In Alaska, protecting the future of both the sablefish stocks and the environment takes priority over opportunities for commercial harvest. The Alaska population of sablefish is estimated from biennial scientific research surveys. Managers use survey data to determine the “total available” population, identify the “allowable catch” and set a lower “actual catch” limit to ensure that the wild sablefish population in Alaska’s waters will always be sustainable.

The Alaska sablefish fishery is certified under two independent certification standards for sustainable fisheries:

- **Alaska Responsible Fisheries Management (RFM)**
- **Marine Stewardship Council (MSC)**

**CERTIFIED**

**PRODUCTS**
- Fresh:
  - H&G
  - Bellies
  - Collar
  - Fillets
- Frozen:
  - H&G
  - Collar
  - Fillets

**HARVEST PROFILE**

**Harvest Season**
- Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec
- Gulf of Alaska
- Bering Sea
- Southeast Alaska

**Available Catch**

**Utilization**

**Collars**, a fattier cut of the fish which includes the collarbone and some additionally bellymeat, also known as **TIPS**. Extremely rich and dense, this piece of meat has a sweeter taste than the rest of the fish.

**Economy**
- Sablefish jobs: ~1500
- Sablefish vessels: ~350

**Gear Type**
- **Pot Fishing**
- **Longline**
Miso Glazed with Asian Cucumber Salad | Marinated with Acacia Honey
Thyme-Crusted | Teriyaki-Braised with Colorful Vegetables | Smoky Pimenton & Sherry Roasted

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