Seafood Ecolabelling is essential for all those involved in fisheries and aquaculture management and product certification and ecolabelling throughout the world.

In recent years, there have been some major developments and a greatly increased recognition of the importance of more sustainable and environmentally-friendly fishing and fish-farming methods. Various types of seafood eco-endorsements have been introduced, and these initiatives have now blossomed into an extensive range of types of product endorsement labels and systems.

This volume comprehensively reviews the current eco-endorsement systems for seafood products, described in four main sections with contributions by leading experts from around the globe:
- A full description of the background and history of ecolabels, ratings, guides and choice systems
- Seafood evaluation and certification, including issues of quality, costs and benefits
- Highly significant case studies in the use of ecolabels, including details of programs undertaken with species such as pollock, Baja red spiny lobster, and Patagonian toothfish
- The future of sustainable seafood

Professionals including fishery scientists and managers, fish farm managers, marine biologists, environmental biologists, conservation biologists, ecologists, natural resource managers, civil society and sustainability governance practitioners, and resource and environmental economists will find this book to be extremely valuable. Professionals involved in the seafood trade, including those in production, packaging, reselling and seafood product labelling, will find a great deal of commercial interest within this book. Libraries in all universities and research establishments where biological sciences, food science and fisheries are studied and taught should have copies of this important book on their shelves.