

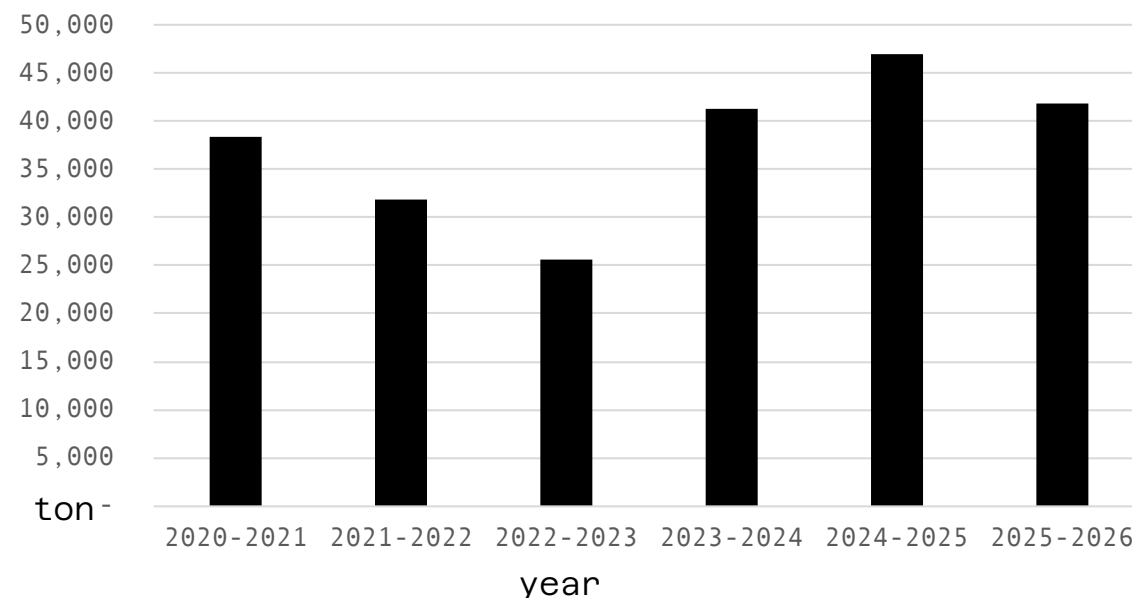
# redfish

*sebastes marinus*

The **buttery flavoured** golden redfish is one of the most common and commercially important fish in Icelandic waters.



redfish quota



**Redfish** has a mild buttery flavor and a medium-firm texture. When raw, the flesh looks cream-white but changes to white color when cooked. The texture is smooth. It is commonly from 35 to 40 cm long in catches, although exceptionally large individuals of up to 100 cm and 15 kg have been measured.

These huge individuals are often called centennial redfishes as they are probably very old. It is however possible that these very large redfishes belong to a different stock, or even species, than the common golden redfish.

## Catch method

After 1950 the total catches in Icelandic waters were around 150,000 tonnes but declined to the level of 80,000 to 100,000 tonnes from about 1955 to 1988. Icelandic boats also caught a considerable quantity of redfish in distant

waters, primarily off Eastern Greenland and Newfoundland. The catches of golden redfish in Icelandic waters have declined further to about 40,000 tonnes in recent years. However, this decline has been more than compensated for by increased catches of deep sea and oceanic redfish.

The golden redfish is fished all year round but the fishing is often best in late winter. It is almost exclusively carried out with bottom trawls.

