

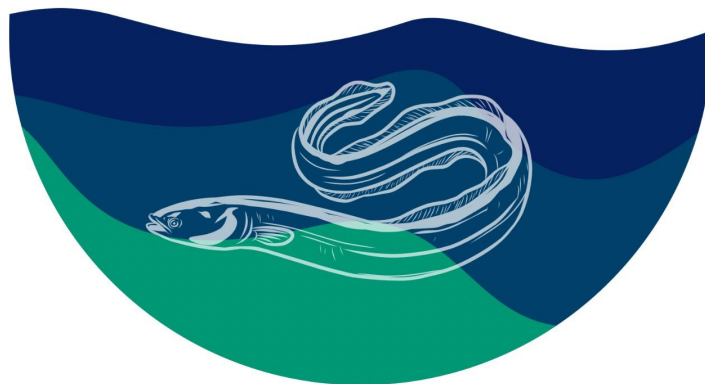
Anguille Responsable

STANDARD AFPMAR

2024-2025

AFPMAR

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



www.anguilleresponsable.com

AFPMAR standard

Quality fishing for glass eels

The AFPMAR (Association Française pour la Promotion de la Marque "Anguille Responsable"), concerned about the quality of glass eel and the sustainability of the resource, has developed a demanding standard to govern the practices its members. The purpose of this presentation document is to detail the key points of this standard and the AFPMAR's commitments.

The elver (eel less than 12 cm long) is a fragile product with a high commercial value, intended for restocking or human consumption (directly or after rearing). Optimising its quality is crucial for :

- Maximise the effectiveness of restocking operations and contribute to the recovery of eel stock.
- Increase the commercial value of glass eels and the profitability of the industry.
- To 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 concerted discussions all those involved in the industry (fishermen, wholesalers, scientists), and defines good practice for each stage, from catching to marketing (fishing, storage, transport, monitoring of parameters, traceability).

All AFPMAR members undertake to comply with the standard, to provide accurate information on their catches (targeted and non-targeted) and to cooperate actively with scientists.

Any breach of the legality of fishing, the AFPMAR standard or traceability obligations will result in the withdrawal of the AFPMAR guarantee and a ban on marketing products under this designation.

AFPMAR: a guarantee of quality and responsibility

By choosing AFPMAR-certified glass eels, buyers (restocking professionals, breeders, restaurateurs) guaranteed a high-quality product from a responsible and sustainable fishery. In this way, AFPMAR is helping to preserve eel resources and promote the sector.



Criterion 1: product quality

Themes	Elements of the criterion	Control body
Quality	Glass eels are considered to be of good quality when the mortality rate of the fry, measured at the end of the pond stabulation phase within the wholesale fish company that purchased them at the end of a maximum period of ten days after capture by fishing, remains 5% for direct consumption and for restocking or rearing and belonging to category TB (EEC freshness category: E).	Mortality registers for health approvals inspected by the Direction départementale de la protection des populations (DDPP). French Biodiversity Office (OFB). Mortality recorded at storage sites under the responsibility of the wholesaler.



Criterion 2: fishing method

Themes	Criteria elements	Control body
Fishing licences	Fishing is carried out by a maritime or river professional holding a specific licence and in an area authorised by the fisheries authority. The volume of catches is defined by a scientific committee independent of 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 stocking sub-quota. These two sub-quotas are then divided between river and sea professionals and then by UGAs.	Office français de la biodiversité (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 specifying the number per boat, the size and the type gear: hand sieves, anchored sieves, pushed sieves or pibalour.	OFB, DGAMPA, Gendarmerie maritime
Fishing speed	In order to limit the degree of stress and the risk of injury, which are the main factors in degrading the quality of the fry, the fisherman must ensure that his glass eel vessel does not exceed a fishing speed of 4 knots if he is using surface gear and 3 knots if his gear or gears are positioned at a depth of more than 2 metres. 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 greater these parameters are, the lower the speed must be.	Charter of good practice signed when applying for a licence from the Comité national des pêches maritimes et des élevages marins (CNPMM) or the Comité national de la pêche professionnelle en eau douce (CONAPPED) and membership of AFPMAR. Quality control of the product carried out by the AFPMAR wholesaler at the time of purchase and storage.

