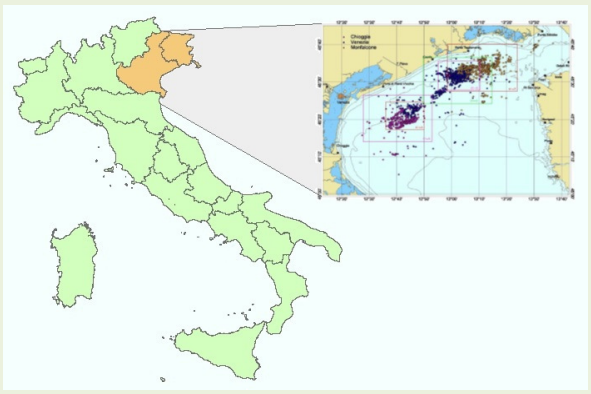
Co-management for sedentary species

The case of the "fasolari" fishery in Northern Adriatic

Loretta MALVAROSA • Maria COZZOLINO • Monica GAMBINO

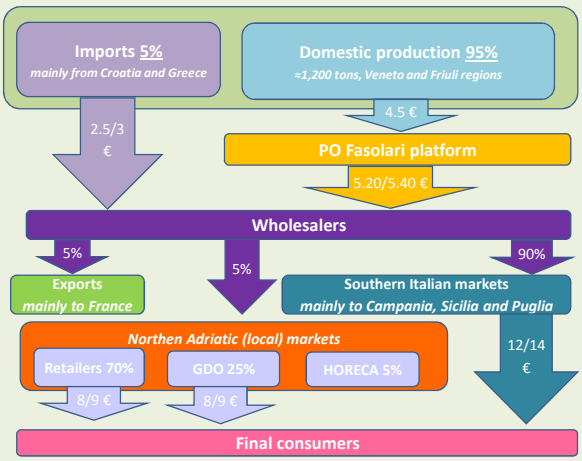
THE FISHERY



- 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).

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).

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)

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)

Via Irno, 11 – 84135 Salerno
Contact: Loretta Malvarosa
Mobile: +(39) 333 21 71 979
E-mail: malvarosa@nisea.eu
Website: http://www.nisea.eu

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