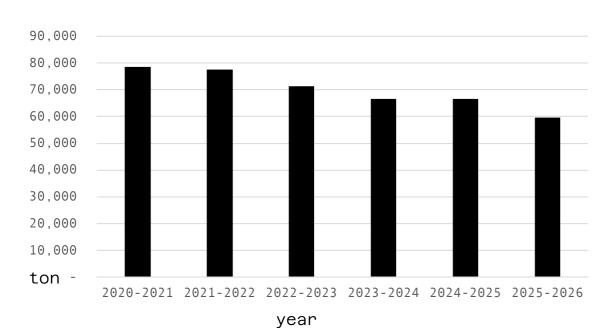
saithe

pollachius virens

Saithe has a distinctive flavour and a more concentrated taste of fish. The firm texture of saithe makes it easy to handle and, like other white fish, there are many different ways to prepare it.



Saithe quota



usually between 70 and 110 Europe. cm long in catches. The largest individual caught Catch method in Icelandic waters mea- The saithe has, for a long sured 132 cm. It is found time, been one of the most all around Iceland, but is important commercial fish rare in the colder waters species in Icelandic wato the north and east of ters. Catches have been from the country.

individuals tagged in Ice- cod and haddock fisher landic waters have often

Saithe is a large codfish, been fished along mainland

30,000 to 130,000 tonnes The saithe can be de- annually since 1950. The scribed as benthopelagic current catches are mostfish, i.e., it occurs both ly taken with bottom trawl close to the bottom and in and spread rather eventhe water column. It has ly over the year. However, a streamlined shape and is considerable catches also consequently a very good used to be taken by gillswimmer. It can swim rap- netters. The saithe both idly all over the Icelan- sustains direct catches dic continental shelf and and exists as a bycatch in

