

INTERNATIONAL DOLPHIN CONSERVATION PROGRAM

PERMANENT WORKING GROUP ON TUNA TRACKING

23RD MEETING

CANCUN, (MEXICO)

18 JUNE 2007

DOCUMENT TT-23-04

**MATTERS RELATED TO THE TUNA TRACKING AND DOLPHIN-SAFE
CERTIFICATION PROGRAMS**

This report presents comparisons of dolphin safe certificates and their corresponding Tuna Tracking Forms (TTFs) for trips that started on or after 1 January 2006, and that ended on or before 5 May 2007, and a summary of the TTFs received by the Secretariat.

1. SUMMARY OF DOLPHIN-SAFE CERTIFICATION PROGRAM

The [Procedures for AIDCP dolphin safe tuna certification](#) establish the following criteria for issuing dolphin safe certificates:

The certificate is signed by a competent national authority whose signature is recognized by the Secretariat.

1. The certificate references a valid TTF for dolphin safe tuna.
2. Tuna caught by vessels with DMLs is eligible for dolphin safe certification only if the fishing captain is on the List of Qualified Captains.
3. The competent national authority issuing the certificate has a tuna tracking system consistent with the AIDCP.

The Secretariat uses the following guidelines for queries about the authenticity of any dolphin safe certificate:

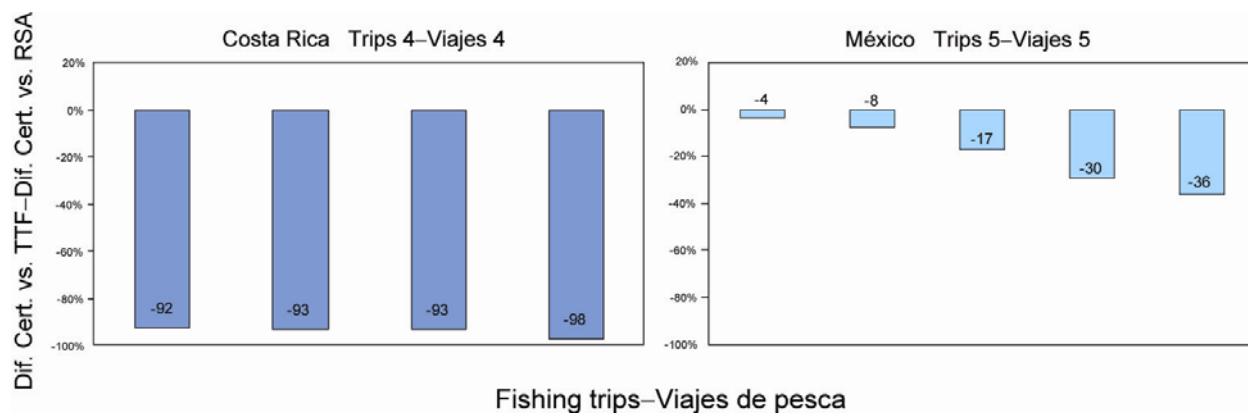
1. The Secretariat responds to questions about specific certificates from potential importing states or companies only.
2. If the certificate meets the four requirements above, the response is that the certificate is valid.
3. If the Secretariat does not have the information it needs to verify 1 or 2 above, it first asks the competent national authority to provide the information before replying.
4. Otherwise, the Secretariat replies that the certificate is not valid.
5. No other information is provided about the contents of the TTF.

No inquiries have been received to date regarding the validity of a dolphin safe certificate.

As of 25 May 2007, the Secretariat has received 6 dolphin safe certificates issued on or after 1 January 2006. These certificates represent tuna from 9 trips and 9 TTFs, and the Secretariat has received the originals of all TTFs.

Questions may arise about the validity of a certificate if the data on the certificate do not match the data on the corresponding TTFs. For all these 9 trips with valid dolphin safe certificates, the amount of tuna on the certificate did not exceed the amount of dolphin safe tuna recorded on the corresponding TTFs.

The graphs below show the comparison of estimated weights, as recorded by the observer on the TTF, and the recorded scale weight for each TTF referenced in the 6 dolphin-safe certificates mentioned above.



2. COMPARISON OF WHOLE WEIGHT ON TTFs AND PROCESSED WEIGHT ON DOLPHIN-SAFE CERTIFICATES

At its 14th meeting, in October 2003, the Working Group revisited the issue of processed weight versus whole weight, and asked the Secretariat to compare the weights of processed tuna recorded on dolphin safe certificates with the weights of whole fish on the corresponding TTFs. For this analysis, the Secretariat asked the Parties to provide information about the various conversion factors used by their industries in processing tuna. At its 19th meeting on June 2005, the Working Group requested that the Secretariat prepare a questionnaire that the Parties could circulate to their respective processing industries to gather information on the yield of processed products from whole tuna. This information would be used to derive average conversion factors to relate the weight of whole tuna caught, as recorded by the observers on the TTFs, to various frozen and processed products recorded on the dolphin safe certificates. The Secretariat presented such a questionnaire at the 20th meeting of the Working Group in October 2005. The Working Group asked the Secretariat to provide it to each government, with a request that it survey its processors as to the usefulness of the form, the yields or range of yields for products, their comments on the form, and any other pertinent information they may wish to provide. The questionnaire was distributed to the Parties in January 2006, but only one Party returned the information requested.