Length
haul

The duration of the stress to which the glass eels are subjected by the pressure of the water in the bag or sock of the gear is determined by the fisherman, who limits the duration of the fishing line (or the time interval between two lifts of the bag) to a maximum of 5 minutes. The more turbid the water and the stronger currents, the shorter the haul.

Charter of good practice signed when applying for a licence from the CNPMEM or CONAPPED and membership of AFPMAR. Quality control of the product carried out by the AFPMAR wholesaler at the time of purchase and storage.

Criterion 2: fishing method

Themes	Criteria elements	Control body
By-catch species	The fisherman one or more rigid, removable sorting grids with square meshes of no more than 4 mm square, positioned on the glass eel tank, onto which the contents of the fishing gear are carefully poured. These grids allow the glass eels to pass through them to disperse in the livewell, and the organic debris and accidental catches (other species including certain parasites of the fry and other life stages of the eel) to be retained before being released into their natural environment in the best possible conditions.	Equipment required by the charter of good practice CNPMEM/CONAPPED for obtain a glass eel licence. Also required joining the AFPMAR.
On-board storage	The fisherman is equipped with a specific storage tank with a minimum capacity of 50 (foot fishing) to 100 litres of water (boat fishing), the size and filling rate of which may under no circumstances be a factor affecting the quality of the product, given the quantity of glass eel it contains. Good oxygenation of the device is ensured by regular or continuous renewal of the volume of water, backed up if necessary by the use of an aeration or oxygenation system. The water current that may be generated remains sufficiently moderate to avoid harmful effects on the fry.	Equipment required by the charter of good practice CNPMEM/CONAPPED for obtain a glass eel licence. Also required joining the AFPMAR.
Handling glass eels	The fisherman handles the glass eels as gently and carefully as possible.	Charter of good practice signed when applying for the licence to the CNPMEM or to the CONAPPED and membership of AFPMAR. Quality control of the product carried out by the AFPMAR wholesaler at the time of purchase and storage.
Declaration	Fishermen declare their catches on a daily basis, per fishing trip, to the DGAMPA via France Agrimer.	French Biodiversity Office, DGAMPA, Gendarmerie maritime
Register	Fishermen keep mortality registers for their catch. For their livewells, they record all entries and exits, including mortality.	French Biodiversity Office, DGAMPA, Gendarmerie maritime

Criterion 3: legality of the catch and control of traceability from the fishing site to the storage site

Themes	Criteria elements	Control body
Fishing form	<p>As soon as they have finished fishing, the angler The professional must weigh the catch as accurately as possible (10% error allowed). He then fills in a fishing form, which will him to travel to his point of sale or storage.</p> <p>This fishing form gives name and registration of the vessel, the name of the shipowner and his address.</p> <p>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).</p> <p>Indication of the nature of the catch with the FAO code and common name, the weight caught to the nearest tenth of a kilogram (in this case glass eel) estimated on the vessel and weighed at the place of storage. The mode of transport is identified from the place of fishing to the place of storage. The fisherman must also specify whether this catch is taken from the consumption quota or the restocking quota (here consumption). This weight will then be deducted either from the total consumption quota allocated to the Eel Management Unit or from the individual quota allocated to the fisherman.</p> <p>Indication of the species released into the water as well. (e.g. ELE +12 cm: eel and SOM: wels catfish)</p> <p>This document will follow the capture throughout the transaction and is referenced by a number (e.g. FDP 1499351) which must be mentioned on all invoices and sales slips.</p>	<p>Data collected by France Agrimer. Unannounced field inspections by the Gendarmerie Maritime, OFB and Customs.</p>

Criterion 3: legality of the catch and control of traceability from the fishing site to the storage site

Themes	Criteria elements	Control body
Transport and merchandising slip	<p>As soon as they are taken over by the wholesaler, the glass eels are drained and weighed accurately. The wholesaler then issues a delivery note. This delivery note must include the following information: number the fishing form (or forms), quantity of glass eels sold and under which quota: consumption or restocking and the price per kg after agreement 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 (licence and registration number); the fishing zone: sea or river and the Eel Management Unit used; the numbers of the fishing forms corresponding to the catch sold and, lastly, whether the glass eel landed was taken from the restocking or consumption quota.</p> <p>A copy of all this information and these documents must be kept by the wholesaler so that he can prove that the glass eel stocked in his tanks comes from fishing carried out by a</p> <p>The stock held in this way will then be counted (weighed) until it is sold by the wholesaler. The stock held in this way will then be counted (weighed) until it is sold by the wholesaler, with a permitted loss of 10% (loss of weight 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 on-site inspections by the Gendarmerie maritime, OFB and Customs.

