

FAO27 collaborates closely with a group of creel boat fishermen on the west coast of Scotland. These small, family-run businesses are characteristic of the culture of North-West Scotland, with its wild and rugged coastline, jagged cliff faces and marine plateaux.

This artisan fishing method is the pillar of the local economy in this region.



## **Product specifics:**

The live langoustines are precisely individually graded and "tubed" by the fishermen on the boats and as they are caught; they are kept constantly submerged in seawater and landed at the end of the day. They are transferred still in their tubes into large polystyrene boxes, ready to be shipped.

In their tubes the langoustines are protected as if in their natural burrow, and are free from stress. The langoustines are not subjected to double handling onshore and reach their final destination, via road or air, as alive and kicking as they were when they were first caught.







## **FAO27 COMMENTS:**

Control of the handling process and care for the catch on the boats are paramount to the fishermen's commitment to quality. The traceability and control are achieved as each box is given an identification number corresponding to the boat.

The sustainability of the stock is a vital element for the future of those communities. Market demand is also very sensitive to other European fisheries through put. With this in mind, FAO27 works very closely with the boats to implement fishing management practices to control fishing efforts and market prices.

The fishermen are convinced of the effectiveness of their supply chain work with FAO27.

Tubed live langoustines (per 9kg)

XL 4-7

NO18-15

NO2 16-25

NO2 16-25

NO4 36-45

