



SEA PORT®

Sustainability Assessment

FARMED & WILD BAY SCALLOPS

Sea Port currently imports farm-raised Bay Scallops (*Argopecten irradians*) from China and wild caught noble scallops (*Chlamys nobilis*) from the Philippines. Scallop aquaculture, as with other types of bivalve culture, generally has minimal environmental impacts. Scallops are filter feeders—they feed by removing small particles, such as plankton and other nutrients, from the water column—which means that scallop farming does not require supplemental feed and can actually improve local water quality. However, this low environmental impact requires that farms are appropriately sited; that stocking densities do not exceed the ability of the environment to handle waste from the scallops; and that best management practices are used to manage disease. Farms also need to take steps to minimize negative effects that may result from harvest methods, predator control, and the use of wild as well as hatchery-raised seed. Farmed Chinese Bay Scallops that are farmed off the ocean floor in cages are currently listed as “best choice” by many seafood rating organizations. Sea Port sources their scallops from Chinese farms employing the off the bottom growing technique.

Sea Port also imports wild noble scallops from the Philippines. The Philippine wild noble scallop fishery season and catch size restrictions are established and regulated by the Philippine Bureau of Fisheries and Aquatic Resources. The enforcement, however, is handled by local fishers and municipalities and at this time this wild fishery is considered to be sustainable by Sea Port’s Philippine suppliers.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED & WILD BAY SCALLOPS



ENVIRONMENTAL IMPACT LEVEL: LOW

Scallop farms, if properly sited and managed, can operate with relatively small impacts on the surrounding environment and can actually improve local water quality and properly managed wild scallop fisheries can be sustainable.

SUSTAINABILITY IMPROVEMENTS NEEDED

More information is needed about scallop culture and wild fisheries in some countries and regions to ensure adverse environmental impacts are prevented or minimized.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is aggressively marketing all our farmed and wild scallops. Sea Port believes that increasing the overall consumption of bivalve mollusks (lower trophic level seafood) will further the protection of our aquatic environments while providing sustainably produced proteins for future generations. Sea Port is a Governing Member of the Global Aquaculture Alliance and as such has helped support the advancement of sustainable bivalve mollusk aquaculture. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world’s seafood resources and farmed and wild Bay Scallops 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.

