

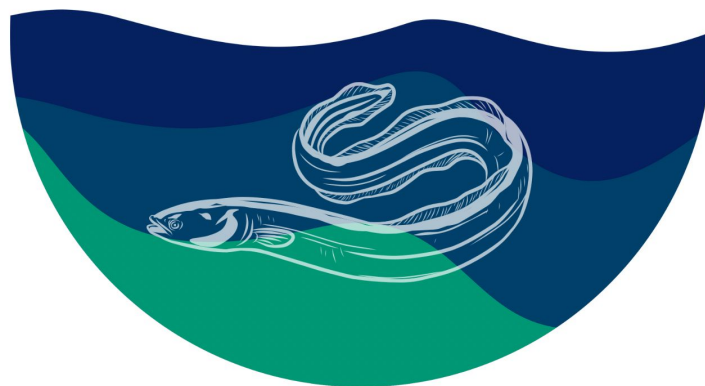
Anguille Responsable

# AFPMAR STANDARD

2024-2025 - ENGLISH VERSION

# AFPMAR

ASSOCIATION FRANÇAISE POUR LA PROMOTION DE LA  
MARQUE "ANGUILLE RESPONSABLE"



[www.anguilleresponsable.com](http://www.anguilleresponsable.com)

# AFPMAR Standard

## A high-quality glass eel fishery

The AFPMAR (Association Française pour la Promotion de la Marque "Anguille Responsable"), which aims to ensure the quality of elvers and the sustainability of the resource, has developed a demanding standard to govern the practices of its members. This document aims to outline the key points of this standard and AFPMAR's commitments.

The elver (eel less than 12 cm long) is a sensitive product with a high market value, used for restocking or human consumption (directly or after farming). Optimizing its quality is crucial to

- Maximize the efficiency of restocking operations and contribute to eel stock recovery.
- Increase the commercial value of glass eels and the industry's profitability.
- Guarantee the health of glass eels intended for farming and human consumption.

## The AFPMAR Standard: A global quality approach

The AFPMAR standard is the result of a collaborative process involving all players in the industry (fishermen, wholesalers, scientists). It defines best practices for each stage of the process, from capture to marketing (fishing, storage, transport, control of parameters, traceability).

All AFPMAR members commit to respecting the standard, providing precise information on their catches (targeted and non-targeted) and actively collaborating with scientists.

Failure to comply with the AFPMAR standard or traceability obligations will result in the withdrawal of the AFPMAR certification and a ban on marketing products under this label.

## AFPMAR: a guarantee of quality and responsibility

By choosing AFPMAR certified glass eels, buyers (restocking professionals, farmers, and restaurateurs) are assured of a high-quality product from a responsible, sustainable fishery. In that respect, AFPMAR contributes to the preservation of eel resources and the promotion of the sector.



# Criterion 1 : Product quality

Topics	Criterion element	Inspection authority
Quality	Glass eels are considered to be of high quality when the mortality rate, measured at the end of the stabulation phase in the tank of the fish wholesaler who purchased them at the end of a maximum period of ten days after capture, remains below 5% for both direct consumption and restocking or farming, and belonging to category TB (EEC freshness category: E).	Mortality registers for sanitary approvals are controlled by: Direction départementale de la protection des populations (DDPP). French Biodiversity Office (OFB). Mortality recorded on storage facilities under the responsibility of the wholesaler.

## Criterion 2 : Fishing method

Topics	Criterion element	Inspection authority
Fishing licenses	Fishing is carried out by a marine or inland waterway professional holding a specific license and in a zone authorized by the Fishing Authority. The volume of catches is defined by a scientific committee independent from the fishing industry and validated by a scientific and economic committee. In accordance with article 7 §6 of EU regulation 1100/2007, this catch volume, known as the global quota, is then divided into a consumption sub-quota and a restocking sub-quota. These two sub-quotas are then divided between inland and sea fishing professionals, and then by UGAs.	French Biodiversity Office (OFB), Direction générale des affaires maritimes, de la pêche et de l'aquaculture (DGAMPA), Gendarmerie maritime
Fishing gear	The gear used is defined by regulations setting out the number per boat, and the size and type of gear: hand sieves, anchored sieves, pushed sieves or pibalour.	OFB, DGAMPA, Gendarmerie maritime
Fishing speed	In order to minimize the level of stress and the risk of injury, which are the main factors in the degradation of fry quality, the fisherman ensures that his glass eel boat does not exceed a fishing speed of 4 knots if he uses surface gear, and 3 knots if his gear is located at depths of more than 2 meters. These limits must be reduced according to the size of the gear, the turbidity of the water and the strength of the currents (tide or flood): the more important these parameters are, the more the speed must be reduced.	Code of good practice signed when applying for a license from the Comité national des pêches maritimes et des élevages marins (CNPMEM) or the Comité national de la pêche professionnelle en eau douce (CONAPPED) and joining AFPMAR. Product quality control carried out by the AFPMAR wholesaler upon purchase and storage.
Fishing duration	The amount of stress suffered by the glass eels under the pressure of the water in the net or sock of the fishing gear is determined by the angler, who limits the duration of the fishing line (or the time interval between two lifts of the net) to a maximum of 5 minutes. The more turbid the water and the stronger the currents, the shorter the time.	Code of good practice signed when applying for a CNPMEM or CONAPPED license and joining AFPMAR. Product quality control carried out by the AFPMAR wholesaler upon purchase and storage.

