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ALASKA WHITEFISH

THE COLD, CLEAN WATERS OFF ALASKA support huge, sustainably managed stocks of whitefish, many of which are in high demand in seafood markets worldwide. While there are dozens of species of whitefish in Alaska, this Buyer’s Guide produced by the Alaska Seafood Marketing Institute, describes the whitefish species of greatest interest to the seafood trade. Included in this guide are important considerations for buyers of Alaska whitefish including product forms, packaging, quality and nutritional aspects of the seafood product. All Alaska whitefish products are sent to large domestic and international markets.
HARVEST AREA

Most of Alaska’s whitefish species are harvested from the Bering Sea and the Gulf of Alaska located in the United Nations’ Food & Agriculture Organization (FAO) statistical catch area 67. All fish harvested from Alaska are caught within the Exclusive Economic Zone, an area outlined by the United Nations Convention on the Law of the Sea where a state has rights in regards to the exploration and use of marine resources. This area supports some of the most productive fisheries in the world.

MAP KEY

- **FAO 67**: The world’s boundaries of the major fishing areas established for statistical purposes.
- **EEZ**: The Alaska Exclusive Economic Zone extends 200 nautical miles off the coastline. Within this zone, the U.S. has sovereign rights to the management of the resources.
- **Continental Shelf**: The extension of Alaska’s coast consisting of relatively shallow, productive waters. Alaska’s continental shelf comprises 70% of the nation’s total.

LIFE HISTORY

Most of Alaska’s whitefish species spawn in the waters over Alaska’s continental shelf in the winter and early spring. In general, females can produce hundreds of thousands of eggs that are dispersed and drift in the ocean currents or adhere to the ocean floor. When eggs hatch the larval fish float in the upper ocean layers. In the fall, the small fish settle at deeper depths and eventually are recruited into the fishery.
Trawl fishing uses a large, funnel-shaped net towed behind a large fishing vessel. Trawl vessels are the largest of the Alaska whitefish fishing fleet. Trawlers use sophisticated devices to detect and identify fish underwater allowing vessels to avoid catching non-targeted species as well as know where to tow the gear in relation to the fish and the ocean floor.

### Mid-Water Trawl
Vessels tow the net approximately 100-400 meters below the ocean surface.

### Bottom Trawl
Vessels tow the net just above the ocean floor using rollers to not harm the habitat.

Alaska pollock, Sole, Pacific cod, Sablefish, POP

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**Pots**

Pots are large, steel-framed cages covered in net mesh. The pots are baited and placed on the seafloor connected by a rope to a surface buoy. Pot fishermen retrieve the pots and return non-targeted species live to the ocean.

Sablefish, Pacific cod, Pacific halibut

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**Jig**

Jig fishing is a hook-and-line fishing method that utilizes artificial lures and an electric machine to jerk (jig) the line up and down. Each machine may have up to five lines and each line may have up to 50 hooks attached. Jig fishing vessels are comparable in size to smaller pot and longline vessels. Fish caught are selectively sorted and non-targeted fish are returned live to the ocean.

Sablefish, Pacific cod

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**Longline**

Longline fishing gear is comprised of a main groundline resting on the ocean floor with baited hooks attached at intervals. Longline vessels are smaller than trawl vessels. Longline fishermen have the ability to selectively choose the fish they bring onto the boat and release other non-targeted fish live to the ocean. Some longline vessels have the ability to freeze fish at sea and are called freezer longliners.

Alaska pollock, Pacific halibut, Sablefish, Pacific cod

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**Harvesting Alaska’s Whitefish**

All fishing gear is operated in as “clean” a manner as possible. Bycatch of juvenile fishes and non-target species is reduced, and interaction with marine mammals and birds is minimized. Alaska whitefish fishermen are dedicated to responsible catch methods, and have participated in scientific studies to avoid incidental catch of non-target species. Fishermen have cooperated with researchers to develop modified gear that promotes bycatch reduction, improved quality and preservation of marine habitat.

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**Harvest Timeline**

<table>
<thead>
<tr>
<th>Species</th>
<th>Jan</th>
<th>Feb</th>
<th>Mar</th>
<th>Apr</th>
<th>May</th>
<th>Jun</th>
<th>Jul</th>
<th>Aug</th>
<th>Sep</th>
<th>Oct</th>
<th>Nov</th>
<th>Dec</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pacific Cod</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Halibut</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alaska Pollock</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rockfish</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sablefish/Black Cod</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sole/Flounder</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Gulf of Alaska | Bering Sea | Southeast Alaska

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*Photo courtesy of American Seafoods*
SEAFOOD PROCESSING
After Alaska's whitefish are harvested, the fish are processed in one of three different processing facilities. Alaska processors are careful to extract the maximum value from the harvest and minimize waste. New innovations in product types to maximize use of the catch are constantly being investigated.

