

Sustainability Assessment

SEA PORT®

FARMED BLACK TIGER PRAWNS

Even though Black Tiger Prawn farming has lost its prominence, (in recent years roughly two thirds of the entire world's Black Tiger Prawn farms have been converted over to white shrimp (*Litopenaeus vannamei*) it was the initial driving force in establishing worldwide commercial shrimp aquaculture. Black Tiger Shrimp (*Penaeus monodon*) farming helped reveal some negative environmental and animal health impacts that were the result of poor aquaculture practices. These lessons learned are now being addressed to improve the remaining Black Tiger Shrimp farms and the newly dominant white shrimp farms. All shrimp can be farmed responsibly to become more sustainable; however, some farming operations in South and Southeast Asia still need further improvement to meet this goal. Black Tiger Prawn farming ranges from traditional low input small artisanal family farms to the more industrial, high-input practices. Historically both of these approaches have had severe environmental impacts including mangrove loss, shrimp disease, and impacts on biodiversity resulting from the collection of baby shrimp from the wild to use for farming. Mangrove habitats that were converted to shrimp ponds during the rapid growth (gold rush) years in the early 1980s were later found to be poor sites for aquaculture, and were abandoned. Today many countries prohibit mangrove forest destruction and are actively reforesting mangroves at abandoned pond sites. Recent trends are to site more intensive (high input) farms on higher grounds that are far away from mangrove forests. However, these more industrial shrimp farms can add additional problems including pollution, misuse of chemicals, overuse of marine resources in feed, and salinization of freshwater, if not addressed properly.

There is a worldwide push in shrimp farming to reduce environmental impacts; however, it has been a challenge in that efforts are not consistently applied across the global industry, resulting in substantial variation in environmental performance between individual farms and countries. Some countries, such as Bangladesh, are generally at greater risk of more significant impacts, relative to countries such as the Philippines, Vietnam, Indonesia, India, or Thailand.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED BLACK TIGER PRAWNS



ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY HIGH

There are ongoing impacts including disease, salinization of freshwater resources and pollution due to poor aquaculture practices. Black Tiger Prawns, when farmed using compound feeds, are generally net consumers of marine proteins.

SUSTAINABILITY IMPROVEMENTS NEEDED

Collectively, farms need to improve practices, mitigate historical impacts, and use resources more responsibly. Commercially-available, disease-free, domesticated broodstock are needed on a universal basis.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is increasingly sourcing from Black Tiger Prawn processors that achieved BAP (Best Aquaculture Practices) one star and from farms that are moving toward two and three star certifications. Sea Port also sources from smaller artisanal family shrimp farmers and by doing so economically helps improve their lives. Sea Port is a Governing Member of the Global Aquaculture Alliance and as such has helped support the advancement of sustainable shrimp aquaculture on a worldwide basis and as a member of the NFI Shrimp Council has promoted the consumption of responsibly farmed shrimp as part of a diverse seafood diet (shrimp is the #1 consumed seafood in the U.S.). Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Farmed Black Tiger Shrimp 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.