## Criterion 2 : Fishing method

Topics	Criterion element	Inspection authority
By-catch species	The fisherman is equipped with one or more rigid, removable sorting grids, with a maximum square mesh size of 4 mm, positioned on the glass eel tank, onto which the contents of the fishing gear are carefully poured. These grids enable the glass eels to pass through them and disperse into the tank. In contrast, organic debris and by-catches (other species, including certain parasites of fry and other eel life stages) are retained before being released back into the natural environment in the best possible conditions.	Equipment requested by the CNPMEM/CONAPPED good practice chart to qualify for a glass eel license. Also required for AFPMAR membership.
On board storage	The fisherman is equipped with a specific storage tank with a minimum capacity of 50 (foot fishing) to 100 liters of water (boat fishing), whose size and filling rate can never be a factor affecting product quality, given the quantity of glass eel it contains. Good oxygenation of the device is ensured by regular or continuous renewal of the water volume, backed up where necessary by the use of an aeration or oxygenation system. The water current that can be generated remains moderate enough to avoid harmful effects on fry.	Equipment requested by the CNPMEM/CONAPPED good practice chart to qualify for a glass eel license. Also required for AFPMAR membership.
Handling Glass eels	The fisherman handles the glass eels as carefully and as little as possible.	Code of good practice signed when applying for a CNPMEM or CONAPPED license and joining AFPMAR. Product quality control carried out by the AFPMAR wholesaler upon purchase and storage.
Report	The fisherman reports his catches daily, by fishing trip, to the DGAMPA via France Agrimer.	OFB, DGAMPA, Gendarmerie maritime
Register	Fishermen keep mortality records for their catch. For their ponds, they record all entries and exits, including mortality.	OFB, DGAMPA, Gendarmerie maritime

# Criterion 3: Legality of the catch and control of traceability from fishing to storage location

Topics	Criterion element	Inspection authority
Fishing form "Fiche de pêche"	<p>As soon as he has finished fishing, the professional fisherman must weigh his catch as accurately as possible (10% error allowed). He then fills out a fishing form, which will enable him to travel to his point of sale or storage. This fishing form includes the name and registration of the vessel, the name of the owner and his address. Indication of the date and place of capture with the regulatory nomenclature (fishing zone), the fishing time and the characteristics of the gear used (e.g. pibalour). Indication of the nature of the catch with the FAO code and the common name, the weight caught to the nearest tenth of a kilogram (in this case elver) estimated on the vessel and weighed at the storage location.</p> <p>The mode of transport is identified from the fishing site to the storage site. The fisherman must also specify whether this catch is taken from the consumption quota or the restocking quota (here consumption). The weight will then be deducted either from the total consumption quota allocated for the Eel Management Unit, or from the individual quota allocated to the fisherman. (e.g. ELE +12 cm: eel and SOM: wels catfish) This document will follow the catch throughout the transaction and is referenced by a number (e.g. FDP 1499351) which must be mentioned on all invoices and sales forms.</p>	Data collected by France Agrimer. Unannounced field inspections by Gendarmerie maritime, OFB and Customs.

# Criterion 3: Legality of the catch and control of traceability from fishing to storage location

Topics	Criterion element	Inspection authority
Transport and trade note	<p>As soon as the glass eels are taken over by the wholesaler, they are drained and accurately weighed. A delivery note is then issued by the wholesaler. This delivery note must include the following information: fishing form number(s), quantity of glass eels sold and the quota used: consumption or restocking, as well as the price per kg agreed with the fisherman.</p> <p>The fisherman then issues a numbered invoice for payment at the end of the week. This invoice includes the quantity of glass eels sold (to the nearest gram) and the price per kg; the details of the fisherman and the boat (license and registration number); the fishing zone: sea or river and the Eel Management Unit operated; the numbers of the fishing forms corresponding to the catch sold and finally whether the glass eel is taken from the restocking or consumption quota.</p> <p>A copy of all this information and these documents must be kept by the fishmonger so that he can prove that the glass eel stocked in his tanks comes from a fishery carried out by a licensed professional and from a consumption or restocking quota that has not been exceeded. The stock thus kept in the tanks will then be counted (weighed) until it is sold by the fishmonger, with an admissible loss of 10% (weight loss due to the glass eel losing weight during its pigmentation and non-feeding phase) and the mortality of the glass eels stored (mortality to be proven).</p>	Unannounced field inspections by Gendarmerie maritime, OFB and Customs.

