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Successful integrated co-management of bivalve fisheries in Northern Adriatic

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WE ARE TALKING ABOUT A SUCCESS !

Who? What?

By mean of a strong link between scientists, industry and key stakeholders the **H2020 SUCCESS project** is working on potential solutions able to improve the competitiveness of the European fisheries and aquaculture sector.



How?

Analysing EU wide the fisheries and aquaculture sectors and identifying **SUCCESS stories** or best practices, successful in they way they are promoting innovation (e.g. product, process or management innovations)

Which story we want to tell you?

AN INTEGRATED SYSTEM OF CO-MANAGEMENT



The story: the “**fasolari**” fishery in Northern Adriatic

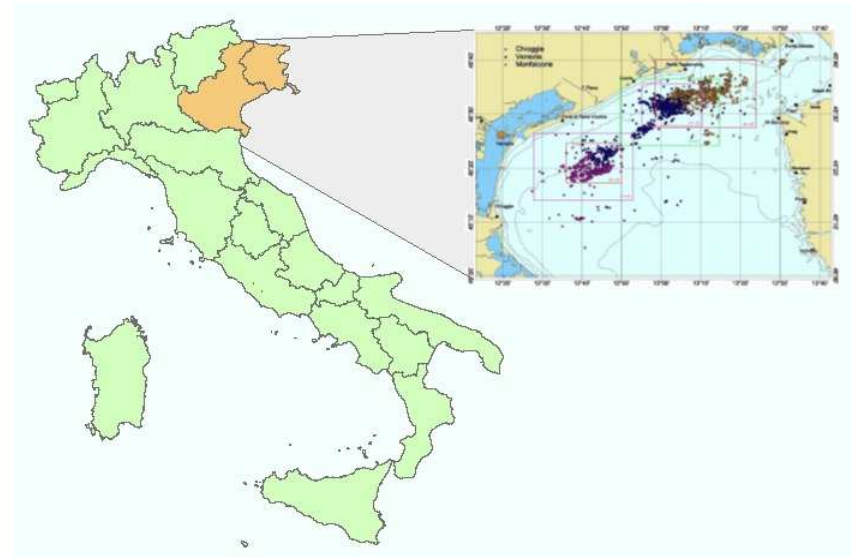
The Italian current management system ruling the fishery of clams and similar species is the result of a long regulatory process based on a progressive **decentralisation** of the decision level, involving the central administration and the local operators (organized in Consortia), ending up with a **co-management** regime

Optimal **integration** between the management and the marketing sides of the system

Best practise in managing inter-regional resources: a “**successful**” **model** that could be replicated to the management of similar resources

THE FISHERY

In Italy the “*fasolari*” (*Callista chione*) fishery takes place **exclusively** in the Northern Adriatic waters



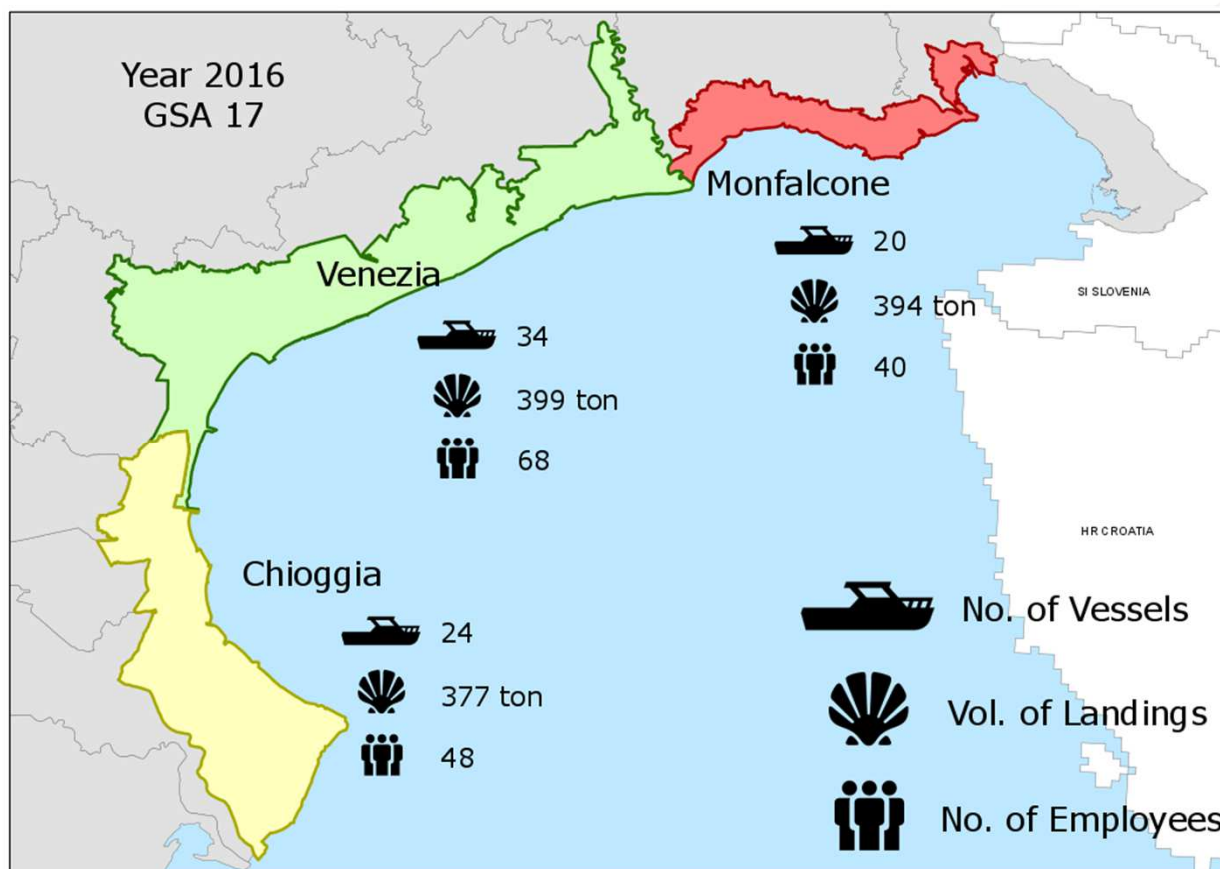
Niche production:

