



Sustainability Assessment

BABY OCTOPUS

Baby Octopus is the marketing name for the small Asian octopuses (*Octopus dollfusi* & *Octopus ocellatus*) which are not actually a baby octopuses, but rather fully grown adults. Methods of capturing Baby Octopus are diving, trapping, and primarily trawling. Common concerns that exist in many octopus fisheries are lack of information about the stock, absence of management, and the damage to ocean floors from trawling.

The artisanal nature of many of the fisheries makes data collection and enforcement of regulations (where they exist) difficult. Because most octopus species have many offspring and grow to reproductive age quickly, their populations are thought to be inherently resilient to moderate levels of fishing pressure. However, without biomass estimates, it is difficult to determine if current fishing levels are sustainable. The abundance of octopus may also be closely tied to local environmental conditions such as water temperature and pollution. Changes in these environmental conditions, in combination with excessive fishing, may deplete octopus populations. Because there are many unknowns, it would be beneficial to encourage increased data collection. These data could ultimately aid fisheries managers in better assessing the current state of the octopus fishery and determining what regulations may be necessary to ensure healthy populations in the future.

Some of the Baby Octopus Sea Port sources from Thailand is caught using a novel technique in which empty sea shells are strung on ropes and placed on the ocean floor overnight at which time the Baby Octopus crawl inside the empty shells to take refuge. The next day the ropes are brought back on board the boats with the octopus still securely tucked inside the shells. This "sea shell method" is very selective and has little negative environmental impacts to the ocean floor or other organism sharing the ecosystem. In Vietnam the fishing method consists primarily of trawling along sandy/muddy ocean floors.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

BABY OCTOPUS



ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY HIGH

Lack of information about their ecological role as well as outstanding questions about the connections between local environmental conditions and population health make robust assessments of the Baby Octopus fishery difficult. Many octopus fisheries also exhibit a serious lack of regulation and /or enforcement. Damage to ocean floor habitats is an ongoing concern.

SUSTAINABILITY IMPROVEMENTS NEEDED

There is a need for more data and information on octopus from fisheries (e.g., location, landings, fishing effort, size of octopus being caught) as well as from scientists (e.g., ecological role of octopus, reproductive strategies). This information can be used to assess the current state of the octopus resource as well as determining what regulations may be necessary to sustain healthy populations.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is requiring that their suppliers provide fishing vessel identification (when available), catch methodology, and catch area information. In doing so, Sea Port hopes to encourage the Baby Octopus fishery to collect additional harvest data which could set the stage for future fishery management improvements. Sea Port believes that the artisanal "sea shell method" of fishing impacts the marine environment much less than trawling and they are encouraging that this method replace trawling for Baby octopus whenever possible. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and baby octopus 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