



SEA PORT®

Sustainability Assessment

CRAYFISH

Red swamp Crayfish or commonly called just Crayfish, crawfish, or crawdads are a freshwater species native to northern Mexico and the southeastern United States. It is farmed predominantly in the US and Sea Port imports primarily wild caught Crayfish from China. The U.S. native Crayfish (*Procambarus clarkii*) was introduced to China by way of Japan in the 1930s. Today China is now the world's largest producer. China has experienced serious environmental consequences due to the introduction of this foreign invasive species. However, today Crayfish are an important export commodity and also a highly priced seafood delicacy for the Chinese people.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

CRAYFISH



ENVIRONMENTAL IMPACT LEVEL: High (in non-native areas)

Farming red swamp Crayfish in areas where the species is native can have minimal environmental impacts. In non-native areas, introduced and escaped Crayfish can have major negative effects on native species through predation, competition, and spreading disease.

SUSTAINABILITY IMPROVEMENTS NEEDED

Red swamp Crayfish should not be farmed in areas where it is not native. When farmed in native areas, best management practices should be adopted to limit water pollution from farm wastes and to conserve resources.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port prefers to source wild caught Chinese Crayfish from feral populations that have established themselves in southern China over the past 90 years. Nearly 100 years after its introduction to China, most Chinese regard American Crayfish as a wonderful seafood delicacy and as an important export commodity to sell back to the U.S. market. It is interesting to note that in a somewhat similar manner another species that was native to America, the bay scallop (*Argopecten irradians*) was introduced to China and now China provides the U.S. market with this sustainably farmed raised scallop. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Chinese Crayfish can certainly add to this needed variety.

Go Blue! Plate Choose My Seafood for Sustainability



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.