

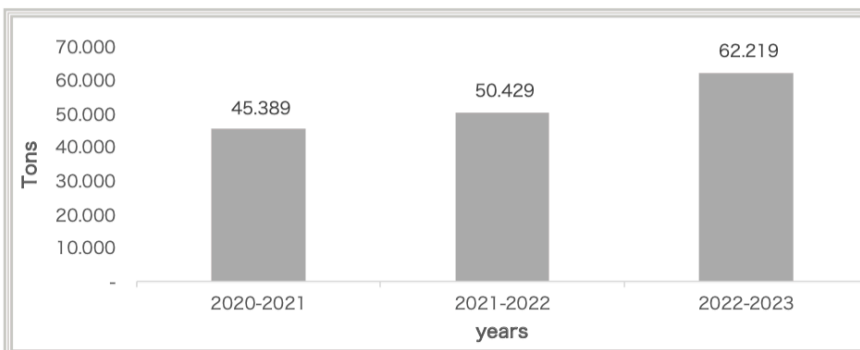
HADDOCK

melanogrammus aeglefinus

Haddock is a mild, slightly sweet tasting fish without an overpowering fishy flavor. Its white flesh is lean, with low levels of oiliness, and fine flakes that are **firm and tender** once cooked.



Haddock quota



Haddock is a rather large cod-fish, the usual size in catches is between 50 and 65 cm long, The largest individual caught in Icelandic waters measured 112 cm. It is found in abundance all around Iceland. During cold periods it is rather rare in the colder waters off the north coast, but in warmer periods it can be more common in the north than in the south. Mostly it occurs over soft bottoms at depths between 10 and 200 m.

Catch method

Haddock is mainly caught by bottom trawl, but an increasing share is taken with longlines and Danish seines. Historically, haddock catches have varied from 30,000 to 70,000 tonnes annually by the Icelandic fleet. A similar amount was taken by foreign fleets when they fished around Iceland, mostly by English trawlers. Recently, the catches have increased sharply to the current level of about 70,000 tonnes annually, the highest for 40 years.

The haddock both sustains direct

fishing effort and is a common bycatch in cod fisheries.

Catch area

Haddock is caught all around Iceland and throughout the year. The best grounds are off the west coast and fishing is presently best in the winter months.

Devil's thumbprint

Haddock has distinctive dark marks above the pectoral fins. These marks are sometimes referred to as the "devil's thumbprint". According to the legend, the Devil wanted to replicate Jesus' miracle of feeding the masses with just five loaves of bread and two fish. While Jesus used cod, the devil wanted to use Haddock, so he thrust his hand into the Atlantic Ocean and grabbed the Haddock. The Haddock managed to wriggle out of the Devil's scalding hot grasp, but not without injury. The black marks are said to be the thumbprint and marks of the Devil's clutching hooves.

