

Kingdom of Morocco



Ministry of Agriculture  
and Maritime Fisheries

"  
Morocco, a country  
with a thousand and  
one species "  
"



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**MOROCCAN SEAFOOD**  
Naturally



## *A plethora of Fish varieties !*

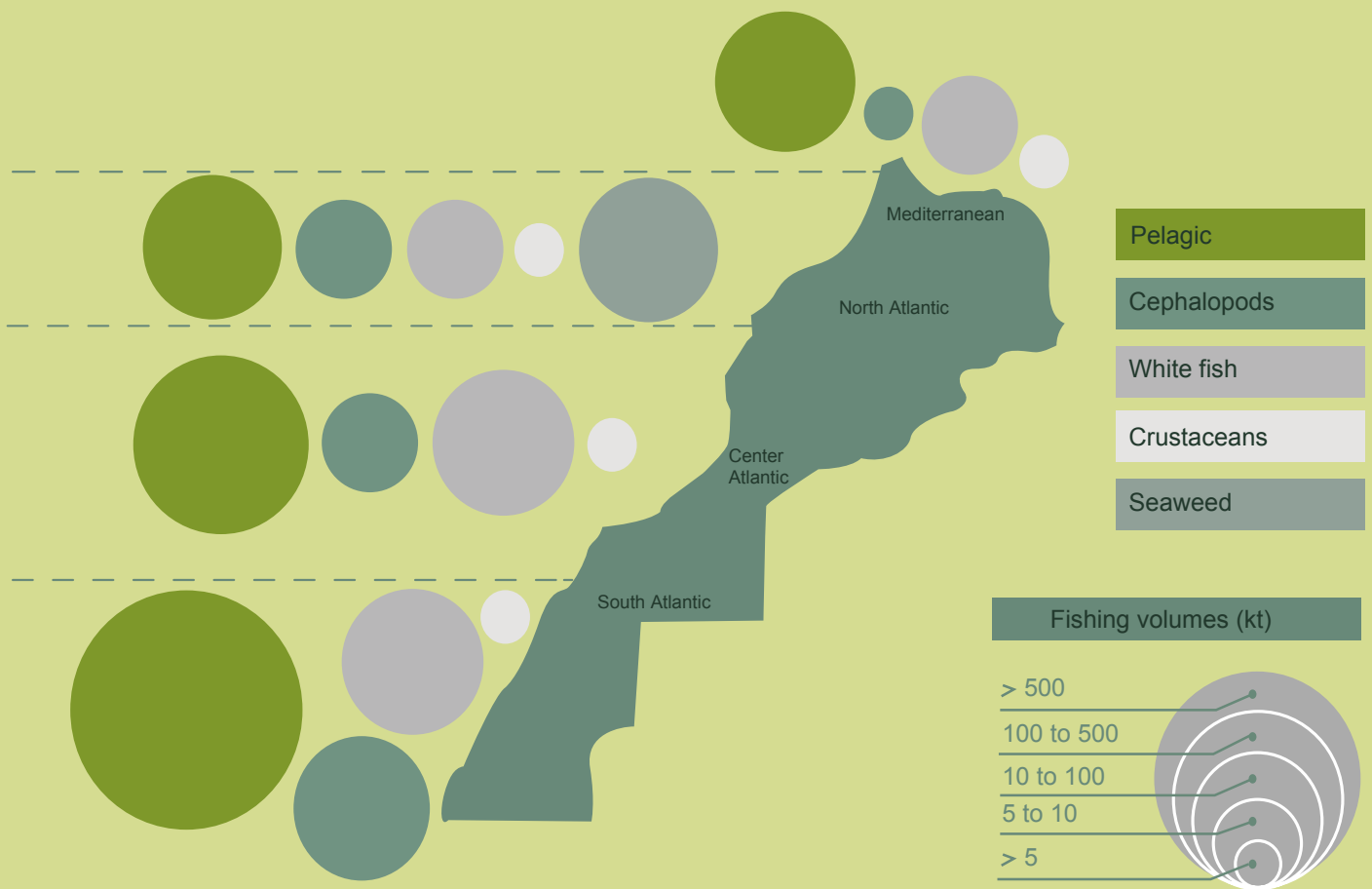
Thanks to its geographical position located at the confluence of the Mediterranean Sea and the Atlantic Ocean, Morocco has a rare diversity of marine environments housing a huge variety of fish, molluscs, crustaceans and shellfish.

The Moroccan coasts, with over one million sqkm of sea surface, are indeed among the richest fishing areas in the world. An undeniable asset due to various factors: the natural location of the country makes it a true meeting point of water masses, which are characterized by different origins and densities.

