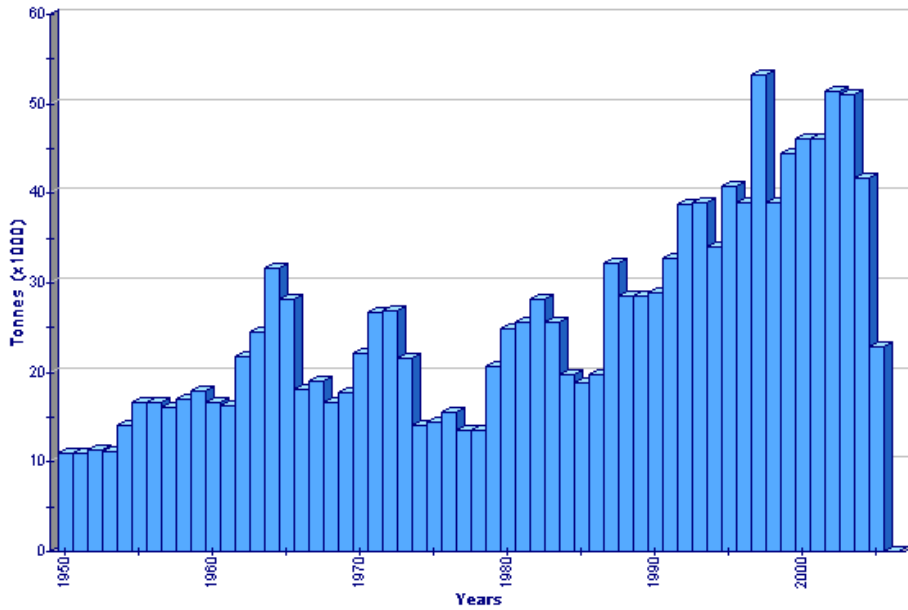
Product form

Marketed fresh and frozen; eaten steamed, fried, microwaved and baked (Ref. 9988).

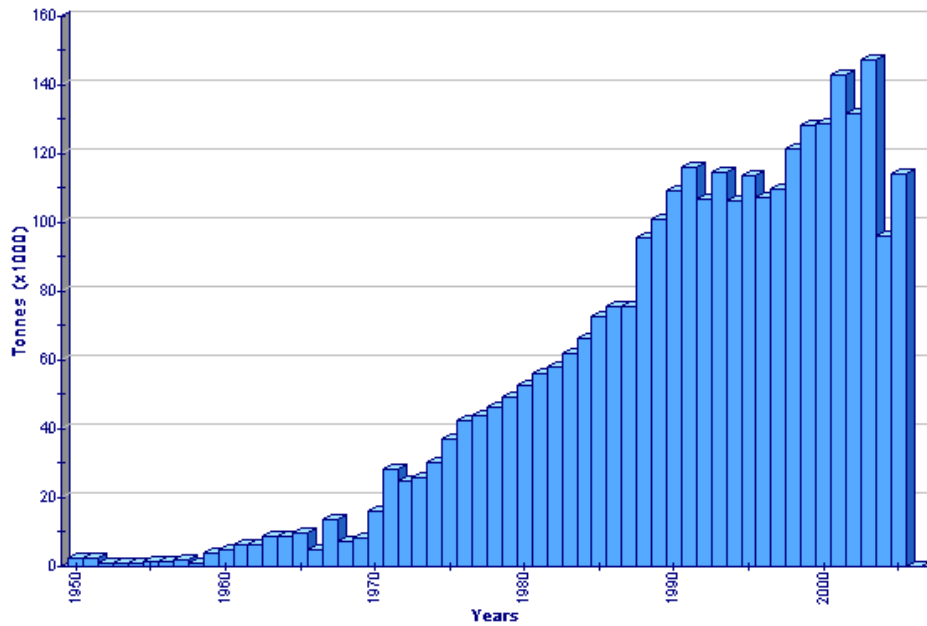
Common Name	<p>Gallo Mussel, or Mediterranean Mussel</p> 
Scientific Name	<i>Oncorhynchus tshawytscha</i>
Red List Category	Not listed
Fishing Techniques	Natural and cultivated. The exploitation of these beds which was manual until recently developed in a giant industry in the fifties.
Target Specie Details	<p>The exact range of <i>M. galloprovincialis</i> is not known because of the confusion with other, very similar <i>Mytilus</i>. In Europe it lives on all coasts that have hard substrates. Intertidal to 40 m deep attached by byssus threads to rocks and piers, within sheltered harbours and estuaries and on rocky shores of the open coast, sometimes living in dense masses wherever there are suitable surfaces for attachment. The diet of mussels consists of phytoplankton and detritus filtered from the surrounding water. The dimensions of the species is greatly influenced by its biotope: intertidal shells often remain small, rarely exceeding 6 cm, while deep-water shells easily measure 9 cm.</p>
Geographical Distribution	 <p>Legend :</p> <ul style="list-style-type: none"> Mytilus galloprovincialis <ul style="list-style-type: none"> Certain Uncertain Countries <p>0  1037 nmi</p>
Interest to Fisherie	<p>Global Capture production for <i>Mytilus galloprovincialis</i></p>

S

(Fao Fishery
Statistic)



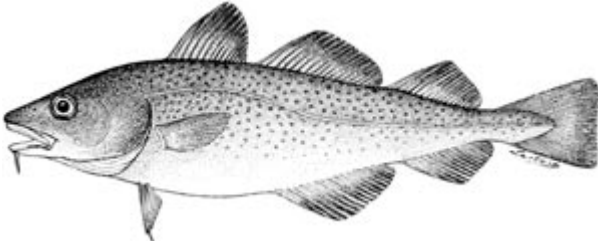
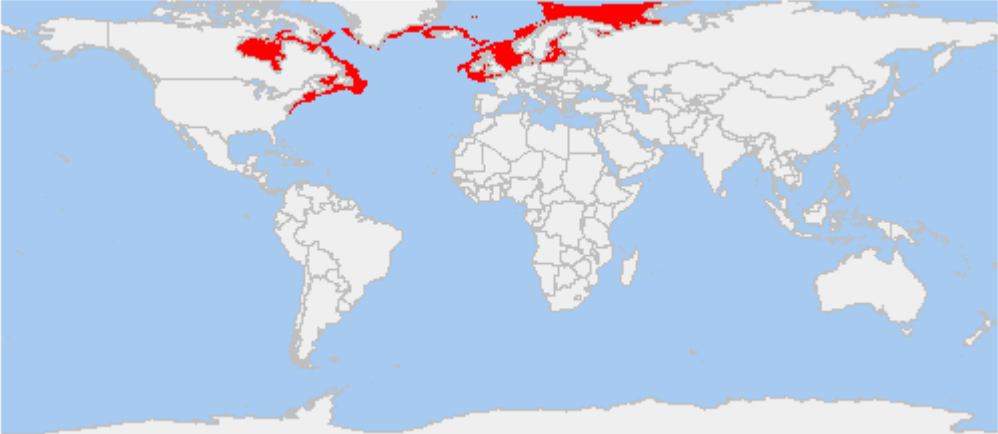

**Global Aquaculture production for
*Mytilus galloprovincialis***
(Fao Fishery Statistic)



The total catch reported for this species to FAO for 1999 was 55 819 t. The countries with the largest catches were Italy (37 876 t) and Greece (15 860 t).

