



SEA PORT®

# Sustainability Assessment

## FARMED GOLDEN POMPANO

Sea Port sources Golden Pompano from China. Golden Pompano is native to the Atlantic, Indian, and Pacific oceans. Sea Port's Golden Pompano is supplied by farms in isolated, offshore areas using advanced net/pen and cage technology. In general, environmental risks with pompano include a heavy use of marine resources (such as wild fish) in feed, pollution, chemical and antibiotic usage, diseases, and escapes. Environmental risks are greater in regions with less effective regulatory controls and enforcement. In these areas, farms may not use best practices and are therefore less likely minimize their impact on the environment.

### GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED GOLDEN POMPANO



#### ENVIRONMENTAL IMPACT LEVEL: MODERATELY HIGH TO HIGH

Pompano is a net user of marine resources, using more fish in feed than is produced by the farm. Other impacts include water pollution, sea bed damage from waste, chemical and antibiotic usage, disease, and escapes.

#### SUSTAINABILITY IMPROVEMENTS NEEDED

Pompano feed formulation and efficiency of use must be improved. Better practices are required on farms to reduce impacts, along with more effective regulations and increased enforcement. Greater controls limiting the cumulative impacts of many farms in a given area should be introduced, such as the development of coordinated area management practices. Controls, such as the use of sterile fish, could be used with Pompano to reduce the impact of escaped fish.

#### ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is encouraged by the development of offshore net/pen & cage aquaculture (mariculture) for pompano where moveable cages and improved feed are pushing this type of ocean farming to be more environmentally sustainable. Sea Port sources primarily from these types of operations in China. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and farmed Golden Pompano 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 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.