One more asset is the presence of the stream known as "Upwelling", which is characterized by the ascent of deep cold waters rich in salts and nutrients.

In addition, Morocco also has continental environments under marine influence, particularly brackish environments in several lagoons, several estuaries and bays, which are ideal spawning grounds for many species. Thus, the Moroccan Exclusive Economic Zone is characterized by a wide diversity of fishery resources.





Moroccan fish wealth encompasses nearly a hundred species of commercial interest, grouped into six main groups :

- **PELAGIC,**
- **CEPHALOPODS,**
- **SHELLFISH,**
- **WHITE FISH,**
- **CRUSTACEANS,**
- **SEAWEED.**

## Pelagic... A wealth and Moroccan heritage


















Sardine, Anchovy, Mackerel, Tuna, Swordfish,... in their protected marine environment along the 3 500 km of Moroccan coasts, these fish called the "pelagic" are the pride of Morocco as they represent a very important resource for the kingdom.

The pelagic fish is particularly characterized by the fact that it lives in the waters close to the surface or between the surface and the bottom. Among small pelagic fish we have, in particular, sardines, mackerel, horse mackerel, anchovy or small sardine, etc., while the category of large pelagic is represented by the tuna, swordfish,...

This group of fish consists of varied species, the fishing techniques used to catch it are also diversified. Sliding seines, pelagic and semi-pelagic trawls, gillnets, through long-lines and traps, not forgetting the hand lines and troll, a variety of appropriate techniques for each representative of this category of fish.

Moroccan coasts are home to unique ecosystems in different ways: they are rich in nutrients such as nitrogen and phosphorus, with significant tides that maintain the biological recycling processes of these nutrients ... All these features make the Moroccan coasts a great natural pelagic fishpond of all kinds.



		
Sardine : <i>Sardina pilchardus</i>	European anchovy : <i>Engraulis encrasicolus</i>	Atlantic mackerel : <i>Scomber scombrus</i>
		
Chub mackerel : <i>Scomber colias</i>	Round sardinella : <i>Sardinella aurita</i>	Atlantic horse mackerel : <i>Trachurus trachurus</i>
		
Sandbar shark : <i>Carcharhinus plumbeus</i>	Thresher : <i>Alopias vulpinus</i>	Blue shark : <i>Prionace glauca</i>
		
Smooth hammerhead : <i>Sphyrna zygaena</i>	Greater amberjack : <i>Seriola dumerili</i>	Flathead grey mullet : <i>Mugil cephalus</i>
		
Thicklip grey mullet : <i>Chelon labrosus</i>	Tinlip grey mullet : <i>Liza ramada</i>	Bullet tuna : <i>Auxis rochei</i>
		
Atlantic bonito : <i>Sarda sarda</i>	Skipjack tuna : <i>Katsuwonus pelamis</i>	Swordfish : <i>Xiphias gladius</i>
		
Atlantic bluefin tuna : <i>Thunnus thynnus</i>	Bigeye tuna : <i>Thunnus obesus</i>	Albacore : <i>Thunnus alalunga</i>
		
Yellowfin tuna : <i>Thunnus albacares</i>	Largehead hairtai : <i>Trichiurus lepturus</i>	Silver scabbardfish : <i>Lepidopus caudatus</i>
		
	Black scabbardfish : <i>Aphanopus carbo</i>	



## Cephalopods... a jewel of the Moroccan fishing heritage







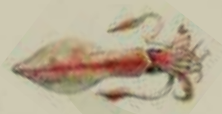











The cephalopod fishing is an old tradition in Morocco. Its product is well appreciated among the local population and in various foreign countries. The modern history of the Moroccan cephalopod fishery started in 1976 through an offshore fleet.

Towards the end of the last century, artisanal fishing has grown in parallel with a seasonal specialty of the coastal fishery.

The most adapted fishing techniques to these species are bottom trawling, jigging, octopus pots and decoys lines.

The term cephalopod refers to highly evolved species of molluscs, they are characterized by their intelligence and mimicry, ability to change colour and adapt to their environment.

The main species of cephalopod in Moroccan seas are octopus, squid and cuttlefish; octopus has 8 tentacles of the same length, squid and cuttlefish have 10 (8 short and 2 very long).