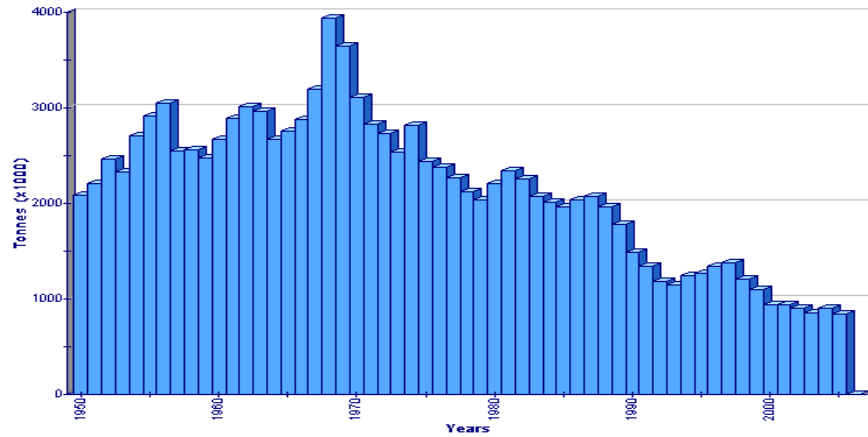
Product form

Marketed fresh, frozen and canned.

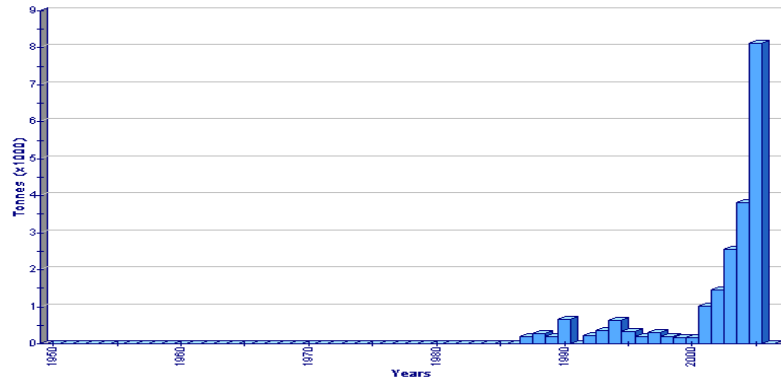
Common Name	Atlantic Cod 
Scientific Name	<i>Gadus morhua</i>
Red List Category	NEAR THREATENED (NT)
Fishing Techniques	Gear: Bottom Otter Trawls (OTB) pelagic trawls and Gillnets. Other types of gear used are longlines, Danish seines, purse seines, twin beam trawls, light trawls, shrimp trawls and pound nets.
Target Species Details	Benthonic. Omnivorous, cod feeds at dawn or dusk on invertebrates and fish, including young cod. The Atlantic cod is generally considered a demersal fish, although its habitat may become pelagic under certain hydrographic conditions, when feeding or spawning It lives in almost every salinity from nearly fresh to full oceanic water, and in a wide range of temperatures from nearly freezing to 20C°. The Atlantic cod is a voracious and omnivorous species. Larvae and postlarvae feed on plankton, juveniles mainly on invertebrates, and older fish on invertebrates and fish, including young cod
Geographical Distribution	 <p>Legend <i>Gadus morhua</i> Certain Uncertain Countries</p> <p>0  4322 nmi</p> <p>Cape Hatteras to Ungava Bay along the North American coast; east and west coasts of Greenland extending for variable distances to the north, depending upon climate trends; around Iceland; coasts of Europe from the Bay of Biscay to the Barents Sea, including the region around Bear Island.</p> <p>Most important stock are the Norwegian Arctic stock in the Barents Sea and Icelandic stock</p>

Interest to Fisheries

Global Capture production for *Gadusmorhua*
(Fao Fishery Statistic)





Global Aquaculture production for *Gadusmorhua*
(Fao Fishery Statistic)



The major fishing grounds are boreo-arctic, mostly around Iceland, in the Barents Sea, off Newfoundland and West Greenland, in the Norwegian Sea, off Spitzbergen, and around Bear Island. The total catch reported for this species to FAO for 1999 was 1 092 859 t. The countries with the largest catches were Iceland (260 6431 t) and Norway (256 637 t).

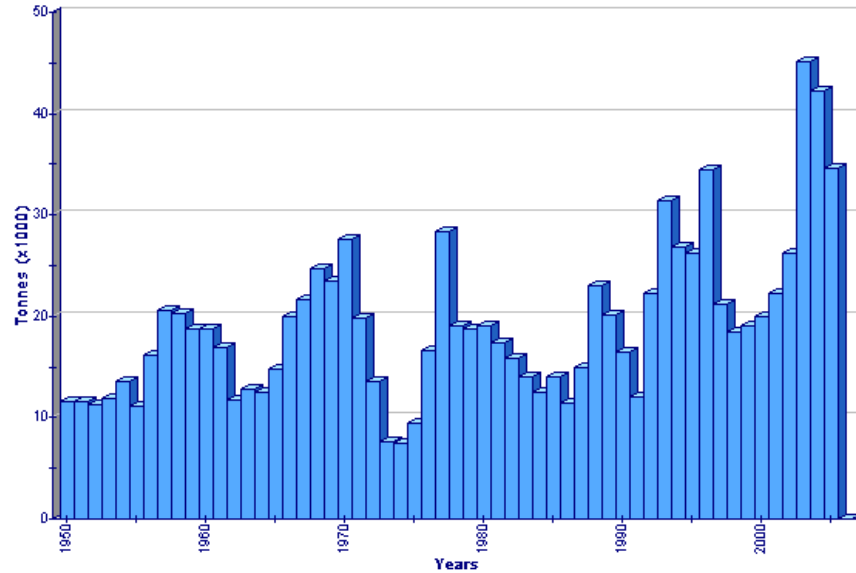
Product form

It is marketed fresh, chilled or frozen as fillets or whole, salted or sugar-salted, dried and salted, dried and unsalted, in brine, or smoked. Other products obtained from cod are salted cheeks, liver oil and eggs (smoked or as frozen roes).

