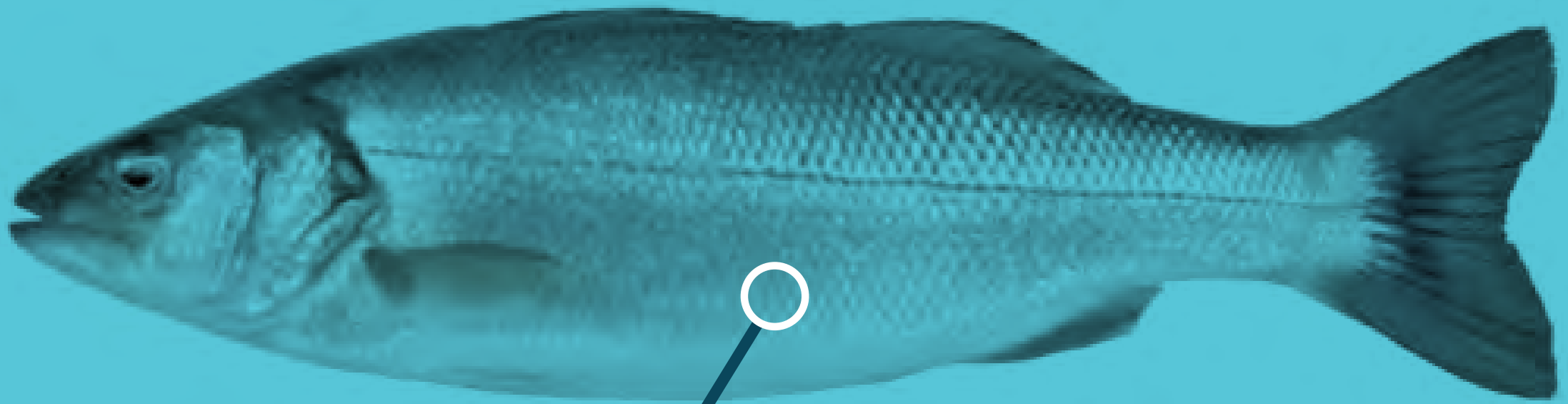


The *Species* of SEA2SEE



Sea Bass

Dicentrarchus labrax

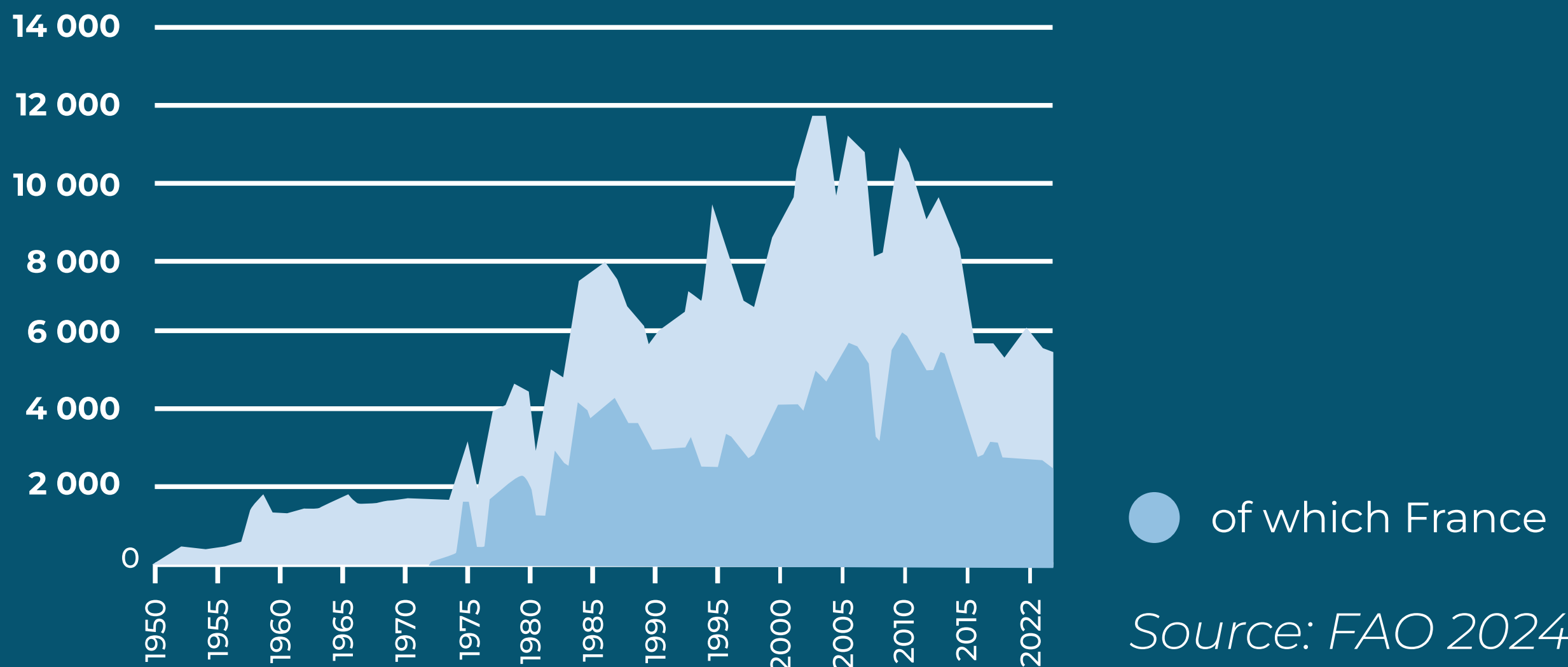


Highly Prized Fish - a sought-after species, especially during its spawning season when large groups gather to reproduce.

Fishing Methods

- **Trawlers & Net-Fishing Boats:** Most sea bass are caught by these vessels during spawning due to high concentrations of adults gathering to reproduce.
- **Handline & Recreational Fishing:** Occurs outside spawning periods, when sea bass show solitary behavior and are caught rather incidentally.

World landings of sea bass (in tons):