A. FREEZER LONGLINE: Processes catch at sea from hook and line fishing directly after harvest.

B. CATCHER-PROCESSOR: Utilizes onboard equipment to process and freeze catch within hours of catch.

C. MOTHERSHIP VESSELS: A fleet of catcher vessels deliver their catch to floating processing vessels stationed at sea.

D. ONSHORE PLANTS: Land based facilities where vessels deliver their catch for processing.

SKIN: Fish skin has properties that help heal internal wounds, reduce wrinkles and improve skin elasticity.

ROE/MILT/STOMACHS: Highly valued specialty products

FISH MEAL: Alaska whitefish trimmings are ground to a meal that is highly prized by the aquaculture industry.

OIL: A great source of omega-3 fatty acids DHA and EPA.

BONES: Used in pet food and fertilizer. It also removes heavy metals and radioactive waste from contaminated soil.

RESOURCEFUL HARVESTING
The industry strives to use the whole fish, maximizing the benefit of this world-class resource in a sustainable manner. Resources left over after primary processing produce a broad range of unique specialty products including roe, milt and skins. Value added products from Alaska seafood, such as surimi, provide innovative and productive markets. All of these products can be made available in substantial quantities, due to Alaska’s bountiful marine resources and responsible fishery management practices.

There is currently very little production or sale of fish skins and stomachs/organisms of sablefish, halibut and sole/flounder; however, if a market developed for it there would be substantial volume available.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>POLLOCK</th>
<th>COD</th>
<th>SABLEFISH</th>
<th>HALIBUT</th>
<th>SOLE/FLOUNDER</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH MEAL</td>
<td>✗</td>
<td>✗</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FISH OIL</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>HEADS &amp; BONES</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>ROE</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>MILT</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>STOMACHS &amp; ORGANS</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>COLLARS &amp; BELLIES</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>SKINS</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
</tbody>
</table>

There is currently very little production or sale of fish skins and stomachs/organisms of sablefish, halibut and sole/flounder; however, if a market developed for it there would be substantial volume available.
**PRODUCT TYPES**

**PACIFIC COD**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FRESH</th>
<th>PACKAGING</th>
<th>FROZEN</th>
<th>PACKAGING</th>
<th>RECOVERIES &amp; YIELDS*</th>
</tr>
</thead>
<tbody>
<tr>
<td>H&amp;G</td>
<td>50 lbs. box</td>
<td>50, 80 lbs. boxes or block, 1200 lbs. tote</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fillets (skinless, boneless)</td>
<td>5, 10, 15 lbs. poly bags</td>
<td>10, 12, 20 lbs. boxes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IQF Fillets (skinless, boneless)</td>
<td>10-25 lbs. packs</td>
<td>Skin/Bone: 54-80%, Skinless/Boneless: 25-70%</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shatter/bayer packs</td>
<td>15 lbs, 45 lbs.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mince</td>
<td>16.5 lbs blocks/49.5 lbs. master</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fillet sizes: 4-8, 8-16, 16-32, 32-up oz. | Portion sizes: 4-8 oz. IQF

**PACIFIC HALIBUT**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FRESH</th>
<th>PACKAGING</th>
<th>FROZEN</th>
<th>PACKAGING</th>
<th>RECOVERIES &amp; YIELDS*</th>
</tr>
</thead>
<tbody>
<tr>
<td>H&amp;G</td>
<td>80 lbs. cartons/1,000 lbs. tote</td>
<td>H&amp;G, glazed</td>
<td>100-150 lbs. cartons/1,000 lbs. tote</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fillets/Fillets (skin/skinless)</td>
<td>25-50 lb carton</td>
<td>IQF Fillets</td>
<td>50 lbs. carton</td>
<td>45-60%</td>
<td></td>
</tr>
<tr>
<td>Steaks and Loins</td>
<td>10-25 lb carton</td>
<td>Steaks/Fillets/Loins</td>
<td>10-20 lbs. cartons</td>
<td>70-94%</td>
<td></td>
</tr>
<tr>
<td>Cheeks</td>
<td>5-10 lb bag</td>
<td>Cheeks</td>
<td>5 lbs. blocks</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fillet/Fillet sizes: 1-3, 3-5, 5-7, 7-up lbs. | Portion sizes: Steaks- 4, 6, 8, 10 oz. / H&G-10/20, 20/40, 40/60, 80-up lbs.

