Sustainability Assessment POR EΑ

FARMED EEL

Sea Port imports farm-raised Eels (Anguilla rostrata) from Taiwan and China: China is the world's largest producer of Farmed Eels. There are several environmental concerns with Eel farming. The foremost is that Eel farms depend entirely on the capture of wild juvenile Eels (commonly known as glass Eels) for seed, yet the wild Eel populations are in serious decline. Sourcing juvenile Eels from wild Eel populations will continue to put pressure on these already severely stressed stocks. Methods to breed Eels in captivity for commercial production have not been developed.

Other areas of concern include overuse of groundwater as a water source for Eel ponds, especially in Taiwan, which can cause land subsidence (lowering of the surface of the land); localized water pollution from farm waste; and relatively high use of fishmeal derived from wild fish stocks. There is also significant concern about the use of antibiotics and other chemicals (in some instances banned substances) that have potentially adverse health and environmental effects.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM



ENVIRONMENTAL IMPACT LEVEL: HIGH

Farmed Eel production depends on capturing iuveniles of severely depleted wild Eel populations. Use of groundwater, water pollution from farm waste, high levels of fishmeal in feed, and antibiotics and other chemicals are also cause for concern.

SUSTAINABILITY IMPROVEMENTS NEEDED

Developing commercially viable methods to produce hatchery-raised juvenile Eels would reduce pressure on wild Eel populations. Best management practices or other measures should be implemented to reduce or eliminate water pollution, and to decrease the use of groundwater, wild fish as a feed ingredient, and antibiotics and other chemicals.



ACTIONS THAT SEA PORT IS UNDERTAKING

All aspects of aquaculture science and technology are rapidly advancing and Sea Port foresees that in the future the farming of Eel will become more sustainable. The successful hatching and rearing of Eel is the most critically needed aquaculture development. Such a technological farming advancement would help assure the protection of wild Eel populations that are under pressure from overfishing and freshwater habitat destruction. Sea Port believes that the occasional consumption of Eel is appropriate as the Farmed Eel aquaculture industry works towards becoming more responsible and sustainable.

We created the sustainability assessments for each of our seafood items in order to reveal the existing and potential environmental impacts and risks that are associated with producing them for human consumption. This allowed us to establish the starting position for each of our seafood items along our progressive Go Blue Seafood Sustainability Spectrum. These assessments are only a single snap shot in time and because of this, we will continue to assess and update the critical sustainability needs associated with our supply sources and issue updates to the Go Blue Seafood Sustainability Spectrum as needed. There is a growing global awareness for the need to assure the sustainability of farmed and wild caught seafood and because of this; all around the world positive changes are rapidly occurring at all levels of the seafood supply chain. We will continue to spread this growing awareness and work with our many industry partners to improve the sustainability of all seafood, which we believe is the ideal protein of choice to feed an ever growing world population. Our Go Blue Seafood Sustainability Spectrum serves as our compass and yardstick as we strive to move all our products forward to becoming more sustainable. Please join us in this committed quest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.