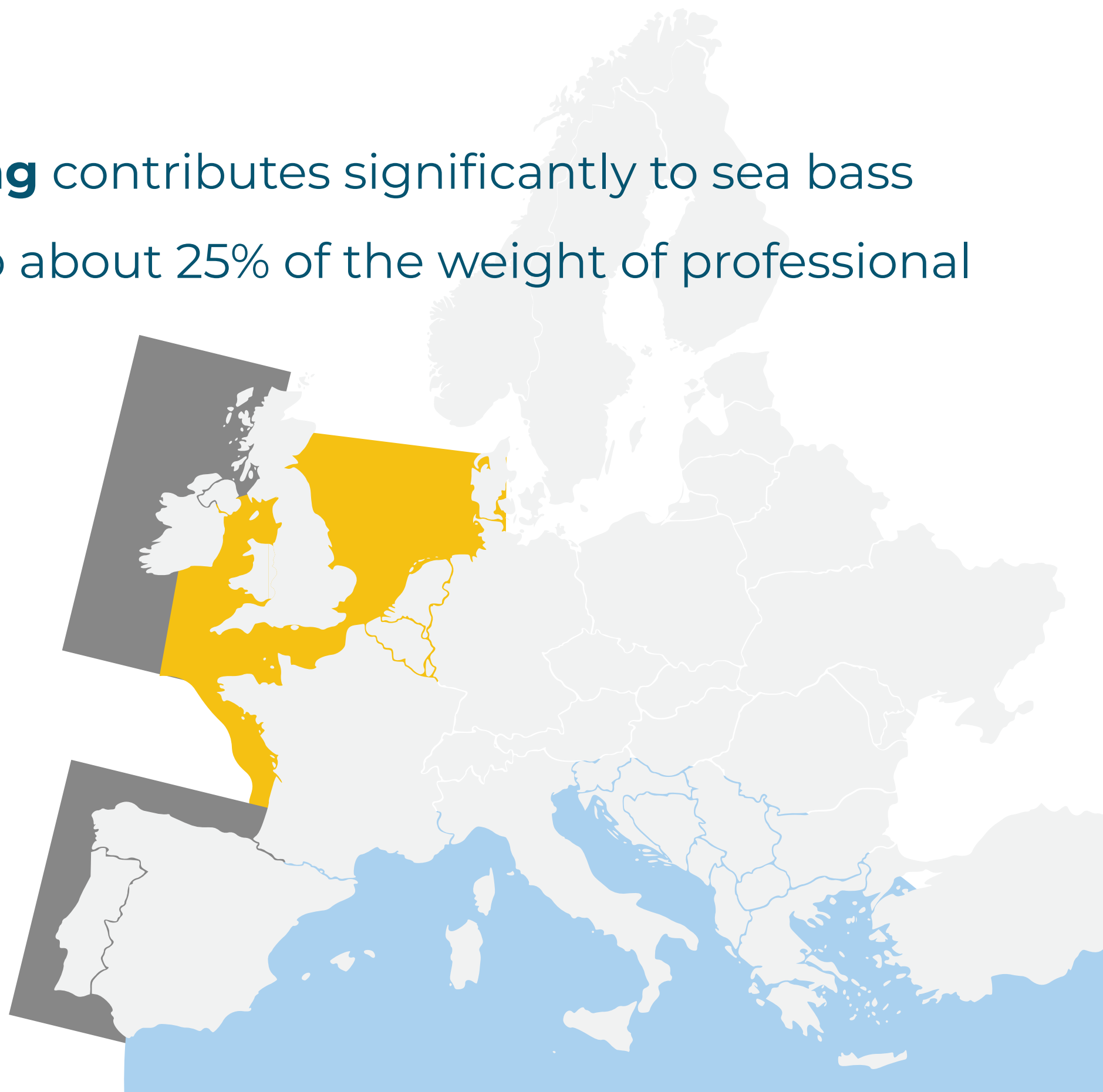
Hook and net fishing methods dominate nowadays, accounting for approximately 70% of total catches in the Bay of Biscay, Celtic Sea, English Channel, Irish Sea, and North Sea.

95% of global sea bass landings come from European fleets, with most catches in the Northeast Atlantic.

France leads as the top sea-bass-fishing nation, followed by **Spain**.

Recreational fishing contributes significantly to sea bass catches, making up about 25% of the weight of professional landings.