**ALASKA POLLOCK**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FROZEN</th>
<th>PACKAGING</th>
<th>RECOVERIES AND YIELDS*</th>
</tr>
</thead>
<tbody>
<tr>
<td>H&amp;G</td>
<td>50, 80 lbs. boxes</td>
<td>16.5 lbs/49.5 lbs. master</td>
<td>10-40%</td>
</tr>
<tr>
<td>Fillet (PBO &amp; PBI) and Deep-Skinned**</td>
<td>Fillet block</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IQF Fillets (Skinless/Boneless)</td>
<td>10, 15, 25 lbs. packs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shatterpacks</td>
<td>15 lbs, 45 lbs. master</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mince block</td>
<td>16.5 lbs, 49.5 lbs. master</td>
<td>3-6%</td>
<td></td>
</tr>
<tr>
<td>Surimi</td>
<td>22 lbs, 44 lbs. master</td>
<td>7-16%</td>
<td></td>
</tr>
<tr>
<td>Roe</td>
<td>14.5 lbs, 49.5 lbs. master</td>
<td>2-14%</td>
<td></td>
</tr>
<tr>
<td>Mince</td>
<td>Jan-Jun: 12-15%, July-Dec: 2.5-3%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DRIED (SALT POLLOCK)**

Butterfly-shaped, split, collar-on, fins on, ribs and backbone removed

Fillet sizes: 2-4, 4-6, 6-8, 8-up oz. | **Deep-skinned fillets of Alaska pollock have been trimmed to remove the darker, higher-fat tissue just under the skin.

**SOLE/FLounder**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FROZEN</th>
<th>PACKAGING</th>
<th>RECOVERIES AND YIELDS*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole round to H&amp;G</td>
<td>35-42 lbs. bags</td>
<td>60-83%</td>
<td></td>
</tr>
<tr>
<td>Whole round to IQF Fillets</td>
<td>10, 15, 25 lbs. master</td>
<td>16-30%</td>
<td></td>
</tr>
<tr>
<td>Whole round to H&amp;G, v-cut with seat**</td>
<td>35-42 lbs. bags</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>H&amp;G to skinless fillet</td>
<td>35-42 lbs. bags 30-25%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>H&amp;G to J-cut/tail-off (trim)</td>
<td>35-42 lbs. bags 24-33%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heads/Tails</td>
<td>35-42 lbs. bags</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Average fillet sizes are species specific:
- Alaska plaice: 3-10 oz.
- Arrowtooth flounder: 3-8 oz.
- Flathead sole: 2-7 oz.
- Yellowfin sole: 2-5 oz.
- Northern rock sole: 2-5 oz.

**Rock sole only**

*Recovery and yield data are presented as an expected range from headed and gutted (H&G) to specific product type unless otherwise noted. Recoveries and yields vary due to the season, sex and location of harvest. Source: Recoveries & Yields, Pacific Fish and Shellfish, Alaska Sea Grant College Program.
### Rockfish