<p>Common Name</p>	<p>Dungeness Crab, Edible Cancer Crab, Common Edible Cancer Crab.</p> 
<p>Scientific Name</p>	<p><i>Cancer magister</i></p>
<p>Red List Category</p>	<p>Not In IUCN Red List</p>
<p>Fishing Techniques</p>	<p>Gear: Traps and pots Also by hand, nets or even hooks and lines.</p>
<p>Target Species Details</p>	<p>They are widespread and most abundant on sandy bottoms and in shallow waters associated with eelgrass. They can be found as shallow as the intertidal zone to depths of 180 m. Eats clams, other crustacean and small fish.</p>
<p>Geographical Distribution</p>	 <p>Legend</p> <p>Cancer magister</p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>0 4322 nmi</p> <p>Pacific Northeast, from Monterrey Bay -California to Alaska</p>

Interest to Fisheries

Global Capture production for *Cancer magister*
(Fao Fishery Statistic)






Important commercial fisheries in California, Oregon, Washington, British Columbia and Alaska. It is a shellfish highly prized by both commercial and sport fishermen. Commercial capture of females is prohibited and minimum size limits of commercial harvest of male crabs are designed to allow most males to mate at least once before capture.

Annual exploitation rates exceeding 90%, results in a scarcity of large males that might reduce mating success among large females. Average catches of 17,000 t/year. Commercial landings in California have fluctuated widely, almost cyclically, over the past 30 years. The total catch reported for this species to FAO for 1999 was 18,880 t. The countries with the largest catches were USA (16,080 t) and Canada (2,800 t).

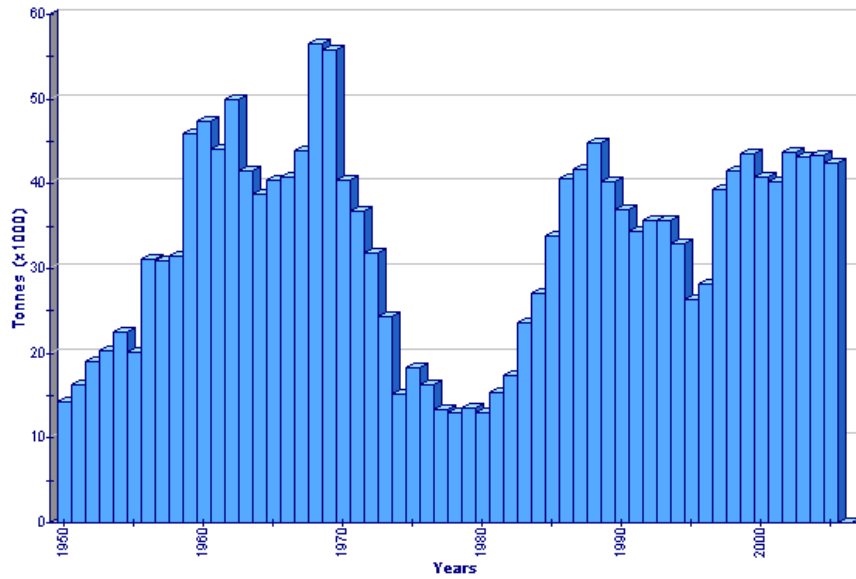
Product Form,

Available whole (live, fresh-cooked or frozen), and as leg and body meat. The leg and body meat is available fresh-cooked, frozen or canned.

<p>Common name</p>	<p>Halibut</p> 
<p>Scientific name</p>	<p><i>Hippoglossus stenolepis</i></p>
<p>Red List Category</p>	<p>Not in IUCN Red List</p>
<p>Fishing Techniques</p>	<p>The most common fishing techniques are demersal bottom trawling and groundfish longlining.</p>
<p>Target specie details</p>	<p>Benthic specie usually found on soft bottom but occasionally caught pelagically in depths ranging between 50 - 2000 m. Feeds mainly on other fishes (cod, haddock, pogge, sand-eels, herring, capelin), but also takes cephalopods, large crustaceans and other bottom-living animals</p>
<p>Geographical Distribution</p>	 <p>Legend <i>Hippoglossus stenolepis</i> Certain Uncertain Countries</p> <p>0  4322 nmi</p> <p>North Pacific, from the Bering Sea to the Okhotsk Sea, and from Alaska to California. Tōhoku District northward, the northern part of the Sea of Japan.</p> <p>The Pacific halibut fisheries of Alaska, Washington and Oregon are certified as sustainable to the Marine Stewardship Council standard. 1</p>

Interest to Fisheries

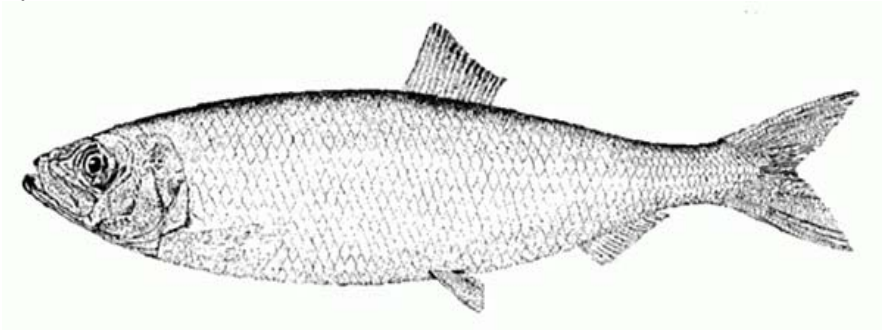
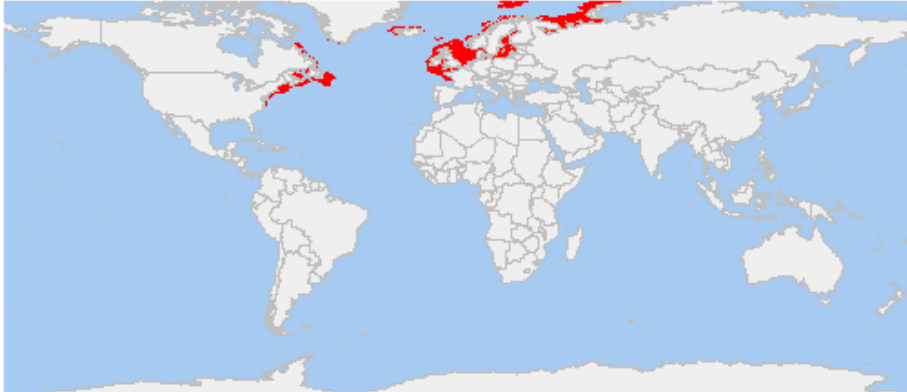

Global Capture production for *Hippoglossus stenolepis* (Fao Fishery Statistic)



The total catch reported for this species to FAO for 1999 was 43 557 t. The countries with the largest catches were USA (36 515 t) and Canada (7 040 t).

