

Leading the way in shellfish sustainability

Certified sustainable brown and velvet crabs, caught on a daily basis by our fleet of inshore vessels based in Shetland - the most remote of the Scottish Islands.



Brown and velvet crabs from Shetland were the first in the UK to achieve the prestigious Marine Stewardship Council (MSC) Certification.





By choosing MSC-certified shellfish from Shetland, you can be sure that you are buying from a well-managed stock, where environmental sustainability is a key priority:

- The cool, clean, nutrient-rich waters of the Atlantic Ocean and North Sea that wash Shetland's coastline, create perfect conditions for shellfish to thrive. As a result, Shetland crab grow to be large and delicious.
- Timely deliveries of live velvet crab and processed brown crab are made direct from Shetland to discerning customers throughout the UK and Europe
- All companies in the supply chain have MSC Chain of Custody certification, so customers can be sure that seafood from this certified fishery can be traced right back to the boat which caught it.
- The Scottish Ministers granted Shetland Shellfish Management Organisation (SSMO) the power to regulate its own inshore fisheries - out to the six mile limit. This means that only our licensed inshore vessels can fish in these waters. SSMO works closely with the NAFC Marine Centre to maintain a healthy crab fishery. This includes examining data, and tracking vessel movements. The SSMO has the power to close areas, when necessary, to ensure that it is never over fished. This regulating order was the first of its kind in Scotland and is considered an exemplary means of marine management.

Once you have enjoyed Shetland brown and velvet crabs, we recommend you also try our scallops.

For further information, please contact:
Shetland Shellfish Management Organisation
Stewart Building Lerwick Shetland ZE1 0LL
E: info@ssmo.shetland.co.uk T:01595 693197 F:01595 694429

Working to protect Shetland's marine environment

