

# Sablefish ~ Black Cod

Source: Alaska



~ *Anaplopoma fimbria*

## Product Line



### Premium Grade

- 5-7lbs
- 7-11lbs
- 11lbs+



**180g Portions**  
**Skin-on, Boneless**  
**IVP**

**10kg Cartons**

## Nutritional Information

Servings	1
Serving Weight	100g (raw)
Calories	195
Protein	13.41 g
Fat, total	15.3 g
Saturated fatty acids, total	3.201 g
Carbohydrate	0 g
Sugars, total	0 g
Fiber, total dietary	0 g
Cholesterol	49 mg
Selenium	36.5 mcg
Sodium	56 mg

## Documentation Proof

Country	Documents Required
United States (FAO67)	Health Certificate Export Certificate from NOAA

## Summary

In Alaska, heavy fishing from foreign fleets depleted the population in the 1970s. The implementation of the Magnuson-Stevens Act in 1976 phased out foreign fishing and restricted the amount of sablefish that could be caught.

The individual fishing quota (IFQ) program for the Alaska commercial longline fishery in 1995 allocated a set quota of the allowed harvest to individual fishermen. This provided a flexibility to harvest their quota within a longer season, increased safety, efficiency, and value of the fishery. Sablefish is currently the highest valued finfish (per pound) in Alaska fisheries.

## PRR Accepted Standard

Caught by long line and Korean trap from Alaska, US and British Columbia, Canada FAO67-(Pacific North East)

## Sustainability

The State of Alaska manages fisheries for sablefish in state waters under a shared quota system – all permit holders receive an equal share of the annually determined catch quota. Annual quota divided among fishing gear types (fixed gear (longlines and pots) harvests around 85 percent of the sablefish quota and trawl gear about 15 percent).

Fishing season starts from approximately March 1 to November 15.