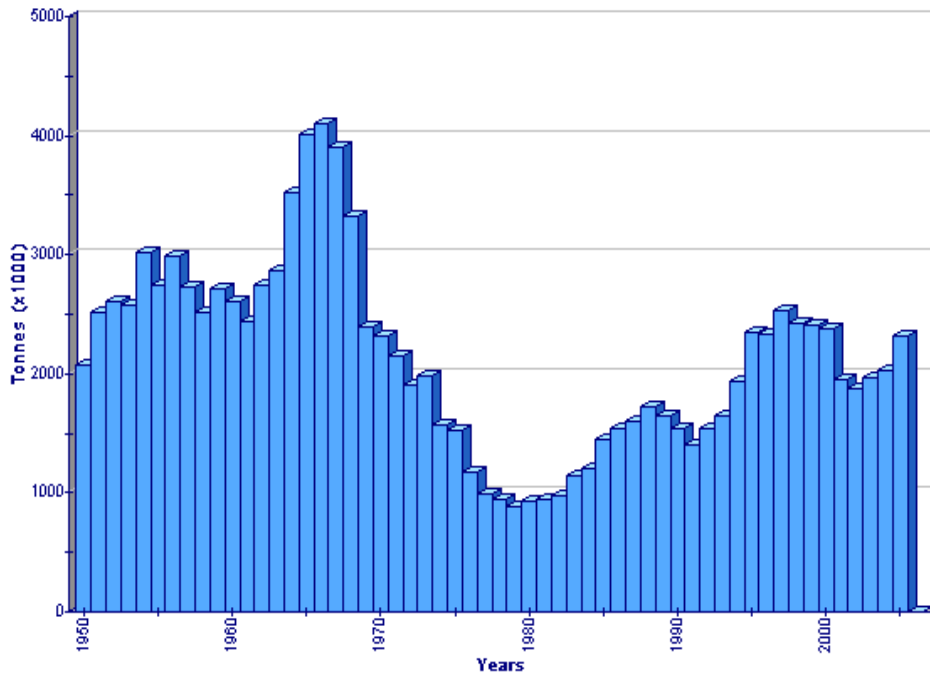
Product form

Utilized fresh, dried/salted, smoked and frozen

Common Name	<p>Atlantic Herring Anchovies, Brisling, Kippers, Pilchards, Sardines, Sardinellas, Sprats</p> 
Scientific Name	Clupea harengus harengus
Red List Category	Not in IUCN Red List
Fishing Techniques	Gear: Pelagic trawl
Target Specie Details	Feeds on plankto. They are usually found in dense schools.
Geographical Distribution	 <p>Legend</p> <ul style="list-style-type: none"> Clupea harengus Certain Uncertain Countries <p>0  4322 nmi</p> <p>Eastern Atlantic (northern Bay of Biscay northward to Iceland and southern Greenland), eastward to Spitzbergen and Novaya Zemlya, also Baltic; western Atlantic (southwestern Greenland, Labrador, southward to South Carolina).</p>

Interest to Fisheries

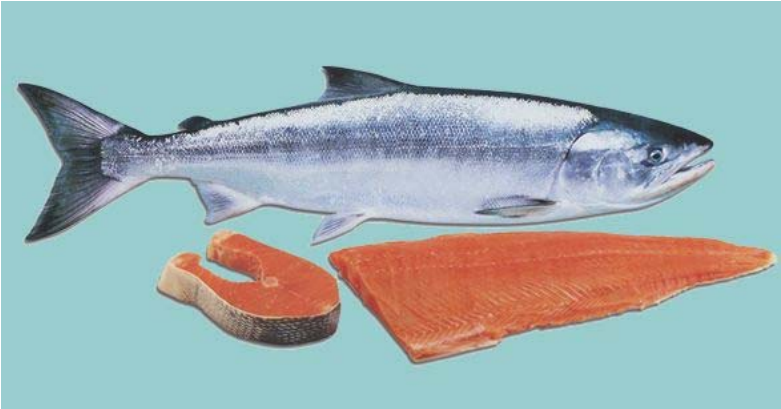


**Global Capture production for
Clupea harengus
(Fao Fishery Statistic)**



After a strong reduction of the total catch in the 1970's (from 4 095 394 t in 1966 to 887 533 t in 1979) due to overfishing, the catches have been recovering in the recent years exceeding two million t (2 325 781) in 1995. About 10-20% of these catches are taken in area 21 (Northwest Atlantic) while the bulk is caught in area 27 (Northeast Atlantic). The total catch reported for this species to FAO for 1999 was 2 403 543 t. The countries with the largest catches were Norway (821 435 t) and Iceland (343 769 t).

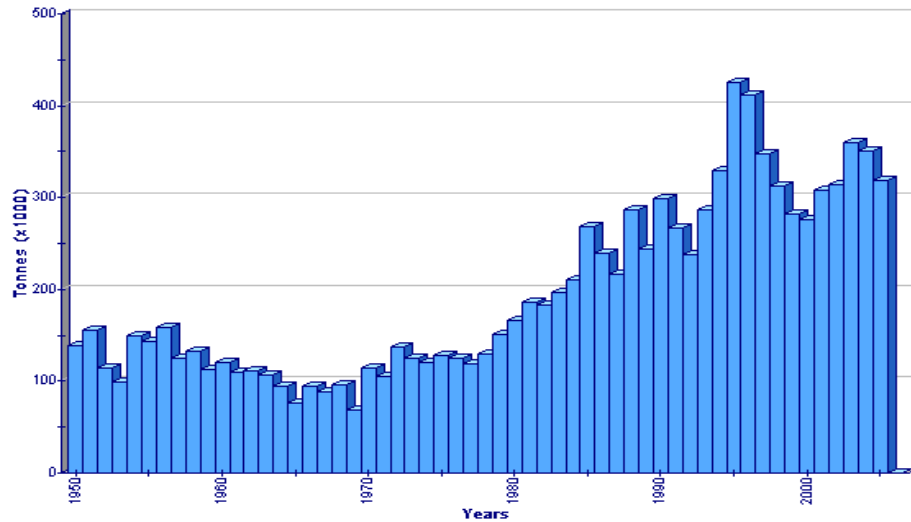
Product form

Utilized fresh, dried/salted, smoked , frozen and canned.