less than 1% of production from dredges production (12% in value)

THE FISHERY

Main ports: **Chioggia, Venezia and Monfalcone.**

78 vessels equipped with hydraulic **dredges** and employing around **160** fishermen



MANAGEMENT

CONSORTIA are responsible of applying and further defining, if needed and downwards, national management limits:

- ✓ 500 kg daily catch quota with a maximum amount per week equal to 1,500 kg (tolerance of 5%)
- ✓ 2 months of fishing stop per year and a 3 days stop per week

Consortia of Chioggia, Venezia and Monfalcone work in coordination:

- ✓ all the vessels falling under their management areas adhere to the same PO, named **OP “I Fasolari”**

MARKETING

OP “I Fasolari” supports and coordinates fishermen in matching **supply** with market **demands**

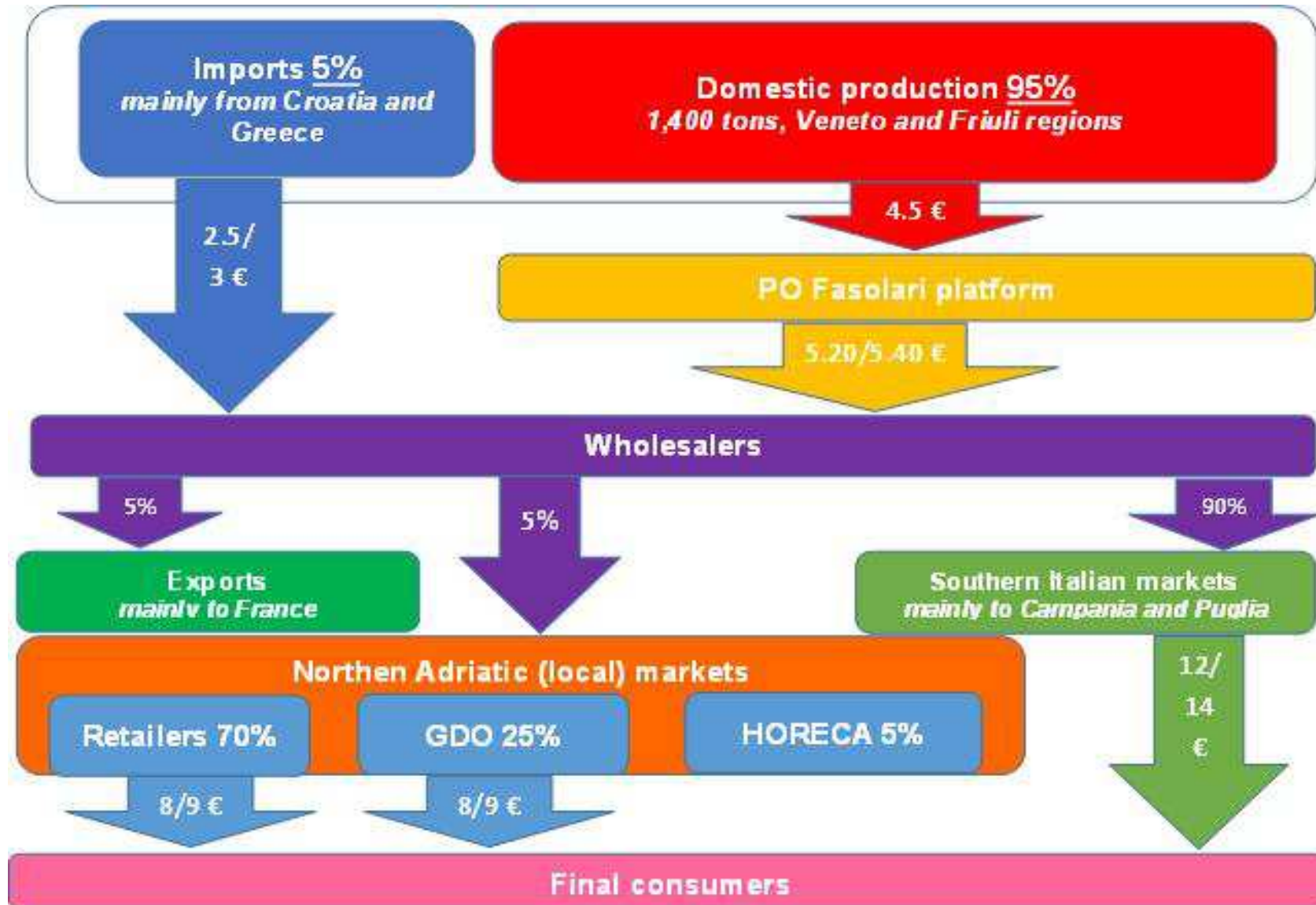
- daily catches are fine-tuned according to the market request and the production is centrally managed, as far as the distribution, on different channels and outlets
- “fasolari” are packed on board with a standard packaging