**Reproduction Age**
- 4-5 years

**Maximum Age**
- 20 years

**Diet**
- Clams, shrimp, crab & juvenile fish

**Size**
- Average 5-10 lbs but can reach 40 lbs.

**Sablefish/Black Cod**

**Reproduction Age**
- 4-5 years

**Maximum Age**
- 20 years

**Diet**
- Clams, shrimp, crab & juvenile fish

**Size**
- Average 5-10 lbs but can reach 40 lbs.

### Pacific Cod

**Reproduction Age**
- 4-5 years

**Maximum Age**
- 20 years

**Diet**
- Clams, shrimp, crab & juvenile fish

**Size**
- Average 5-10 lbs but can reach 40 lbs.

### Pacific Halibut

**Reproduction Age**
- 8 & 12 years for male and female, respectively

**Maximum Age**
- 55 years

**Diet**
- Clams, shrimp, crab & juvenile fish

**Size**
- Average 35-50 lbs but can reach 500 lbs.

### Alaska Pollack

**Reproduction Age**
- 4-5 years

**Maximum Age**
- 22 years

**Diet**
- Shrimp, euphausiids and juvenile fish

**Size**
- Average 2 lbs but can reach 13 lbs.

### Sole/Flounter

**Reproduction Age**
- Variable 4-13 years

**Maximum Age**
- 30+ years

**Diet**
- Crabs, clams, fish & various small invertebrates

**Size**
- Average 1-5 lbs.

### Rockfish

**Reproduction Age**
- Usually 5-7 years, but can be 20-25 years for some species

**Maximum Age**
- Variable 70-90 years, but can live until 205 years, roughy seabass

**Diet**
- Crabs, clams, fish & various small invertebrates

**Size**
- Average 3-14 lbs, but can grow to 36 lbs.

### Sablefish/Black Cod

**Reproduction Age**
- 4-5 years

**Maximum Age**
- Average 40, but can reach 84 years

**Diet**
- Alaska pollack; Pacific cod, squid and jellyfish

**Size**
- Average 5-10 lbs, but can grow to 40 lbs.

*Recovery and yield data are presented as an expected range from headed and gutted (H&G) to specific product type unless otherwise noted. Recoveries and yields vary due to the season, sex and location of harvest. Source: Recoveries & Yields: Pacific Fish and Shellfish, Alaska Sea Grant College Program.*
**SEAFOOD QUALITY**

As required by law, all whitefish species are processed in facilities that are in full compliance with food safety regulations and practices. These regulations require monitoring of control points to ensure food safety and are overseen by the U.S. Food and Drug Administration and the Alaska Department of Environmental Conservation. The quality of the products is ensured by each company’s standard practices in accordance with the specifications of their customers. The producers and the customers work together to guarantee the highest quality possible. Many customers conduct their own inspections and audits of their suppliers. This practice is routine in the industry and includes a focus on the traceability of all products.

The Alaska Department of Environmental Conservation conducts a rigorous examination of environmental contaminants in Alaska fishes. This program is funded by the State of Alaska to ensure the health of its natural marine and freshwater resources. Alaska’s whitefish species are tested annually and have never detected contaminant levels of concern. Results from the fish monitoring program can be viewed at: [https://dec.alaska.gov/eh/vet/fish.htm](https://dec.alaska.gov/eh/vet/fish.htm)

**ENGINEERED BY NATURE**

The unique topography of the ocean floor and the nutrient-rich ocean currents make Alaska’s waters among the most productive and cleanest in the world. The northern latitude of Alaska’s fishing grounds ensures seafood products are safe from harmful environmental contaminants. Whitefish harvested in the clean, remote waters of Alaska are rich in nutrients and can be eaten in unrestricted amounts. Alaska whitefish are an excellent source of lean protein and heart-healthy omega 3 fatty acids.

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**PURE WATER, PURE FISH**

<table>
<thead>
<tr>
<th></th>
<th>PACIFIC COD</th>
<th>PACIFIC HALIBUT</th>
<th>ALASKA POLLOCK</th>
<th>ROCKFISH</th>
<th>SARLEFISH</th>
<th>SOLE/POOLFINGER</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALORIES</td>
<td>85</td>
<td>111</td>
<td>110</td>
<td>109</td>
<td>250</td>
<td>86</td>
</tr>
<tr>
<td>PROTEIN (G)</td>
<td>19</td>
<td>23</td>
<td>23</td>
<td>22</td>
<td>17</td>
<td>15</td>
</tr>
<tr>
<td>FAT (G)</td>
<td>&lt;1</td>
<td>2</td>
<td>1</td>
<td>2</td>
<td>20</td>
<td>2</td>
</tr>
<tr>
<td>SODIUM (G)</td>
<td>70</td>
<td>82</td>
<td>116</td>
<td>89</td>
<td>17</td>
<td>15</td>
</tr>
<tr>
<td>CHOLESTEROL (MG)</td>
<td>40</td>
<td>45</td>
<td>86</td>
<td>61</td>
<td>63</td>
<td>60</td>
</tr>
<tr>
<td>OMEGA-3 (MG)</td>
<td>460</td>
<td>240</td>
<td>510</td>
<td>350</td>
<td>1800</td>
<td>300</td>
</tr>
<tr>
<td>VITAMIN B12 (µG)</td>
<td>2.3</td>
<td>1.27</td>
<td>3.66</td>
<td>1.59</td>
<td>1.44</td>
<td>1.27</td>
</tr>
<tr>
<td>VITAMIN A (IU)</td>
<td>7</td>
<td>73</td>
<td>51</td>
<td>16</td>
<td>338</td>
<td>37</td>
</tr>
<tr>
<td>VITAMIN D (IU)</td>
<td>24</td>
<td>230</td>
<td>51</td>
<td>183</td>
<td>N/A</td>
<td>47</td>
</tr>
<tr>
<td>SELENIUM (µG)</td>
<td>28</td>
<td>55</td>
<td>44</td>
<td>76</td>
<td>47</td>
<td>33</td>
</tr>
</tbody>
</table>
THE SUSTAINABILITY STORY

In Alaska, the future of seafood stocks and the environment are more important than immediate opportunities for commercial harvest. Managing for a continuing supply of seafood produced in Alaska’s waters is mandated in the state’s constitution. In 1959, the people of Alaska decided that “fish… be utilized, developed and maintained on the sustainable yield principle.”