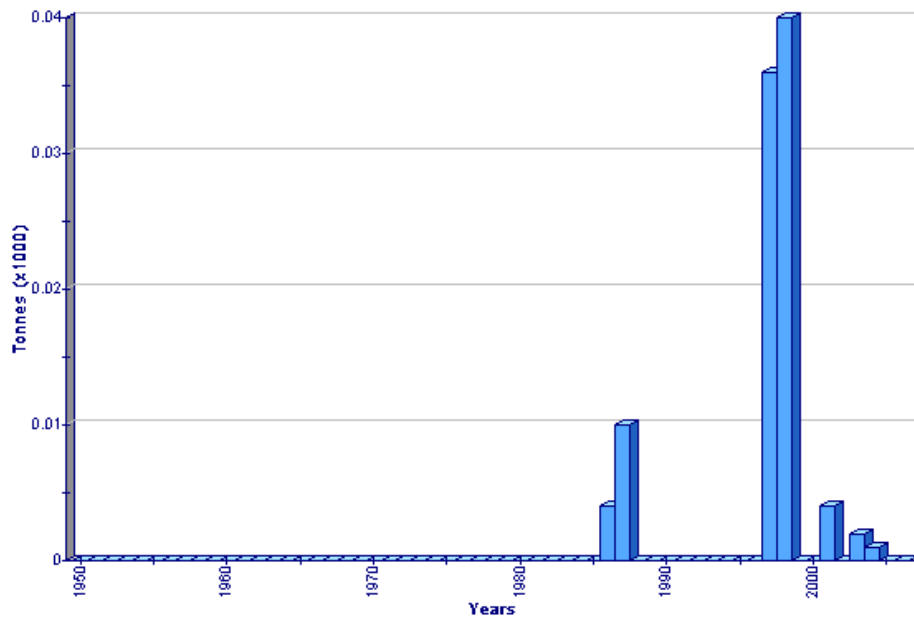
<p>Common Name</p>	<p>Chum salmon</p> 
<p>Scientific Name</p>	<p><i>Oncorhynchus keta</i></p>
<p>Red List Category</p>	<p>Not in IUCN Red List</p>
<p>Fishing Techniques</p>	<p>Gear: Driftnets and trolling lines</p>
<p>Target Species Details</p>	<p>It is a benthopelagic species found in the continental shelf (depth range 0-250 m). Juveniles and adults feed mainly on copepods, tunicates and euphausiids but also on pteropods, squid and small fishes. Adults cease feeding in freshwater.</p>
<p>Geographical Distribution</p>	 <p>Legend</p> <p>Oncorhynchus keta</p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>0  4322 nmi</p> <p>Canadian Pacific, Alaska</p>

Interest to Fisheries

Global Capture production for *Oncorhynchus keta*
(Fao Fishery Statistic)






Global Aquaculture production for *Oncorhynchus keta*
(Fao Fishery Statistic)



The total catch reported for this species to FAO for 1999 was 281 259 t. The countries with the largest catches were Japan (182 866 t) and USA (65 295 t).

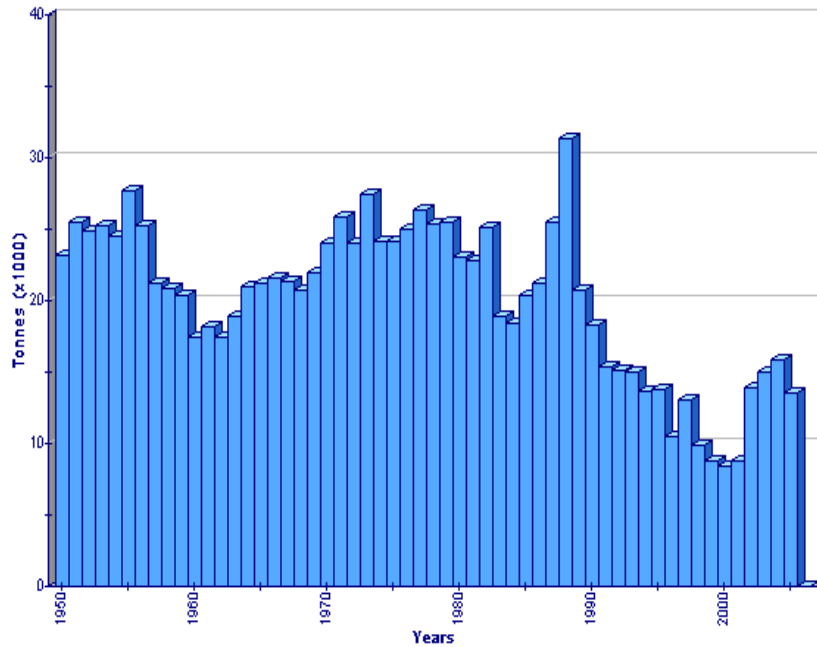
Product Form

Utilized for caviar; marketed mostly canned but also fresh, dried/salted, smoked and frozen

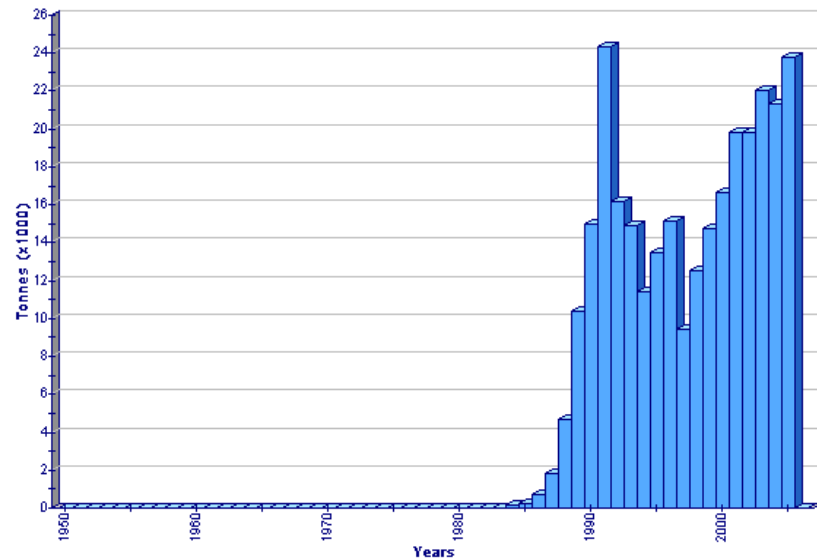
<p>Common Name</p>	<p>Chinook salmon, Spring salmon, King salmon.</p> 
<p>Scientific Name</p>	<p><i>Oncorhynchus tshawytscha</i></p>
<p>Red List Category</p>	<p>Not in IUCN Red List</p>
<p>Fishing Techniques</p>	<p>Gear: The troll fleet harvests the majority of the limited number of commercially caught chinook. The trolling method of hooks and lines uses different lures to specifically target chinook.</p>
<p>Target Species Details</p>	<p>The largest of the 5 Pacific salmon species. Anadromous, occurs in the ocean and lakes. Adults migrate up to 4,827 km upstream to spawn in rivers. May also spawn in lakes. Most alevins remain in freshwater for 1-2 years. Feed on insects and crustaceans. Seaward migration follows and adults feed on fishes, crustaceans and other invertebrates</p>
<p>Geographical Distribution</p>	 <p>Legend</p> <p>Oncorhynchus tshawytscha</p> <ul style="list-style-type: none"> ■ Certain ■ Uncertain Countries <p>0  4322 nmi</p> <p>Pacific Ocean, in larger rivers from Kamchatka to California. Feeding migrants are observed along the coast of northern Japan from late autumn to early summer. Introduced to many foreign rivers but successful reproduction has not been reported except from New Zealand.</p>
<p>Interest to</p>	<p>Global Capture production for</p>

Fisheries

Oncorhynchusshawytscha
(Fao Fishery Statistic)



Global Aquaculture production for
Oncorhynchusshawytscha
(Fao Fishery Statistic)






The countries with the largest catches were USA (6 929 t) and Russian Federation (793 t). Chinook remains a perennial favorite of British Columbia’s sport fishery sector.