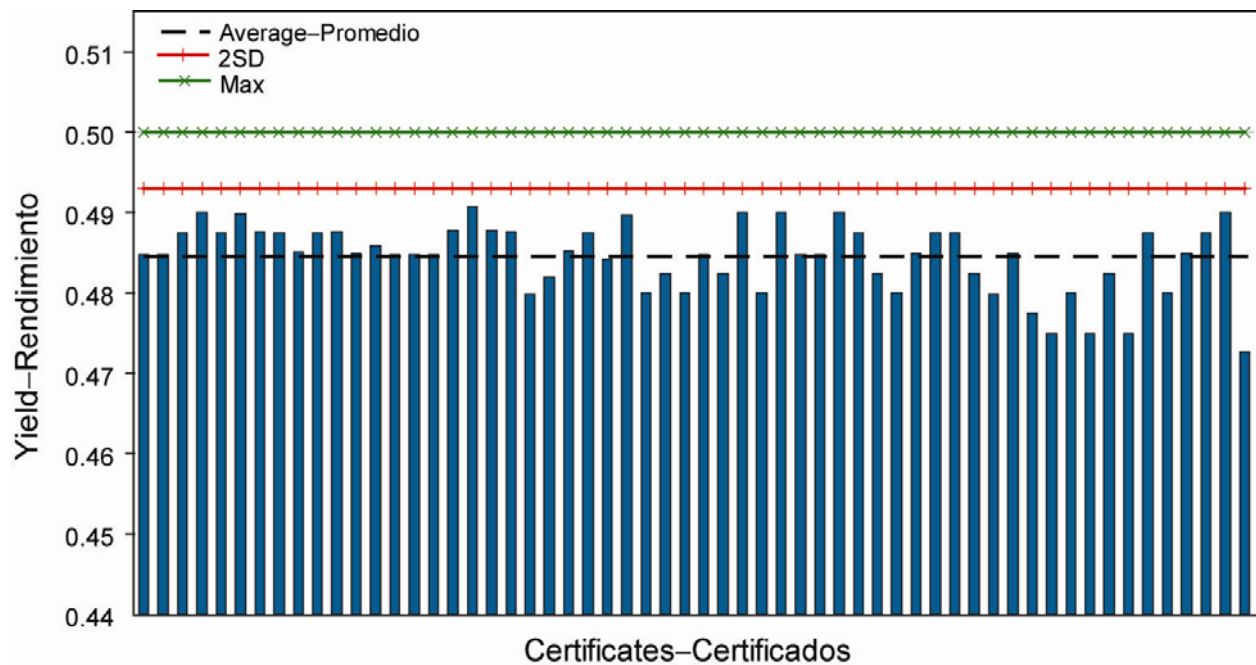
At its 21st meeting, in June 2006, the Working Group considered this issue and decided that a simpler request should be made to the industries. A new questionnaire (attached) was prepared by the Secretariat and distributed to the Parties. As of 1 October 2006, the Secretariat had received a response from only one Party, for two of its canneries. One of the forms could not be used for this analysis because the information included was not consistent with the data required, but it did indicate that the species and size of the fish are critical factors in determining yield. The other completed questionnaire indicates that the most common yield is between 40% and 50% for all species of tuna. On 13 October, the Secretariat received from another Party a questionnaire submitted collectively by its industry which presented the most common yields in ranges between 45 and 50% for yellowfin and bigeye tuna, and between 40 and 45% for skipjack tuna.

3. DETECTING NON-DOLPHIN SAFE TUNA DECLARED AS DOLPHIN SAFE

At the 21st meeting of the Working Group, it was noted that efforts to analyze tuna yield and the relationship between weights on the TTFs and those reported on dolphin-safe certificates were aimed at detecting tuna that was erroneously labeled dolphin-safe.

One of the Parties suggested that focusing attention on the disposition of non-dolphin safe fish may produce better results. Only about 8% of the total catch of all species is non-dolphin safe, and small amounts of this could be added to dolphin-safe tuna without greatly increasing the conversion factor calculated based on the weight of dolphin-safe tuna recorded on a TTF. The Secretariat, with the assistance of interested Parties, was asked to prepare a preliminary report on this issue with information currently in the IATTC database.

As of 25 May 2007, the Secretariat has received 58 valid dolphin-safe certificates that included information on whole tuna weight on the TTF and the weight of tuna processed into cooked loins. No additional dolphin-safe certificates for cooked loins have been received by the Secretariat since the 22nd meeting of the Working Group on October 2006. Document TT-22-04, prepared for that meeting, included information on five certificates that were reported to be anomalous because of the yield was above 50%. After reviewing the information, the Secretariat determined that these certificates were for uncooked loins, and therefore should not be included in this analysis. These five certificates are the only records for uncooked loins received to date.