The state, federal and international processes ensure this by separating conservation from decisions regarding allocation. The management agencies are structured so that scientists make harvest level decisions, and policy allocation can never dictate harvest levels above the scientific recommendation. The guiding principle of the management of Alaska’s whitefish fisheries is solidly based in science and managers must take a precautionary conservative approach rather than risk damage to the resource. Federal scientists conduct surveys to assess the status of the fish stocks as well as study the climatic, environmental and socio-economic factors that affect the fisheries.

The sustainability of Alaska whitefish fisheries are independently certified by both the Alaska Responsible Fisheries Management program and the Marine Stewardship Council.

FISHERIES MANAGEMENT

The sustainable harvest level or the Acceptable Biological Catch (ABC) for each fishery is calculated from research surveys conducted by federal fisheries biologists. Alaska’s regional marine fisheries council is mandated to manage the whitefish fisheries and is responsible for setting the Total Allowable Catch (TAC) or the actual amount of each whitefish that can be harvested. In the North Pacific, the TAC is set at or below the ABC, comparable to the size of Europe. Evidence of the success of Alaska’s fisheries management approach is that no species of Alaska whitefish is overfished or approaching an overfished condition.

WHITEFISH FISHING REGULATIONS

In addition to traditional fishery management, over 40 Marine Protected Areas (MPAs) have been established to protect ecological structure and function, conduct research, conserve bottom habitat, protect vulnerable stocks, and preserve cultural resources. Of these 40+ MPAs, 31 prohibit commercial fishing and/or bottom contact gear. There are thousands of square miles under MPA protection in Alaska, comparable to the size of Europe. Evidence of the success of Alaska’s fisheries management approach is that no species of Alaska whitefish is overfished or approaching an overfished condition.

Each fishery is also protected by a designated regulatory enforcement agency, such as the National Marine Fisheries Services (NMFS) Office of Law Enforcement. The At-Sea Observer Program places federal fisheries observers, certified by NMFS, aboard fishing vessels to collect data and report suspected regulatory violations to the Office of Law Enforcement. This program helps to monitor and provides real time harvest estimates of Alaska’s fisheries.

MARINE PROTECTED AREAS

In addition to traditional fishery management, over 40 Marine Protected Areas (MPAs) have been established to protect ecological structure and function, conduct research, conserve bottom habitat, protect vulnerable stocks, and preserve cultural resources. Of these 40+ MPAs, 31 prohibit commercial fishing and/or bottom contact gear. There are thousands of square miles under MPA protection in Alaska, comparable to the size of Europe. Evidence of the success of Alaska’s fisheries management approach is that no species of Alaska whitefish is overfished or approaching an overfished condition.

Each fishery is also protected by a designated regulatory enforcement agency, such as the National Marine Fisheries Services (NMFS) Office of Law Enforcement. The At-Sea Observer Program places federal fisheries observers, certified by NMFS, aboard fishing vessels to collect data and report suspected regulatory violations to the Office of Law Enforcement. This program helps to monitor and provides real time harvest estimates of Alaska’s fisheries.
To learn more about Alaska’s whitefish consult alternate ASMI publications, including:

- FACT SHEETS FOR ALASKA WHITEFISH
- PREMIUM QUALITY SPECIFICATIONS – WHITEFISH FILLETS
- RECOMMENDED WHITEFISH QUALITY GUIDELINES
- SUSTAINABLE ALASKA SOLE AND FLOUNDER GUIDE
- ALASKA SEAFOOD SUSTAINABILITY IN PLAIN ENGLISH
- MARINE PROTECTED AREAS BROCHURE

These materials can be obtained by ordering online from our website or by calling 1-800-478-2903.

www.alaskaseafood.org

To enjoy Alaska’s whitefish, please check out our recipes at: http://www.wildalaskaseafood.com/recipe-finder/
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