Product form

Marketed fresh, smoked, frozen and canned

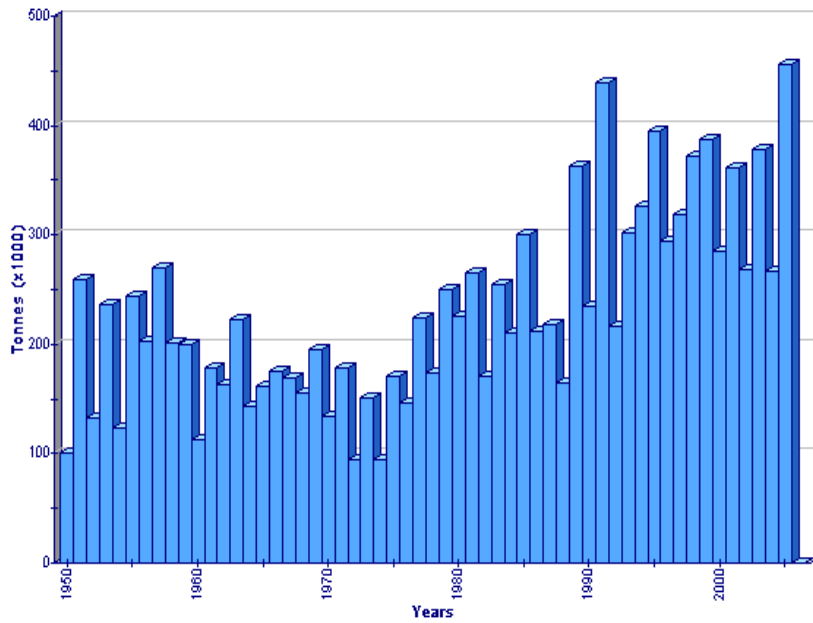
Common Name

Pink salmon, Humpback salmon, Humpie salmon.

					
Scientific Name	Oncorhynchus gorbuscha				
Red List Category	Not in IUCN Red List				
Fishing Techniques	Gear: Seiners Gillnetters				
Target Species Details	It is a benthopelagic species found in the continental shelf (depth range 0-250 m). Juveniles and adults feed mainly on copepods, tunicates and euphausiids but also on pteropods, squid and small fishes. Adults cease feeding in freshwater.				
Geographical Distribution	 <p data-bbox="440 1430 727 1486">Legend Oncorhynchus gorbuscha</p> <table border="1" data-bbox="440 1486 678 1541"> <tr> <td style="background-color: red; width: 15px; height: 15px;"></td> <td>Certain</td> </tr> <tr> <td style="background-color: pink; width: 15px; height: 15px;"></td> <td>Uncertain</td> </tr> </table> <p data-bbox="440 1541 574 1570">◻ Countries</p> <p data-bbox="440 1570 743 1600">0  4322 nmi</p> <p data-bbox="440 1600 1182 1661">California, Oregon, Washington, Alaska. the Pacific west coast They are also found in Asia's north Pacific coastal waters.</p>		Certain		Uncertain
	Certain				
	Uncertain				

Interest to Fisheries	Global Capture production for
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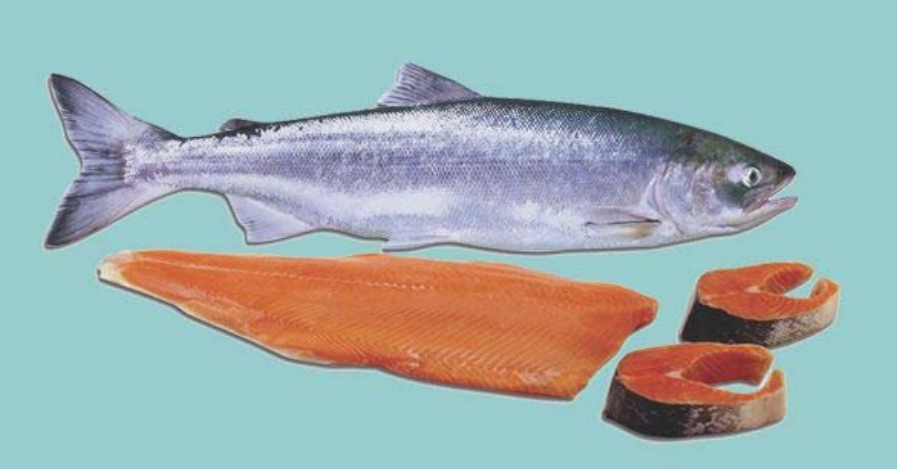

Oncorhynchus gorbuscha
(Fao Fishery Statistic)



The total catch reported for this species to FAO for 1999 was 386 900 t. The countries with the largest catches were Russian Federation (187 142 t) and USA (173 315 t).

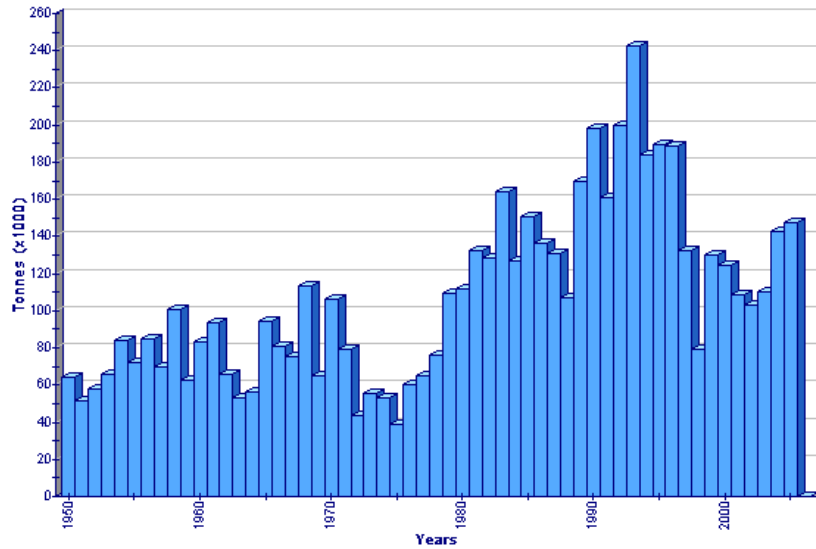
Product form

Mostly sold canned and also utilized fresh, smoked and frozen; also valued for caviar, especially in Japan

