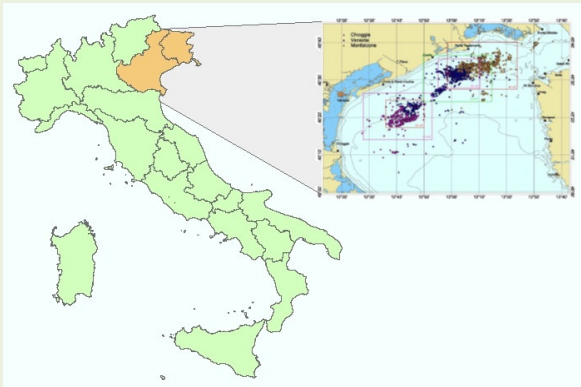


Co-management for sedentary species

The case of the “fasolari” fishery in Northern Adriatic

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THE FISHERY



- In Italy the “fasolari” fishery takes place **exclusively** in the Northern Adriatic waters
- Main ports: **Chioggia, Venezia and Monfalcone.**
- **78** vessels equipped with hydraulic **dredges** and employing around **160** fishermen
- **Niche production:** less than 1% of production from dredges but 12% of landings value



The target species is the bivalve **Callista chione** (smooth clam).

AN INTEGRATED SYSTEM OF CO-MANAGEMENT

- ✓ Optimal **integration** between the management system – **CONSORTIA** - and the marketing system - **Producer Organisation (POs)**.
- ✓ *Best practise* in managing inter-regional and inter-compartmental resources: a “**successful**” model that could be replicated to the management of similar resources

MANAGEMENT

CONSORTIA are responsible of applying and further defining - if needed and downwards - national management measures:

- ✓ 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 - **OP “I Fasolari”**

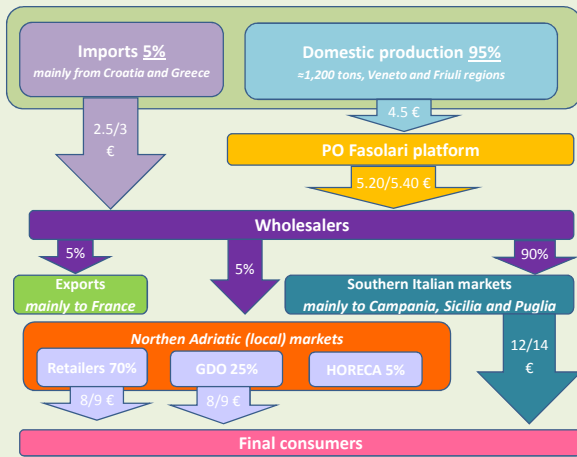
MARKETING

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



THE VALUE CHAIN



PRODUCT VALORISATION STRATEGIES

OP “I Fasolari” is promoting:

- ✓ the consumption in the Northern Adriatic regions → yearly fair and social initiatives



- ✓ investigate new market strategies for the fresh product → promotion of “fasolari” through the sustainability certification (e.g. Friends of the Sea, FoS).

STILL ROOM FOR IMPROVEMENT

- ✓ high margin for increasing the production level: no signal of resource’s depletion and current production level far below the national set catch limits (around 1,200 tons landings vs. 4,800 potentially catchable)
- ✓ needs to promote the national consumption of prepared or semi-prepared products (the market for fresh consumption is almost full)
- ✓ investigate the potentiality for entering new foreign markets with new products (semi-prepared or prepared dishes) and new labelling (e.g. MSC)