

Sustainability Assessment

SEA PORT®

FARMED FRESHWATER SHRIMP

Generally, Freshwater Shrimp (*Macrobrachium rosenbergii*) farming has not resulted in some of the more concerning environmental impacts associated with marine shrimp farming, such as mangrove loss. This is because, in part, they can be raised in freshwater, are more disease resistant, and must be raised in lower densities, resulting in less pollution than from more industrial farms. Sea Port's Freshwater Shrimp are farmed in Bangladesh, India, Thailand, and Vietnam and the main farming practices in these four countries vary widely. In Bangladesh, India, and Vietnam, the shrimp are primarily raised in modified rice paddies, called "ghers" with few inputs, such as feed, or technology. In Thailand, the Freshwater Shrimp can be raised in ponds using innovative technology and inputs, such as feed. Each system has its pros and cons, but both have room for improvement in order to become more environmentally responsible. The Bangladeshi, Indian, Vietnamese, and Thai industries are constrained by larval seed supply, disease and some pollution. These issues are more challenging in Bangladesh, India, and Vietnam, since Thailand has access to more technology. The more industrial production in Thailand adds increased risk of pollution and an overuse of marine resources.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED FRESHWATER SHRIMP



ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY HIGH

The low technology Bangladeshi, Indian, and Vietnamese industries are challenged with potential disease problems, pollution from other industries, and larval supply challenges. Industry also must monitor and reduce the risk of misuse of chemicals and social issues. The Thai industry is more technologically developed but is also more industrial, leading to greater potential issues of pollution and an overuse of marine resources used in feeds.

SUSTAINABILITY IMPROVEMENTS NEEDED

Collectively, farms need to improve practices, mitigate environmental impacts, and use resources more responsibly. The Bangladeshi, Indian, and Vietnamese industries need to focus on improving hatchery-raised larvae supply and quality in particular. The Thai industry needs to focus on reducing waste and becoming more feed efficient.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is increasingly sourcing from Freshwater Shrimp processors and farms that are participating directly with the Global Aquaculture Alliance to improve the sustainability of their feed, hatchery, grow out, and processing operations. These processors and farms have either achieved the Global Aquaculture Alliance's BAP certification (Best Aquaculture Practices) or are on the pathway to do so. Sea Port is a Governing Member of the Global Aquaculture Alliance and is dedicated to promoting aquaculture as the most environmentally responsible protein production system to feed our growing world population. 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 Farmed Freshwater 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.

