Sustainability Assessment EA POR'

ESCOLAR

Escolar (Lepidocybium flavobrunneum) is a deep-dwelling open ocean species commonly captured in tuna and swordfish longlining operations worldwide. It has a global distribution and is common in tropical and sub-tropical seas. Escolar has a slow growth rate and late age of maturity, and therefore is highly vulnerable to overfishing and takes a long time to recover when overfishing occurs.

Sea Port's supply of Escolar is landed by Taiwan's distant water tuna and swordfish longline vessels. Longline fisheries generally have minimal negative impacts on the sea floor because they do not come in contact with the bottom. However, there are substantial problems with bycatch of protected, endangered, and threatened species (PET) in this fleet. There are no known stock assessments for Escolar, and it is not currently managed at the national or international level.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM



ENVIRONMENTAL IMPACT LEVEL:

HIGH

The life history of Escolar makes it vulnerable to overfishing. The lack of stock assessments, management plans, or quotas are a concern, as is the bycatch of PET species.

SUSTAINABILITY IMPROVEMENTS NEEDED

Improved monitoring and data reporting on catch and bycatch from Taiwan's high seas tuna fleet are needed, along with implementation of measures to mitigate bycatch. Stock assessments are necessary to determine the health of populations and to guide the setting of responsible quotas.



ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is encouraged by the banning of shark finning by the Taiwan government and sees this as a sign that progress is being made to improve the fishing practices for this distant water longline fishery that provides Escolar as an incidental bycatch. Great efforts are being made on a worldwide basis to more fully utilize incidental bycatch such as Escolar. Sea Port is contributing to reducing the discarding of bycatch by offering Escolar to its U.S. customers. Sea Port does not recommend consuming large quantities of Escolar due to its high fat content of waxy esters that often cause intestinal distress. This unusual property of Escolar meat works to discourage its over consumption Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Escolar can be a small 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 guest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.