 European squid : <i>Loligo vulgaris</i>	 Common octopus : <i>Octopus vulgaris</i>	 Common cuttlefish : <i>Sepia officinalis</i>	 European common squid : <i>Alloteuthis subulata</i>	 Musky octopus : <i>Eledone moschata</i>
 African cuttlefish : <i>Sepia bertheloti</i>	 Veined squid : <i>Loligo forbesi</i>	 Horned octopus : <i>Eledone cirrhosa</i>	 elegant cuttlefish : <i>Sepia elegans</i>	 Broadtail shortfin squid : <i>Illex coindetti</i>
 Spider octopus : <i>Octopus saluti</i>	 Pink cuttlefish : <i>Sepia orbignyana</i>	 Neon flying squid : <i>Ommastrephes barramii</i>	 Globose octopus : <i>Bathypolypus sponsalis</i>	 European Flying squid : <i>Todarodes sagittatus</i>
	 Lesser flying squid : <i>Todaropsis eblanae</i>	 White-spotted octopus : <i>Octopus macropus</i>	 Common bobtail squid : <i>Sepietta oweniana</i>	





## White Fish... a multitude of flavours

Iconic product of the Moroccan fishing, Moroccan white fish, present in the Moroccan coasts, is well appreciated on the fresh fish market.

The term white fish is used to designate several ground-fish species. The most traded species in Morocco are the bream, sar, sole, hake, John dory... etc.

Fishing techniques targeting these species include bottom trawling, semi-pelagic trawls, gill nets, beach seine, long-line and lines.

The presence of white fish populations in a given area depends on several parameters: bathymetry (depth of water), the nature of funds (habitats), the physicochemical parameters of the water (temperature, salinity, water quality and chemical pollution, ...), biological environmental parameters (plankton density, organic pollution, area conducive to reproduction, growth, feeding ...), seasonality (some species can migrate, regroup according to their vital needs, ...).

The combination of these parameters at the Moroccan coast provides white fish with marine ecosystem conducive to their development (water of different origins and densities, ascent of deep cold waters rich in salts and nutrients ...)





Black seabream : *Spondyliosoma cantharus*



Gilthead seabream : *Sparus aurata*



Blackspot seabream : *Pagellus bogaraveo*



European hake : *Merluccius merluccius*



John dory : *Zeus faber*



European conger : *Conger conger*



Sand sole : *Solea vulgaris*



Thickback sole : *Microchirus variegatus*



Pole sole : *Pegusa lascaris*



Canary tonguesole : *Cynoglossus canariensis*



Bogue : *Boops boops*



Brown meagre : *Sciaena umbra*



Common pandora : *Pagellus erythrinus*



Red pandora : *Pagellus bellottii bellottii*



Axillary seabream : *Pagellus acarne*



White seabream : *Diplodus sargus sargus*



Zebra seabream : *Diplodus cervinus cervinus*



Sharpsnout seabream : *Diplodus puntazzo*



Moroccan white seabream : *Diplodus sargus typicus cadenat*



Common two-banded seabream : *Diplodus vulgaris*



Angler : *Lophius piscatorius*



Piper gurnard : *Trigla lyra*



Red gurnard : *Aspitrigla cuculus*



Tub gurnard : *Chelidonichthys lucerna*



Red scorpion fish : *Scorpaena scrofa*



Blackbelly rosefish : *Helicolenus dactylopterus*



Small red scorpionfish : *Scorpaena notata*



Slender rockfish : *Scorpaena elongata*



Offshore rockfish : *Ponitius kuhlII*



Meagre : *Argyrosomus regius*



Morocco dentex : *Dentex maroccanus*
















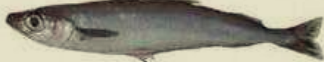


Common dentex : *Dentex dentex*



Mottled steenbras : *Lithognathus mormyrus*



		
Undulate ray : <i>Raja undulata</i>	Blonde ray : <i>Raja brachyura</i>	Cuckoo ray : <i>Raja naevus</i>
		
Red mullet : <i>Mullus barbatus</i>	Surmullet : <i>Mullus surmuletus</i>	West africa goatfish : <i>Pseudupeneus prayensis</i>
		
Canary drum : <i>Umbrina canariensis</i>	Shi drum : <i>Umbrina cirrosa</i>	Turbot : <i>Psetta maxima</i>
		
Red porgy : <i>Pagrus pagrus</i>	Bluespotted seabream : <i>Pagrus caeruleostictus</i>	Redbanded seabream : <i>Pagrus auriga</i>
		
European seabass : <i>Dicentrarchus labrax</i>	Spotted seabass : <i>Dicentrarchus punctatus</i>	Whiting : <i>Merlangius merlangus</i>
		
Blue whiting : <i>Micromesistius poutassou</i>		

## Crustaceans... Try them, you will love them !

Evolving in a protected marine environment, Moroccan crustaceans are known for their exceptional freshness and feature a panel of varied species that illustrate the diversity of the Moroccan marine fauna.

Crustaceans are arthropods whose body is coated with an exoskeleton, more or less rigid except in certain areas, in order to allow the articulation and the movements.

