Meet Our Members

Emil Remisz (Poland)
Legal Advisor of High Seas Fish Producers Organisation.

When did you start to participate in LDAC meetings? What is your motivation for participating in them?

I started participating in LDAC meetings in 2015. Participation in the LDAC meeting allows to contribute to sustainable fisheries management practices. It's an opportunity to advocate for measures that ensure the long- term viability of fish stocks and the marine environment, aligning with both conservation goals and the industry's interest in ensuring resource availability. Being a part of these discussions ensures that the sector's perspectives is considered in the development of policies that directly affect fishing operations.

What are in your view the three main priorities/current challenges for achieving sustainable fisheries?

1. Achieving sustainability in fisheries could be advanced by giving equal importance to each of three CFP pillars of sustainability.
2. Also establishing and maintaining a level playing field across the board is crucial.
3. Fisheries regulations should be based on robust and up-to-date scientific advice.

Can you name an inspiring figure in your field of expertise?

Choosing just one inspiring figure, especially among so many remarkable person in fisheries, feels like trying to pick a favorite star in the sky—each one shines uniquely bright!

Which book, radio show, TV series or film related to the sea would you recommend?
"COD: A Biography of the Fish that Changed the World" by Mark Kurlansky is a remarkable book that manages to turn the history of a single fish species into a fascinating narrative that spans centuries. It's a testament to the interconnectedness of human history and marine biology.

What is your favourite fish dish and why?
Baked cod and matjes herring are my favourites. Baked cod, with its texture and delicate flavour, just melts in your mouth. It's a simple yet delicious dish. On the other hand, matjes herring, with its rich, savory taste, offers a completely different experience. It's a bold flavour journey that speaks to tradition and the sea's bounty.