# Criterion 3: Legality of the catch and control of traceability from fishing to storage location

Topics	Criterion element	Inspection authority
Health certificate for transport	<p>A TRACES (Trade Control and Expert System) European sanitary certificate is mandatory for any transport that crosses a border, and requires the participation of sanitary services at departure, arrival or transit points (e.g. water change).</p> <p>The European dematerialized TRACES NT sanitary transport certificate used for the transport of live glass eels must indicate the nature of the transport and the species being transported; the place of loading and the place of unloading, together with the means of transport and its identification. The method of packaging: e.g. polystyrene boxes and their number, as well as the net and gross weights. This certificate must be signed by an approved veterinarian.</p> <p>This type of certificate is backed up by supporting documents: fishing forms, delivery notes and details of the batches of glass eels making up the batch. No mixing is allowed: if the order is for consumption glass eels, all the glass eels transported must come from purchases identified as consumption, and the same applies to an order for restocking glass eels. After each purchase or sale operation, the fishmonger must adjust the weight of the stock remaining in his tanks.</p>	TRACES NT, Direction départementale de la protection des populations (DDPP), OFB, Gendarmerie Maritime, Customs.





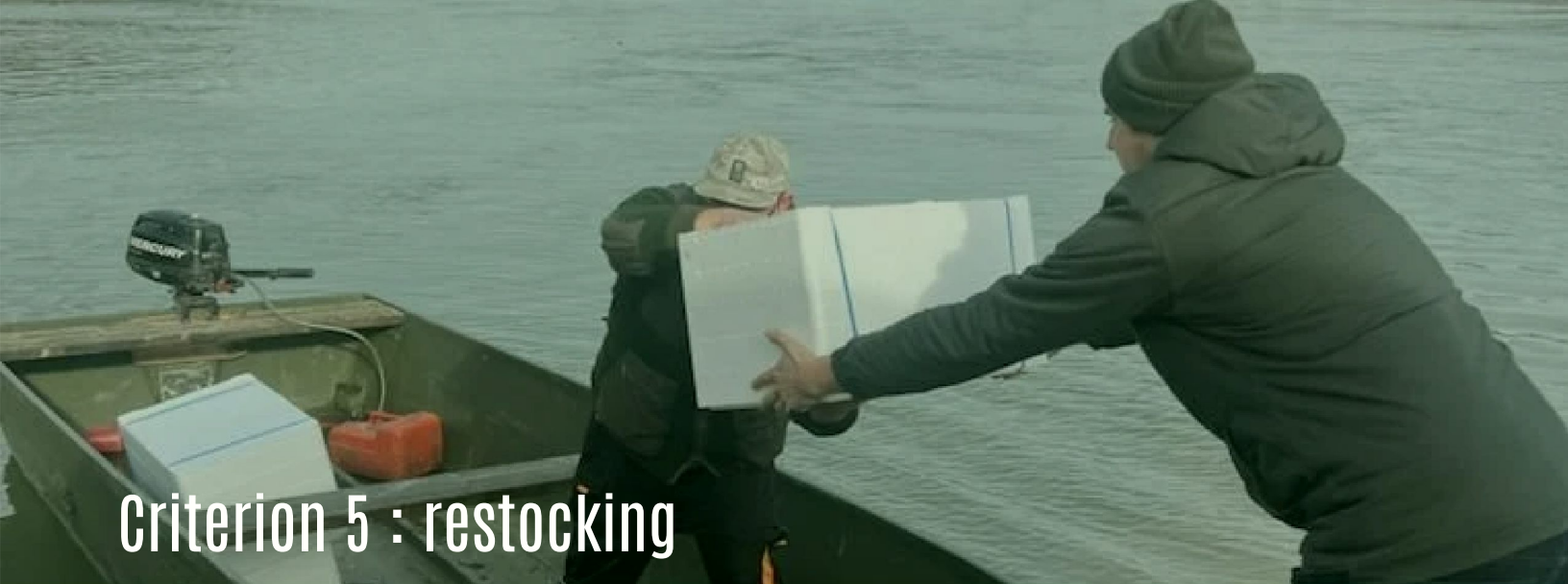
# Criterion 4 : fish trading

Topics	Criterion element	Inspection authority
Glass eel intake	<p>On arrival, the glass eels are drained and then precisely weighed by the wholesaler, who assesses their quality.</p> <p>A delivery note (BL) is then issued, indicating the weight purchased and the price per kg. This delivery note must also indicate the fishing form number(s), and the type of quota (consumption or restocking) from which the catches were taken. The fisherman then issues an invoice in duplicate, and the glass eels are then stored in oxygenated tanks to ensure their survival.</p>	<p>France Agrimer for remote declaration, OFB and environmental police, maritime affairs, national gendarmerie for checks at storage facilities. For sanitary controls, the DDPP.</p>
Inventory management and mortality	<p>Stock management is performed with entries and exits listed according to the type of glass eel stored (consumption or restocking). A 5% mortality rate is allowed, plus weight loss due to slimming of the glass eel during storage.</p>	<p>OFB, DGAMPA, Gendarmerie maritime</p>
Fishmonger Certificate	<p>Every fishmonger's facility holds sanitary and zoo-sanitary certificates. Sanitary certification requires the implementation of a Sanitary Control Plan (SCP) and a very precise HACCP (Hazard Analysis Critical Control Point) system. Fishmongers' premises and equipment are regularly inspected for compliance with current health and safety standards by the relevant authorities.</p>	<p>DDPP</p>
Stabulation	<p>Temperature, oxygen levels, PH, ammonia and nitrite levels must be monitored on a daily basis. As specified in the sanitary certificate, accurate procedures are implemented to ensure correct water parameters. Procedures are set out if parameters need to be readjusted.</p>	<p>DDPP</p>



# Criterion 4 : fish trading

Topics	Criterion element	Inspection authority