The average conversion rate was 0.485, with a standard deviation of 0.004. A rate two standard deviations above this average (0.493; Two-SD) could be used as a conservative maximum for the range of conversion rates. The Max level is the maximum yield reported by Parties on the questionnaire distributed after the 21st meeting of the Working Group.

If the range of the conversion rates were typical of the conversion factors for any processed cooked loins, about 2.5% of the observations would be expected to be greater than 0.493 (2 standard deviations above the mean) by chance. This means that, if 0.493 were used as a maximum conversion rate for tuna reported on the TTF-A (*i.e.* dolphin-safe tuna), then on average, 2.5% of the observations of processed tuna would incorrectly classified as containing non-dolphin safe tuna.

If a higher level, for example 0.5, were used as a maximum, it is very unlikely that any tuna products processed entirely from whole dolphin-safe tuna would be incorrectly classified as including non-dolphin safe tuna.

For example, if 1,000 t of whole dolphin-safe tuna were processed into cooked loins with an average conversion factor of 0.485, it would produce 485 t of loins. If 8 t of non-dolphin safe loins (from about 16 t of whole tuna) were added to this, the conversion factor for the 1,000 t would be 0.493, which would not exceed the conservative trigger level. If a trigger level of 0.5 were used, about 30 t of non-dolphin safe tuna could be added to the 1,000 t of whole tuna without the conversion rate becoming anomalous. If the real conversion factor for a batch of processed dolphin-safe tuna were below average, greater amounts of non-dolphin safe tuna could be hidden within it.

The relatively small proportion of non-dolphin safe tuna to dolphin-safe tuna thus means that conversion factors are not very useful for detecting the mixing of dolphin-safe and non-dolphin safe tuna.

4. TTFs RECEIVED BY THE SECRETARIAT

The information in this section covers trips that started during 2006 and ended by May 5, 2007.

1. TTFs transmitted to the Secretariat, as required by paragraph 3.6 of the [System for Tracking and Verifying Tuna](#), by responsible national authority:

| National authority | Trips | No. | % of transmitted originals | | | |
|--------------------|-------|------------|----------------------------|--------------------------|--------------------------|-----------|
| | | | This report | 22 nd Meeting | 21 st Meeting | |
| Colombia | COL | 65 | 58 | 89 | 44 | 94 |
| Costa Rica | CRI | 37 | 35 | 95 | 100 | 100 |
| Ecuador | ECU | 477 | 457 | 96 | 97 | 93 |
| Guatemala | GTM | 17 | 13 | 76 | 91 | 94 |
| México | MEX | 219 | 218 | 99 | 98 | 100 |
| Nicaragua | NIC | 4 | 0 | 0 | 0 | 0 |
| Panamá | PAN | 6 | 4 | 67 | 100 | 90 |
| Perú | PER | 4 | 3 | 75 | 100 | 100 |
| El Salvador | SLV | 47 | 46 | 98 | 94 | 84 |
| Venezuela | VEN | 55 | 48 | 87 | 96 | 73 |
| Total | | 931 | 882 | 95 | 94 | 93 |

International Dolphin Conservation Program
CONVERSION RANGES FOR TUNA PRODUCTS
 (See instructions below)

| | | | |
|------------------|---------------|---------------|--|
| Company: | | Tel: | |
| Address: | | | |
| Contact: | | E-mail: | |
| Processing type: | Company code: | Process code: | |

| Species | Most common yield (%) | | | |
|---------|-----------------------|------------|------------|------|
| | 35 to 40 | > 40 to 45 | > 45 to 50 | > 50 |
| YFT | | | | |
| SKJ | | | | |
| BET | | | | |
| OTR | | | | |

COMMENTS:

INSTRUCTIONS:

This information is requested as part of the dolphin-safe certification program of the Agreement on the International Dolphin Conservation Program. All information provided will be released only to the Secretariat of the AIDCP and will be maintained **strictly confidential**.

Complete one of these forms for each type of processing done by the company that requires AIDCP dolphin-safe certification.

If there is insufficient space for any entry, please use the COMMENTS section or the back of the form, or attach more forms.

Company: The name of the company that processes the tuna.

Address: The physical (not postal) address of the company.

Contact (tel, e-mail): The name, telephone (including country and area/city codes), and e-mail address of a designated person who can be contacted if further information is required.

Processing type: Indicate the type of processing (e.g., canning, vacuum-packed loins, chunks in pouches, etc).

Most common yield (%) - YFT, SKJ, BET: For each species (YFT: yellowfin tuna, *Thunnus albacares*; SKJ: skipjack tuna, *Katsuwonus pelamis*; BET: bigeye tuna, *Thunnus obesus*; OTR: other tuna), check the column corresponding to the most common percentage yield range for the processing type indicated. For example, if the most common yield for YFT cooked loins is 47%, check the ">45-50" Column.

Company code – Process code: Leave these spaces blank. The data provided will be coded to maintain confidentiality.

Comments: Use this space for any additional information or comments; continue on back if required.