THE HISTORY OF OP I FASOLARI

- **'80s**: fishermen began to catch fasolari by discovering that Chioggia was a plentiful fasolari area.
- **1996**: fasolari producers started to cooperate
- The production started to soar and the price collapsed
- The economic slump reached its climax with a price at 0.5 €/kg.
- To cope with this situation, fishermen then decided to take action to restrict fishing and push fasolari prices.
- This was the seed that led in **2003** to the idea of setting up an organization directly managed by fishermen (PO) , managing fishery and stock in connection with the buyers
- This organization has been successful: the fasolari prices were down to less than 1 euro at the end of '90s**today** 1 kilo is 10 times more expensive than during the crisis, about 5 €/kg.

THE VALUE CHAIN



VALORISATION STRATEGIES

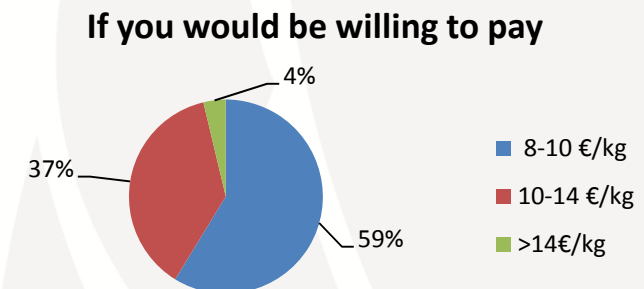
Traceability: sacks report the **PO logo**, the fishing area and the number of the vessel delivering the sac (for traceability and for control, no. vessels is limited)

Investigating new market strategies for the promotion of sustainable certified products (e.g. testing the procedure for FoS, Friends of the Sea)



Investigating the willingness to pay for certified products: different perceptions on different markets, e.g. Southern and Northern markets

More than 90% of the sample stated that although at slightly higher prices (**10-15% more**) they are willing to buy certified bivalve molluscs: the tendency is to be sure of origin and quality, because molluscs often cause contamination dangerous to human health.



COMMUNICATION

The OP I Fasolari has been selected as one of the stories to be filmed under the SUCCESS project: FISH & CHANGES, "The Collective strength <http://www.success-h2020.eu/outputs/documentary/chioggia-italy/>

Promotion by presence on key TV programmes for the fishery and aquaculture sector, e.g. Linea BLU

Promotion on the main social, e.g. Facebook profile

Youtube video: qualified tutorial on the cleaning procedure



Strong presence on the yearly local seafood fair, social initiatives, e.g. Gustabili, involvement of people with diverse ability



ROOM FOR IMPROVEMENT

High margin for increasing the production level: production level far below the national set catch limits (around 1,200 tons landings vs. 4,800 potentially catchable)

Promote the consumption of prepared or semi-prepared products: fasolari are not easy to cook

Investigating the potentiality of fasolari ready-to-eat by evaluating the potentiality of new technique of preparation, e.g. the process identified under an on-going project is vacuum controlled low temperature cooking: the product obtained is a cooked fasolaro, but tender as if it were raw.



THANKS FOR YOUR ATTENTION!

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