Criterion 3: legality of the catch and control of traceability from the fishing site to the storage site

Themes	Criteria elements	Control body
Transport health certificate	<p>A European "TRACES" (Trade Control and Expert System) health certificate is compulsory for any transport crossing a border, and involves the mobilisation of health services on departure as well as on arrival or at transit points (changing the water, for example).</p> <p>The TRACES NT European dematerialised transport health 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 unloading 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 accompanied by supporting documents concerning: fishing logs, delivery notes and details of the batches of glass eels that make up the order. 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.



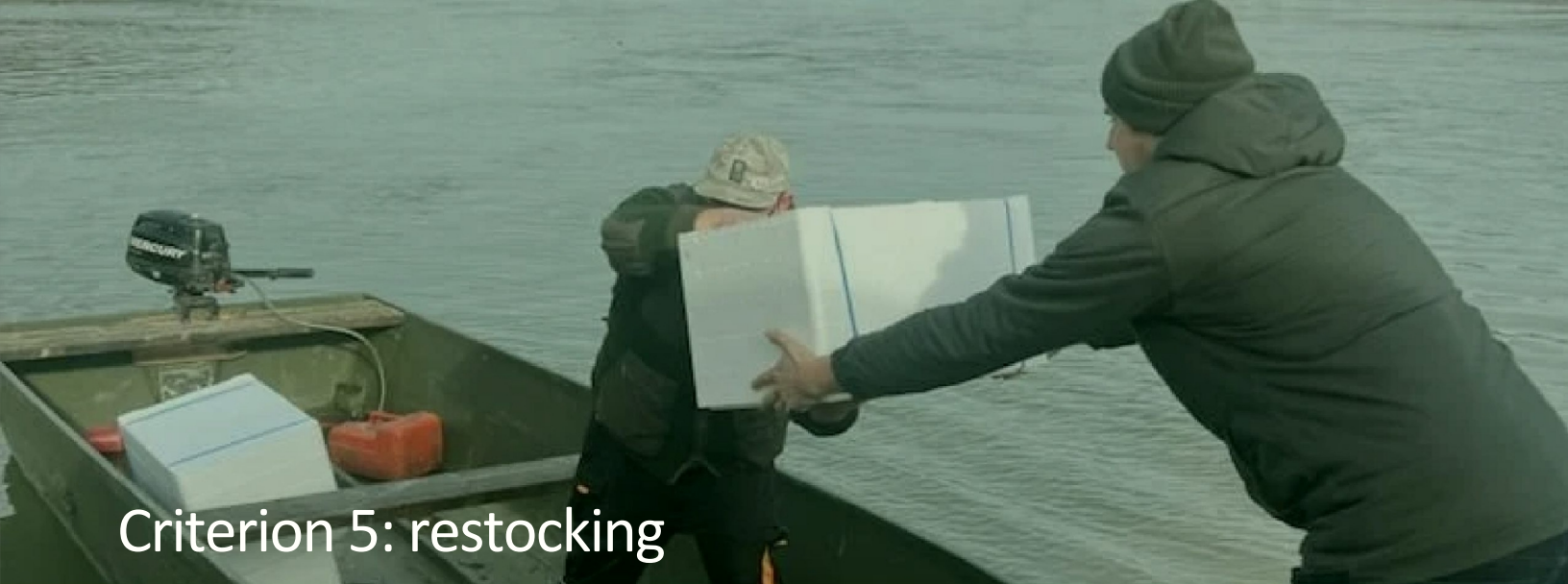
Criterion 4: seafood

Themes	Criteria elements	Control body
Receiving glass eels	On arrival at the wholesaler's, the glass eels are drained and then precisely weighed by the wholesaler, who assesses their quality. The fishmonger then issues a delivery note (BL) indicating the weight purchased and the price per kg. This delivery note must also indicate the fishing log 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 where they can be kept in good survival conditions.	France Agrimer for remote declaration, OFB and environmental police, maritime affairs, national gendarmerie for checks at the storage site. For health checks, the DDPP.
Inventory management, mortality	Stock management is carried out with entries and exits listed according to the type of glass eel stored (consumption or restocking). A 5% mortality rate is tolerated, plus weight loss due to the glass eel losing weight during storage.	OFB, DGAMPA, Gendarmerie maritime
Approval for fish merchants	Each fishmonger's site has health approval and zoo-sanitary approval. Sanitary approval 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 to ensure that they comply with current health and safety standards by the relevant departments.	DDPP
Stabling	Temperature, oxygenation, pH, ammonia and nitrite levels must be monitored daily. Specified in the health approval, precise procedures are applied to ensure the correct water parameters. Procedures are in place if parameters need to be readjusted.	DDPP



Criterion 4: seafood

Themes	Criteria elements	Control body
Teledeclaration	Daily declarations of the quantities of glass eels bought, sold and stored must be made to the authorities. It is important to note that wholesalers must make a daily electronic declaration of their purchases/entries and sales/exits of glass eels via the Visiomer system.	CUSTOMS, OFB, DDPP, Gendarmerie Maritime, Interregional Directorate for North Atlantic Sea-Western Channel DIRM NAMO
Traceability	The key to traceability is good record-keeping. The fish processor 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: pools, mortality, weight loss, removal and transport.	CUSTOMS, OFB, DDPP, Gendarmerie Maritime, DIRM NAMCO
