

Fishing responsibly to feed the world

All food production produces CO₂ emissions, and the Government is urging food producers to minimise theirs on the road to UK net-zero by 2050.

Wild-caught pelagic fish has the lowest animal protein carbon footprint, requiring no artificial feeding or freshwater supplies, while pelagic and demersal trawling are extremely energy-efficient. Larger vessels make fewer longer trips, using less fuel.

We minimise CO₂ emissions through economical use of engines, the use of 'clean' marine fuels and investment in in latest freezing technology using low impact gasses.

Our vessels

Our vessels are registered in the port of Hull and are primarily crewed by fishermen living in the ports of Hull and Grimsby. They operate all the year round in UK/EU waters fishing only for **4 species of sustainable mid-water stocks** – mackerel, horse mackerel, blue whiting and herring.

On-board processing is **highly efficient**, meaning our vessels can be at sea longer than vessels that do not freeze their catch at sea. By staying on the fishing grounds for longer periods **we optimise fuel usage** during our trips and catch our quotas in a **highly efficient manner**.



Sustainability – we can't feed the world without fish

All food producers are under pressure to **minimise their CO₂ emissions**. Fishing is the last form of hunting and as such, it is a food production system with a **light CO₂ footprint**.

Pelagic fishing is extremely efficient and environmentally friendly. Our catch does not need to be artificially fed, nor does it require often scarce water supplies.



Pelagic freezer-trawler fishing =
10x less footprint
than beef farming

Traditional methods of farming and meat production are much more environmentally demanding than fishing on sustainable fish stocks.

If we swapped the current amount of fish we eat for meat, we would need more than **22 times** the area currently taken up by the world's rainforests for animal grazing.

For every kg of **beef**, farmers use **6.5kg** of grain and over **13,000 litres** of water – an almost **10x larger footprint** than pelagic freezer-trawler fishing.

Nutritional value



"The environmental benefit of low-carbon fisheries could be further realised if a greater proportion of landings were directed to human consumption rather than industrial uses."
(Parker et al., 2018)



Affordable fish boosts nutrition in poorer populations' everyday diet.

Pelagic fish are one of the healthiest, cost-effective foods.

- Low cholesterol
- Super-healthy long-chain Omega-3 fatty acids
- Nutrient rich: riboflavin, vitamin D, iron and calcium



Equals
50-60%
of an adult's
daily protein
requirement