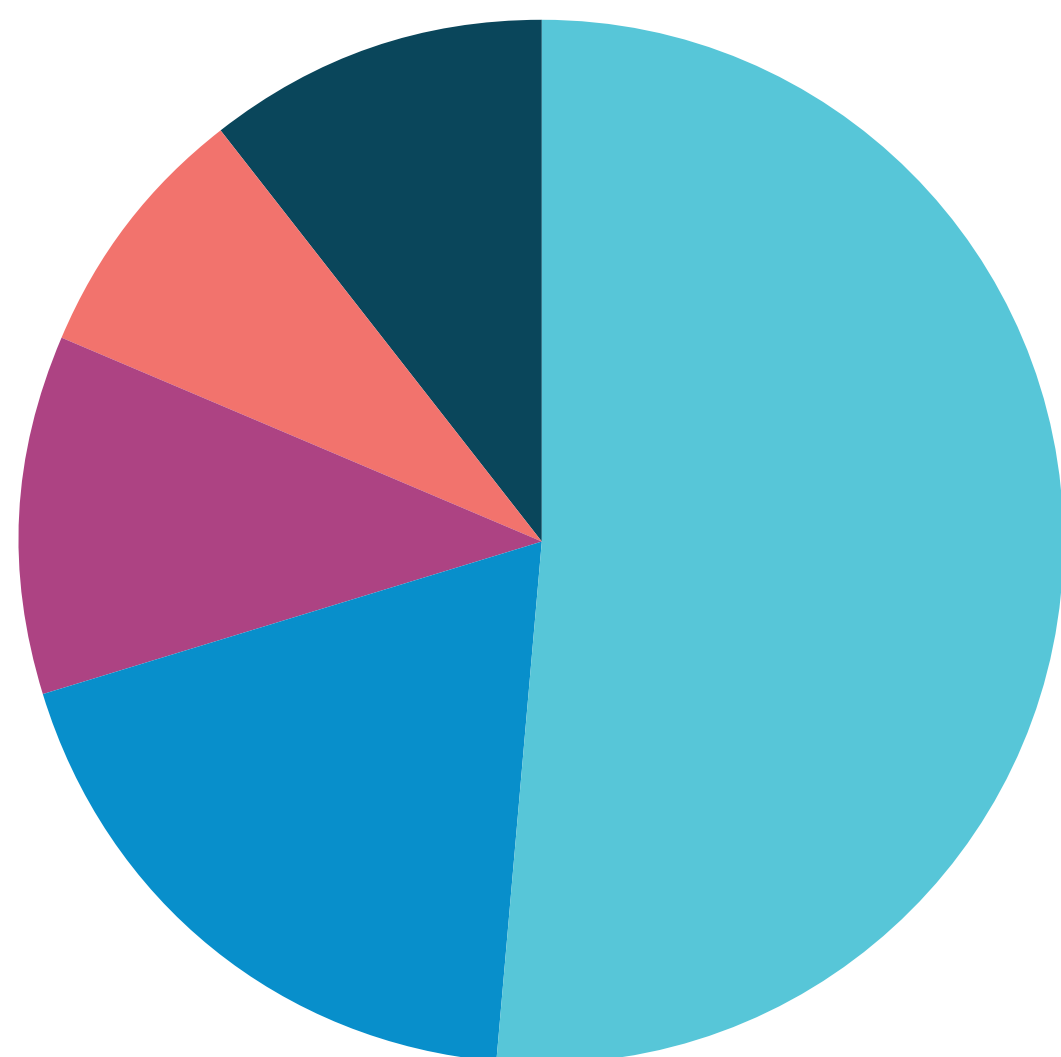
Sea bass stocks



Aquaculture

- Common sea bass is the **first marine fish species commercially farmed** in Europe.
- Its farming began in the **1990s** and has grown significantly, reaching **293,618 tons** worldwide in **2022**.
- **91,638 tons** farmed in **Europe**.

Main countries producing common farmed sea bass in 2022 (in tons):



● Turkey - **156 602 t**

● Greece - **57 145 t**

● Egypt - **34 077 t**

● Spain - **24 121 t**

● Others (19 countries) - **31 672 t**

Source: FAO 2024

- It is most often raised in floating sea cages:
Mediterranean and **Canary Islands**.
- Also produced in land-based ponds: **North Sea** and **Atlantic coast**.
- **Common sea bass** and **gilthead sea bream** together account for **27% of the EU's aquaculture production**.



Consumption

- **Sea bass** is primarily sold as **whole fresh fish**
- With the growth of **aquaculture production**, the availability of **fillets** is increasing

Fish farming allows consumers to buy portion-sized fish, weighing 300 to 500 grams.



Consumption recommendations

Wild Seabass:

- **Consume in moderation:** southern stock from the Bay of Biscay and Iberian coasts, West Scotland stock, West and Southwest Ireland stock, all Mediterranean stocks, southern stock (north and central Bay of Biscay), northern stock (North Sea, Irish Sea, English Channel, and Celtic Sea).
- **Prioritize individuals larger** than **42 cm** (Bay of Biscay), larger than **37 cm** (Gulf of Lion), larger than **45 cm** (other sources), or **large fillets** from mature individuals that have had time to reproduce.
- **Prefer** sea bass caught with a line.
- **Avoid consuming** sea bass during its spawning season.
- **Refuse to buy** sea bass offered by **non-professional fishers** (such fish typically have their tails cut off).

Farmed Seabass:

- **Check the production** conditions before purchasing.

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