



SEA PORT®

Sustainability Assessment

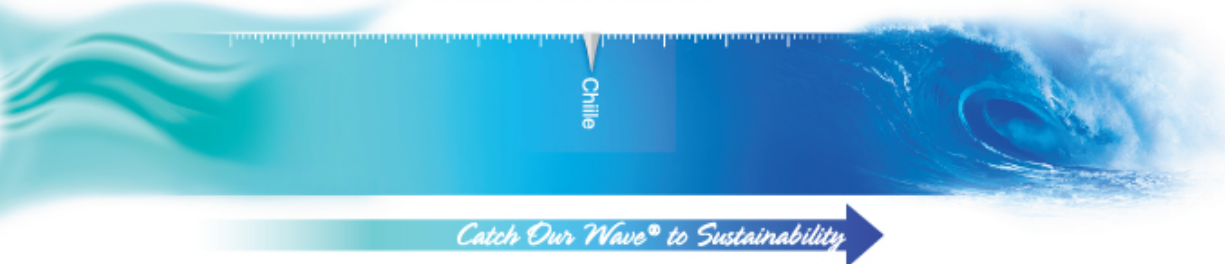
FARMED ATLANTIC SALMON

Farmed Atlantic Salmon (*Salmo salar*) is one of the most commonly reared species in aquaculture and one of the most popular seafood choices in the United States. Despite significant improvements and innovations in salmon farming practices over time, major environmental concerns remain. These include potential adverse impacts to seafloor habitats and water quality from salmon waste and uneaten feed; relatively high use of wild fish stocks in feed; the use of antibiotics and other chemicals; and impacts on wild salmon populations and other native species from disease transmission and competition and interbreeding with escaped farmed salmon.

The Chilean salmon industry has been noted in particular for its high levels of chemical and antibiotic use, environmental damage to freshwater lakes by using them for smolt production, and a recent, devastating outbreak of infectious salmon anemia (ISA) that virtually crippled the industry from 2007 to 2009. This outbreak, however, has been an impetus for the Chilean government and salmon industry to begin to implement legislative and regulatory reforms and industry practices that reduce the risk of salmon disease and other environmental impacts. Chile is currently implementing the General Law on Fisheries and Aquaculture (LPGA) legislation that addresses such issues as banning the use of fresh water lakes for growing smolts and fallowing sites in a rotational fashion to prevent the spread of disease and to revive benthic ecosystems.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED ATLANTIC SALMON



ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

Major environmental concerns exist, including adverse ecosystem impacts from water pollution and salmon waste; issues associated with antibiotic and other chemical use; the use of wild fish stocks in feed; and impacts to wild salmon populations and other native species from disease transmission and salmon escapes.

SUSTAINABILITY IMPROVEMENTS NEEDED

Salmon farms need to implement best management practices to prevent or minimize environmental impacts, such as reducing stocking densities, properly siting farms, reducing the use of fishmeal and fish oil in feed, using vaccines and disease management strategies, and preventing escapes. Chile is currently moving from freshwater lakes to closed-containment production of smolts, and is rapidly improving their management practices by the implementation of their LPGA legislation.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port believes that farmed Atlantic Salmon relieves fishing pressure on the remaining wild salmon stocks thereby helping to sustain and protect them. Sea Port sources from the most progressive Chilean processors and salmon farms that are either emulating or participating directly with the Global Aquaculture Alliance or other certifiers to improve the sustainability of their feed, hatchery, grow out, and processing operations. Some Chilean Atlantic Salmon farms have recently achieved BAP certifications demonstrating the continual improvement that is underway in Chile at this time. Sea Port is a Governing Member of the Global Aquaculture Alliance and supports all their efforts to advance responsible aquaculture around the world. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and farmed Atlantic Salmon should be a part of this variety.

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.

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