Zoo-technical data	At the customer's request, the wholesaler undertakes to transmit all zootechnical data for the batch corresponding to the customer's sale.	Mareyeur AFPMAR and its approved laboratory.



Criterion 5: restocking

Themes	Elements of the criterion	Control body
Buying glass eels	Wholesalers can only buy restocking glass eels if they are in possession a restocking contract or order form.	OFB checks on loading and discharge.
Longevity glass eel storage	Glass eels will not be stored for more than 3 weeks in the tanks of wholesalers or fishermen, from fishing to delivery of the glass eels. elvers to the restocking operator.	AFPMAR fisherman and stocking operator.
Transport in crates	When transported in crates, the glass eels must not come into contact with ice blocks or refrigerated bottles. The glass eels must not be piled up: the crate must contain 1 kg of glass eels with two separate compartments each containing 500 grams. The refrigerated lorry must guarantee a temperature of between 4 and 8 degrees Celsius.	AFPMAR fisherman and stocking operator.

Criterion 6: Bacteriological analyses

Themes	Elements of the criterion	Control body
Analysis	<p>For each batch of glass eels released for restocking or rearing farms, the wholesaler must have a bacteriological PCR analysis carried out on each batch by the approved health authorities. In addition to the standard analysis (<i>Pseudodactylogyrus</i> sp and <i>Ichtiophthyrius multifilis</i>, <i>Anguillicola crassus</i>), the customer has the choice of may request any specific analysis it deems necessary.</p>	Mareyeur AFPMAR and its approved laboratory.

AFPMAR: a committed player in the French eel industry

The French eel industry comprises a diverse network of over 553 businesses, ranging from professional fishing (sea and freshwater) to fishmongering, transport and processing.

AFPMAR is a complementary player in its own right within this economic fabric, working closely with the representative professional bodies:

- CNPMM (Comité National des Pêches Maritimes et des Elevages Marins - National Committee for Sea Fisheries and Marine Farming)
- CONAPPED (National Fishing Council Freshwater Professional)
- ARA France (Association for the Repopulation of Eels in France)

The originality of the AFPMAR lies in its inclusive approach, which includes not only fishermen but also wholesalers in its dynamics. This close collaboration between the various links in the industry ensures that the AFPMAR standard is applied more effectively and that the French glass eel is put to the best possible use.

Together, let's work towards a responsible and sustainable eel industry.



Alex Thiburce
Chairman AFPMAR



"Thank you to all those involved in the industry - fishermen, fishmongers and scientists - for helping to draw up this standard".