FARMED BULLFROG (FROG LEGS)

Sea Port imports farmed North American Bullfrog legs from China and East Asian Bullfrog Legs from Vietnam. The most concerning environmental impact from North American Bullfrog (Rana catesbeiana) aquaculture is its negative impact on other species when it is farmed as a non-native species, as in China. When escapes occur, non-native North American Bullfrogs can readily establish self-sustaining populations and outcompete many native frog populations. The East Asian Bullfrog (Rana rugulosa) farmed in Vietnam, where it is native, does not pose this particular type of risk. In general, all bullfrog farms can also spread disease by the release of contaminated water. Of particular concern is spread of the infectious disease chytridiomycosis, or chytrid, which is thought to be one of the primary causes of amphibian extinctions and declines worldwide. Other environmental risks associated with frog farming include local water pollution from farm waste, the use of antibiotics and other chemicals, and the use of wild fish for feed. While Sea Port is sourcing from farms that are self-contained and are free of illegal antibiotics, many additional best aquacultural practices are needed.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED BULLFROG (FROG LEGS)



China, Vietnar

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

Bullfrog farming can have devastating impacts on other species by transmitting disease, particularly chytrid, and by predation and competition for resources from escaped frogs. Bullfrog farming can also cause local water pollution, introduce antibiotics and other potentially harmful chemicals into the environment, and impact wild fisheries by using wild fish for feed.

SUSTAINABILITY IMPROVEMENTS NEEDED

Bullfrog farms should take all necessary actions to minimize the risk of spreading disease, such as preventing escapes, proactively testing for disease, disinfecting animals and farm water, implementing biosecurity measures, breeding for disease resistance, and supporting work to develop vaccines. Best management practices should also be implemented to reduce or eliminate water pollution, the use of chemicals, and the reliance on wild fish for feed.



ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port continues to evaluate and monitor the sustainability of Farmed Bullfrog Legs. Sea Port believes that bullfrog farming is heading toward more environmentally sustainable practices. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that frog legs can play an occasional small part in expanding the needed variety of choices.

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.