

Sustainability Assessment

SEA PORT®

FARMED BARRAMUNDI

Barramundi (*Lates calcarifer*) are native to the Indo-Pacific region where they can be found in both freshwater, brackish water, and saltwater environments. Sea Port sources their farmed Barramundi from Vietnam, China, and Taiwan.

Barramundi are a good species for farming because they are very tolerant of many production challenges, such as temperature changes and crowding. Sea Port sources from farms that produce from primarily earthen ponds. These ponds make it easier for farmers to monitor and reduce pollution discharges, escapees, diseases, and feed inputs when compared to farmers using open pen/cage production methods in lakes or marine habitats.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED BARRAMUNDI



Vietnam,
Taiwan

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: MODERATE

Because Barramundi require a lot of protein in their diet, they have historically been fed pellets that contain wild fish as an ingredient. However, advances in feed formulations that substitute various grain meals and animal byproducts for fishmeal have greatly reduced the amount of marine feed inputs to around 10-15%. Barramundi farming shares the same universal environmental risks associated with most finfish pond/pen/cage aquaculture in terms of trying to minimize diseases and its spread, chemical/antibiotic use, pollution, escapees, and disruption to local fauna, flora, and to the hydrology of the local habitats in which production is occurring.

SUSTAINABILITY IMPROVEMENTS NEEDED

Best aquaculture practices are advancing rapidly for finfish aquaculture around the world and Barramundi farming is participating in these advancements in the Indo-Pacific countries of China, Vietnam, and Taiwan. Advancements in feed formulations will help to further improve the environmental sustainability of Barramundi farming.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is promoting the occasional consumption of farmed Barramundi based on our belief that a wide variety of farmed seafood holds the best promise to relieve pressure on our wild fisheries while increasing the availability of high quality and healthy seafood. Barramundi certainly adds to this variety and we foresee progress in the development of new feed formulas to further reduce the content of marine resources.

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.

