

Sustainability Assessment

SEA PORT®

ARROW SQUID

The Arrow Squid fishery takes place in New Zealand – a country known for having some of the best fisheries management in the world. There are two species of squid targeted in the New Zealand Arrow Squid fishery, (*Nototodarus gouldi* and *N. sloanii*), which are managed in a single fishery. Management measures in place include an overall total allowable catch (TAC), with gear requirements (use of a sea lion excluder device) in certain areas. Landings have been less than the TAC of 127,332 mt each fishing year since 1997-98, fluctuating between 20,747- 86,075 mt. Part of the reason for catches remaining below the TAC in recent years is that management restrictions were placed on the trawl fishery around the Auckland Islands to mitigate New Zealand sea lion bycatch.

Although relatively well managed, the arrow squid fishery is not without environmental concerns. Bycatch of sea lions and seabirds is a known conservation issue in the New Zealand squid fisheries, particularly in the Auckland Islands fishery. The New Zealand or “Hooker’s” sea lion population is listed as vulnerable on the International Union for the Conservation of Nature (IUCN) red list of endangered species because of a marked decline in pups born over the past decade. The New Zealand Ministry of Fisheries sets annual fishery related mortality limits which, when reached, are supposed to trigger a closure in the fishery. However, since mortality limits were initiated in 1991-1992, they have been exceeded in 8 fishing seasons. According to a government report, since 2004-05, “most of” the trawl fishery in the Auckland Islands has employed use of a sea lion excluder device (SLED), which is designed to allow sea lions to escape from a trawl net. However, estimated sea lion mortality has not declined substantially since introduction of the SLED in 2001-02, or its widespread use, which began in 2004-05.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

ARROW SQUID



ENVIRONMENTAL IMPACT LEVEL: MODERATE

Strong management is in place for arrow Squid, however, interactions with seabirds and sea lions are a known issue.

SUSTAINABILITY IMPROVEMENTS NEEDED

Stricter enforcement of the fishery related mortality limits for New Zealand sea lions is needed. Potential improvements to SLED devices, with input from fishermen should also be encouraged to reduce sea lion mortality.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is monitoring the eco-sustainability of this fishery as the New Zealand government strives to mitigate the ongoing harm to sea lions and birdlife. Recently, New Zealand has established a new licensing law for foreign vessels fishing in its waters that require that they adhere to the fair labor laws of New Zealand. Sea Port has restricted its sourcing of Arrow Squid to supplier vessels flagged under New Zealand or to foreign vessels that have been properly licensed under this new fair labor regulation. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world’s seafood resources and New Zealand Arrow Squid should be a part of this variety.

Go Blue! Plate
Choose My Seafood for Sustainability

Frequency	Seafood Items
2x/week	Shrimp, Scallops, Mussels, Salmon, Striped Pangasius, Seaweed, Tilapia, Milkfish
1x/week	Crayfish, Crab, Langostino, Hoki, SQUID, Pollock, Yellowfin Tuna, Marinara Seafood Mix, Catfish
1x/every other week	Flying Fish Roe, Holland Dover Sole, Barramundi, Swordfish, Golden Pompano, Mahi Mahi, Scad, Wahoo, Red Cod, Chilean Sea Bass, Octopus, Lobster, Orange Roughy
1x/month	Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper

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 snapshot 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.