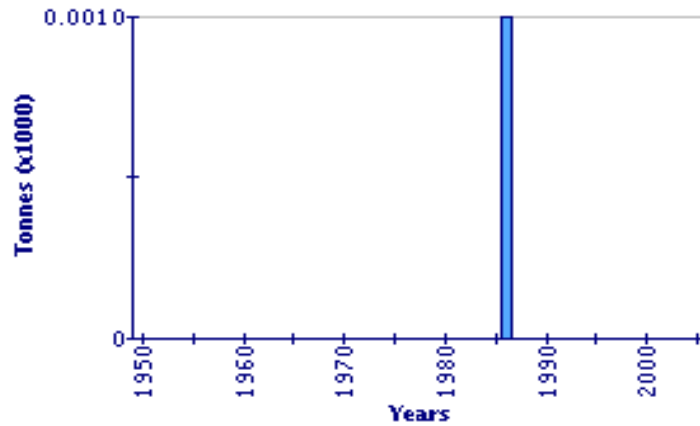
<p>Common Name</p>	<p>Sockeye salmon</p> 
<p>Scientific Name</p>	<p><i>Oncorhynchus nerka</i></p>
<p>Red List Category</p>	<p>Not in IUCN Red List</p>
<p>Fishing Techniques</p>	<p>Gear: Seiners Gillnetters</p>
<p>Target Species Details</p>	<p>Anadromous .Main food items in the open ocean are squid, small fish, and plankton such as amphipods and copepods..</p>
<p>Geographical Distribution</p>	 <p>Legend</p> <p>Oncorhynchus nerka</p> <p> Certain Uncertain Countries </p> <p>0 2161 nmi</p> <p>California, Oregon, Washington, Alaska. Sockeye is harvested along the length of British Columbia's coast, and off Alaska and Russia</p>

Interest to Fisheries

Global Capture production for *Oncorhynchus nerka*
(Fao Fishery Statistic)




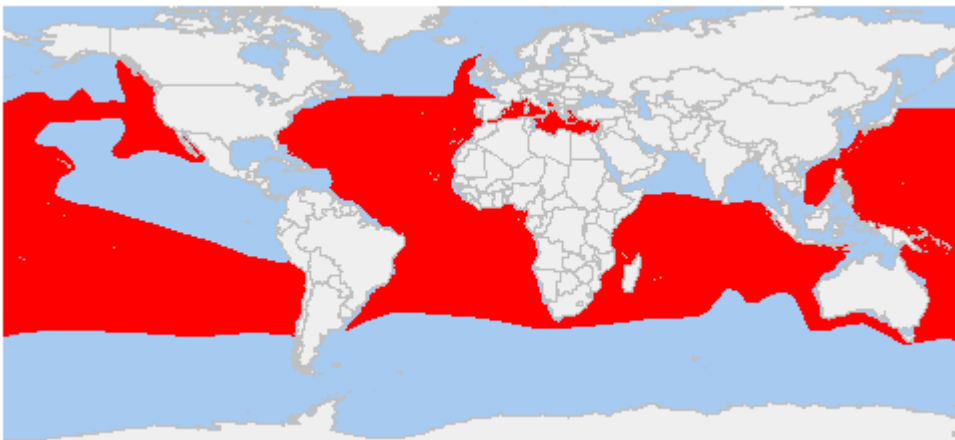

Global Aquaculture production for *Oncorhynchus nerka*
(Fao Fishery Statistic)

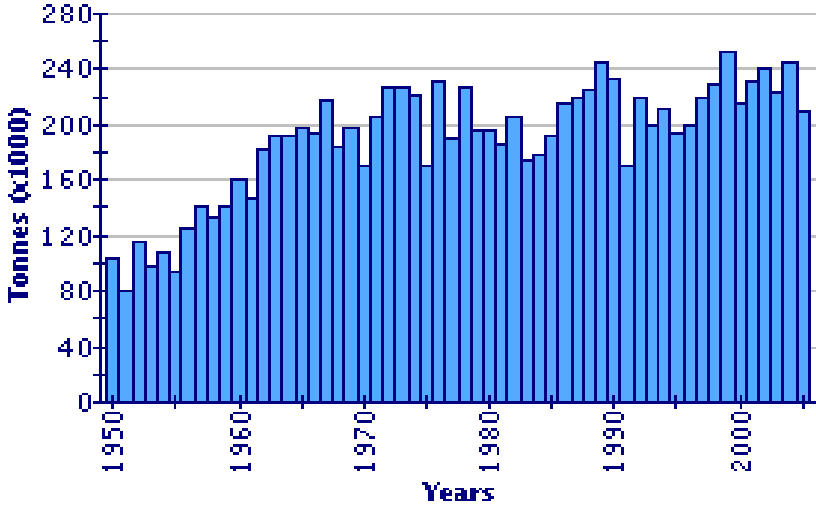


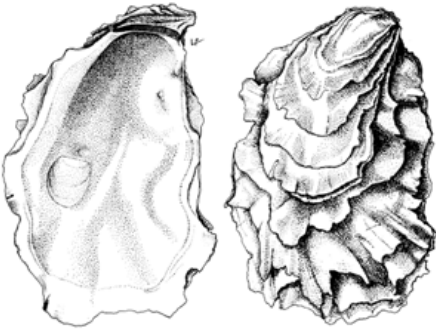


The total catch reported for this species to FAO for 1999 was 130 118 t. The countries with the largest catches were Russian Federation (14 889 t) and USA (110 836 t).

Product form

Fresh or frozen in the usual product forms: whole, dressed, steaks and fillets. It is also canned, smoked and processed into value-added products such as burgers and patties.

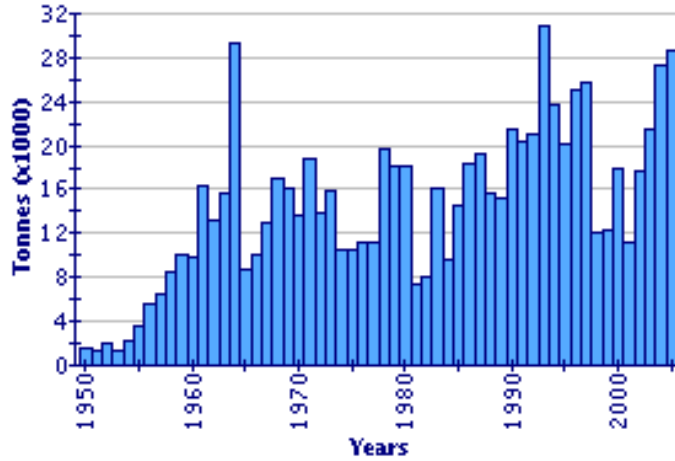
<p>Common Name</p>	<p>Tuna albacore</p> 
<p>Scientific Name</p>	<p><i>Thunnus alalunga</i></p>
<p>Red List Category</p>	<p>Data Deficient (1994)</p>
<p>Fishing Techniques</p>	<p>by pole and line surface trolling. The primary harvest method uses "tuna jigs"</p>
<p>Target Species Details</p>	<p>An epi- and mesopelagic, oceanic species, abundant in surface waters of 15.6° to 19.4° C; deeper swimming large albacore are found in waters of 13.5° to 25.2° C; temperatures as low as 9.5° C may be tolerated for short periods. In the Atlantic, the larger size classes (80 to 125 cm) are associated with cooler water bodies, while smaller individuals tend to occur in warmer strata</p>
<p>Geographical Distribution</p>	 <p>legend</p> <ul style="list-style-type: none"> Thunnus alalunga Certain Uncertain Countries <p>0  4322 nmi</p> <p>Cosmopolitan in tropical and temperate waters of all oceans including the Mediterranean Sea extending north to 45° to 50° N and south to 30° to 40° S, but not at the surface between 10° N and 10° S.</p>