Online registration	Daily declarations of the quantities of glass eels purchased, sold and stored must be made to the authorities. It is important to note that wholesalers are required to make daily online declarations of their purchases/entries and sales/exits of glass eels via the Visiomer system.	Customs, OFB, DDPP, Gendarmerie Maritime, Direction interrégionale de la mer Nord Atlantique-Manche Ouest DIRM NAMO
Traceability	The key to traceability is good record-keeping. The fishmonger must be able to provide all the records that enable the product to be tracked throughout its ownership. The fishmonger must be able to trace each catch from purchase to sale or removal of the fish: ponds, mortality, weight loss, removal and transport.	Customs, OFB, DDPP, Gendarmerie Maritime, DIRM NAMCO.
Zoo technical data	At customer request, the wholesaler commits to providing all zootechnical data for the batch corresponding to the customer's sale.	Fishmonger, AFPMAR and its accredited laboratory.



## Criterion 5 : restocking

Topics	Criterion element	Organisme de contrôle
Purchase of glass eels	The wholesaler can only buy restocking glass eels if he holds a restocking contract or order form.	OFB loading and unloading control.
Glass eel storage duration	The glass eels will not be stored for more than 3 weeks in the fishmongers' or fishermen's tanks, from fishing to delivery of the glass eels to the restocking organization.	Fishmonger, AFPMAR and restocking organization
Transport in boxes	When transported in boxes, glass eels should not come into contact with ice blocks or refrigerated bottles. Glass eels must not be stacked: the box must contain 1 kg of glass eels, with two separate compartments, each containing 500 grams. The refrigerated truck must guarantee a temperature of between 4 and 8 degrees.	Fishmonger, AFPMAR and restocking organization

# Criterion 6 : bacteriological analysis

Topics	Criterion element	Inspection authority
Analysis	<p>For each batch of glass eels shipped for restocking or to breeding farms, the wholesaler must have a bacteriological PCR analysis carried out on each batch by the approved sanitary services. In addition to the standard analysis (<i>Pseudodactylogyrus</i> sp and <i>Ichtiophthyrius multifilis</i>, <i>Anguillicola crassus</i>), customers can request any specific analysis they consider necessary.</p>	<p>Fishmonger, AFPMAR and restocking organization</p>

# AFPMAR : a key player in the French eel sector

The French eel industry encompasses a wide network of over 553 companies, ranging from professional fishing (marine and freshwater) to fish trade, transport and value-adding.

AFPMAR is a complementary player in its own right within this economic framework, working in close collaboration with representative professional bodies:

- CNPMEM (Comité National des Pêches Maritimes et des Elevages Marins)
- CONAPPED (National Council for Professional Freshwater Fishing)
- ARA France (Association pour le Repeuplement de l'Anguille en France)

AFPMAR's originality lies in its inclusive approach, integrating not only fishermen but also fishmongers into its dynamics. This close collaboration between the different players in the industry ensures that the AFPMAR standard is applied more effectively, and that the French glass eel is promoted in the most effective way possible.

**Let's work together for a responsible and sustainable eel industry.**



**Alex Thiburce**  
AFPMAR CEO



*“Thanks to all those involved in the industry - fishermen, fishmongers and scientists - for contributing to the development of this standard”.*