Fishing techniques used to target these species are bottom trawls, trammel nets, and lockers.

In Morocco, the emblematic species are the pink shrimp, spiny lobster, royal lobster and pink lobster. The diversity of backgrounds and unique underwater topography of Moroccan coasts offer multiple possibilities of reproduction and shelter sites, which promotes the evolution of species appreciated by seafood lovers.





Deep-water rose shrimp : *Parapenaeus longirostris*



Common spiny lobster : *Palinurus elephas*



Norway lobster : *Nephrops norvegicus*



Blue and red shrimp : *Aristeus antennatus*



Pink spiny lobster : *Palinurus mauritanicus*



Giant red gambon : *Aristaeomorpha foliacea*



Scarlet shrimp : *Plesiopenaeus edwardsianus*



Royal spiny lobster : *Panulirus regius*



Common prawn : *Palaemon serratus*



Atlantic mud shrimp : *Solenocera membranacea*



Lesser slipper lobster : *Scyllarus arctus*



Narwal shrimp : *Parapandalus narval*



Golden shrimp : *Plesionika martia*



Caramote prawn : *Penaeus kerathurus*



Arrow shrimp : *Plesionika heterocarpus*



European lobster : *Homarus gammarus*



Armed nylon shrimp : *Heterocarpus ensifer*



Megalops shrimp : *Penaeopsis serrata*



## ShellFish... a unique sensory experience

As a result of a millennium marine heritage, Moroccan shellfish have a water of exceptional quality, rich in plankton and brewed by the highest tides. Added to this is a favourable climate and vast sandy bottoms particularly conducive to the breeding and development of exceptional shellfish.

Shellfish are molluscs whose body is covered by a shell.

Mussels, oysters, clam ... belong to the group of bivalves and feed on phytoplankton and organic matter.

The production of shellfish comes from the collection activity that takes place in natural deposits, by diving or dredging depending on where the species lives, or on shellfish breeding in sea water of oysters (oyster farming) and mussels (mussel farming).

With its coastal waters rich in plankton and brewed by the highest tides, its unusual landscape, its climate and geographical features and vast sandy bottom, Morocco is an area particularly conducive to the development and growth of important shellfish.

 Pacific cupped oyster : <i>Crassostrea gigas</i>	 European flat oyster : <i>Ostrea edulis</i>	 Mediterranean mussel : <i>Mytilus galloprovincialis</i>	 Common periwinkle : <i>Littorina littorea</i>
 Grooved carpet shell : <i>Ruditapes decussatus</i>	 European razor clam : <i>Solen marginatus</i>	 Common edible cockle : <i>Cerastoderma edule</i>	 Warty venus : <i>Venus verrucosa</i>
 Tuberculate abalone : <i>Haliotis tuberculata</i>	 Great Atlantic scallop : <i>Pecten maximus</i>	 Truncate donax : <i>Donax trunculus</i>	

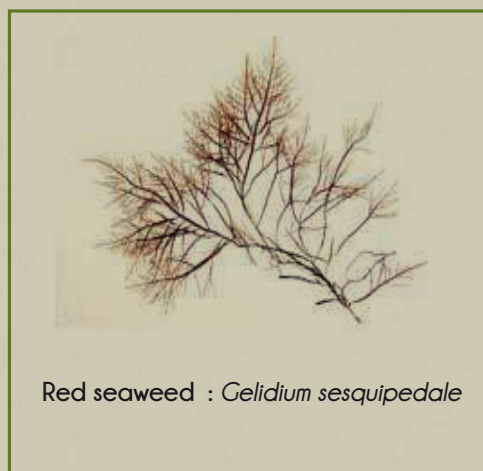


## Seaweed... a discreet wealth

The Moroccan coastline contains several natural treasures, including the benthic marine seaweed with more than 480 species (red, brown, green, etc ...) mainly the Gelidiacea like *Gelidium sesquipedale*, the Gracillaires like *Gracilaria sp.*, the Gigartinaceae like *Gigartina acicularis*, *Gigartina teedii* and *Gigartina pistillata*, ...

Three species of the type *Gelidium* (red seaweed) are most exploited for industrial purposes: *Gelidium sesquipedale*, *Gelidium spinulosum* and *Pterocladia capillacea*.

The sesquipedale gelidium alone represents 90% of the collection of seaweed treated in Morocco, because it allows the extraction of agar having a high gelling power.



## Aquaculture diversity

Morocco enjoys unique natural and particular assets, waters of good quality and sites allowing several breeding techniques, providing a variety of aquaculture products among which the main species are: wolf, bream, underweight, amberjack, sole, turbot, clam, abalone, mussels, shell, saint-jacques, shrimp, seaweed.