Interest To Fisheries	<p style="text-align: center;">Global Capture production for <i>Thunnusalunga</i> (Fao Fishery Statistic)</p>  <p>Approximately 5,000 metric tones of tuna are harvested each year in British Columbia.</p> <p>There are important fisheries for <i>T. alalunga</i> in the Atlantic and Pacific Oceans. Catches have been reported from 15 FAO Fishing Areas by 15 countries in the period from 1974 to 1981. Along with increasing effort in the major fisheries, the world catch has been gradually declining from a peak of about 245 000 t in 1974 to a low of about 181 000 t in 1981 (FAO, 1981, 1983).</p>
Product Form	Fresh, frozen-at-sea, hot and cold smoked, and canned. Fresh and frozen tuna are available as whole fish or portioned as steaks or loins.

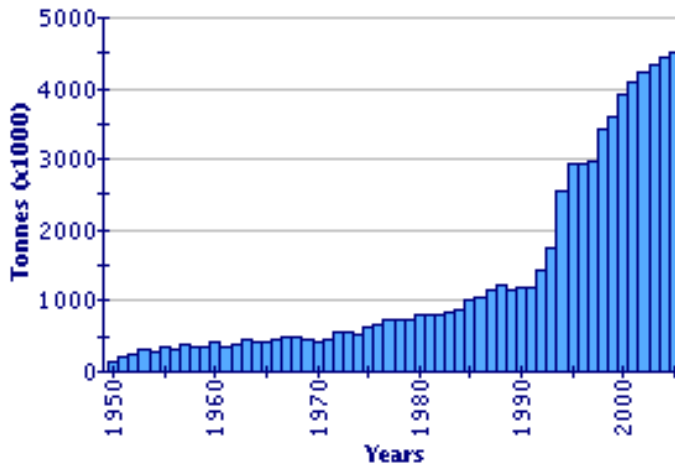
<p>Common Name</p>	<p>Pacific oyster, Japanese oyster, Giant oyster.</p> 
<p>Scientific Name</p>	<p><i>Crassostrea gigas</i></p>
<p>Red List Category</p>	<p>Not in IUCN Red List</p>
<p>Aquaculture Techniques</p>	<p>Gear: Off-bottom culture Bottom culture FLUPSYs</p>
<p>Target Species Details</p>	<p>Pacific oysters are large, fastgrowing, cupped oysters with deep, elongated, thick and rough shells. Like most bivalve shellfish, are filter feeders. They eat microscopic organisms in the surrounding environment.</p>
<p>Geographical Distribution</p>	 <p>Crassostrea gigas</p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>Legend 0  4322 nmi</p> <p>Cosmopolitan. Originally from Japan, the Pacific oyster is now the most widely cultured oyster in the world, harvested predominantly in the Pacific Ocean.</p>

Interest to Fisheries

Global Capture production for *Crassostreagigas*
(Fao Fishery Statistic)



Global Aquaculture production for *Crassostreagigas*
(Fao Fishery Statistic)






The 60-70 percent of the Pacific oyster production is marketed in the Pacific Coast States. The total catch reported for this species to FAO for 1999 was 12 271 t. The countries with the largest catches were Korea, Republic of (11 609 t) and USA (539 t).

The average annual production in British Columbia is approximately 5,500 tonnes. In 2001, however, 7,300 tonnes were harvested.

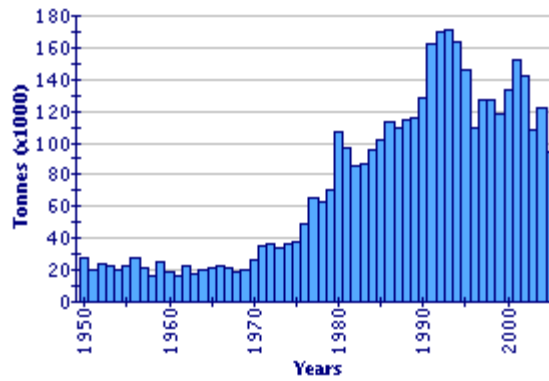
Product form

live-in-shell, although fresh shucked meats, in-shell-frozen, frozen meats and smoked meats may also be available.

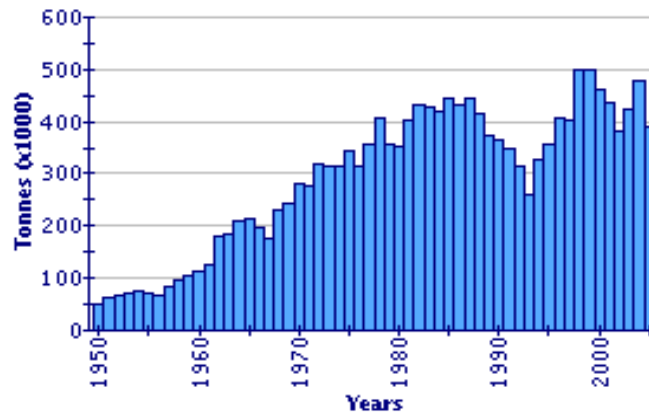
Common name	<p>Blue mussel</p> 
Scientific name	<i>Mytilus edulis</i>
Red List Category	Not in IUCN Red List
Fishing Techniques	Gear: mussels are harvested from rafts or longlines, usually by hoist and winch
Target specie details	The blue mussel is the most common mussel found along the Pacific coast.
Geographical Distribution	 <p>Mytilus edulis</p> <ul style="list-style-type: none"> Certain Uncertain Countries <p>0  4322 nmi</p> <p>It is widely distributed in the boreal regions of the northern hemisphere, from the western border of the Kara Sea, south to the Mediterranean, North Carolina, California and Japan; it is absent from the high Arctic.</p> <p>In British Columbia they are harvested predominantly on the west coast of Vancouver Island and in the Strait of Georgia</p>

Interest to Fisheries	<p>Global Capture production for <i>Mytilusedulis</i></p>
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(Fao Fishery Statistic)



**Global Aquaculture production for
*Mytilusedulis***
(Fao Fishery Statistic)



Natural and cultivated. The exploitation of these beds which was manual until recently developed in a giant industry in the fifties. The total catch reported for this species to FAO for 1999 was 121 964 t. The countries with the largest catches were Denmark (96 215 t) and Canada (11 565 t).

Product form

Fresh, frozen and canned.