

INTERNATIONAL DOLPHIN CONSERVATION PROGRAM

PERMANENT WORKING GROUP ON TUNA TRACKING

22ND MEETING

DEL MAR, CALIFORNIA (USA)
24 OCTOBER 2006

DOCUMENT TT-22-04

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

This report presents comparisons of dolphin safe certificates signed on or after September 1, 2005, and their corresponding Tuna Tracking Forms (TTFs), and an analysis 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:

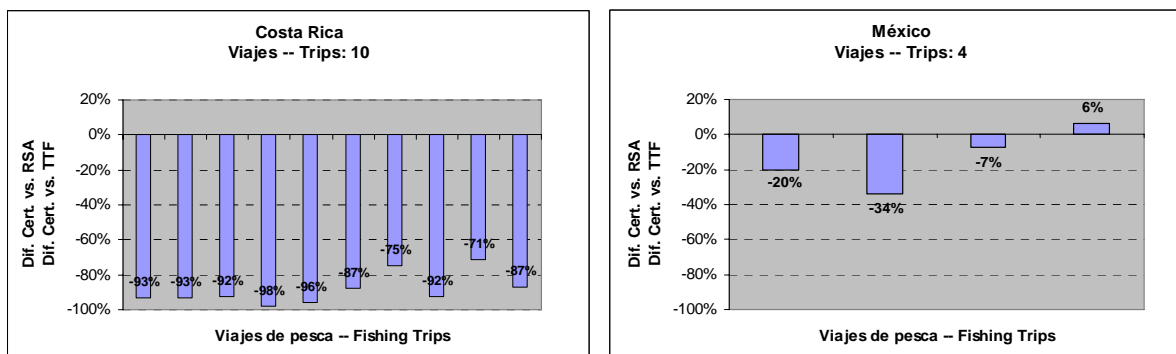
1. The Secretariat responds to questions about specific certificates from potential importing states or companies only.
2. If the certificate meets the four requirements above, the response is that the certificate is valid.
3. If the Secretariat does not have the information it needs to verify 1 or 2 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 October 1, 2006, the Secretariat has received 24 dolphin safe certificates signed on or after September 1, 2005. Of these, the issuing authority voided one. The 23 remaining certificates represent tuna from 14 trips and 14 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 1 of the 14 trips with valid dolphin safe certificates, the amount of tuna on the certificate exceeded the amount of dolphin safe tuna recorded on the corresponding TTFs by 5% or more, as detailed in the table above. At its meeting in June 2003, the working group agreed that 10% should be the trigger level employed by the Secretariat for requesting an investigation, and therefore no such request has been made since the previous report.

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 23 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.

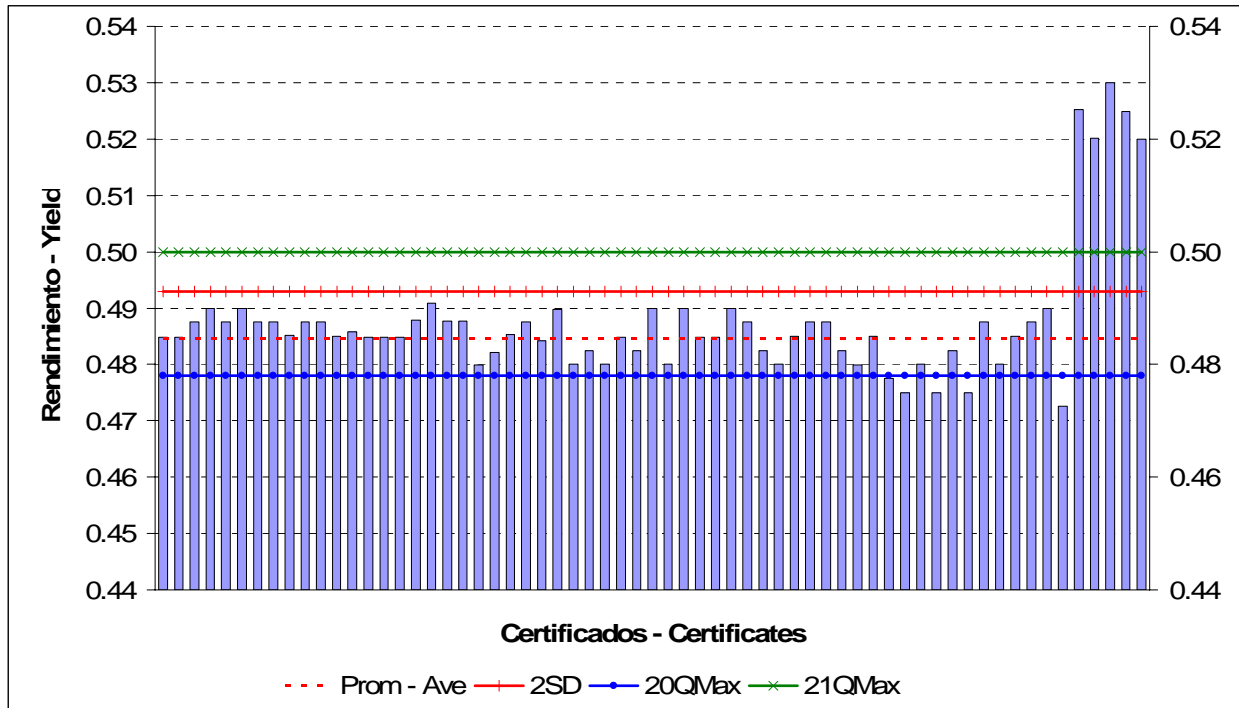
At its 21st meeting, in June 2006, the Working Group considered this issue and decided that a simpler request should be made to the industries. A new questionnaire (attached) was prepared by the Secretariat and distributed to the Parties. As of October 1, 2006, the Secretariat had received a response 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.

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 September 27, 2006, the Secretariat has received 63 valid dolphin-safe certificates which included information on whole tuna weight on the TTF and the weight of tuna processed into loins.



The conversion rates are shown in the figure. Almost all the conversion rates are less than 0.49, although the five most recently received certificates show conversion rates of 0.52 or more. The information on those five certificates is inconsistent with other data, and also with the ranges of conversion rates obtained from tuna processors, and was therefore omitted from the calculation of the normal range of conversion rates.

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 20QMax and 21QMax levels represent the yields reported, by a single Party in each case, on the questionnaires distributed after the 20th and 21st meetings of the Working Group, respectively.

If the range of the conversion rates (without the five anomalous certificates) were typical of the conversion factors for any processed 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 be 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 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. THE FIVE ANOMALOUS CERTIFICATES

Notwithstanding this conclusion, the five recent certificates with very high conversion rates do appear anomalous. The probable reasons are an arithmetic error, the inclusion of products other than loins or in addition to them, or the inclusion of non-dolphin safe tuna in the conversion rate. The Secretariat will seek further information about these certificates.

5. TTFs RECEIVED BY THE SECRETARIAT

The information in this section covers trips that started during 2006 and ended by September 1, 2006.

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	21 st Meeting	20 th Meeting	
Colombia	COL	25	11	44	94	98
Costa Rica	CRI	18	18	100	100	100
Ecuador	ECU	234	226	97	93	100
Guatemala	GTM	11	10	91	94	92
México	MEX	115	113	98	100	99
Nicaragua	NIC	1	0	0	0	0
Panamá	PAN	3	3	100	90	83
Perú	PER	1	1	100	100	75
El Salvador	SLV	18	17	94	84	94
Venezuela	VEN	25	24	96	73	86
Total		451	423	94	93	98

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.