



SEA PORT®

Sustainability Assessment

FARMED GREENSHELL™ MUSSELS

Sea Port imports New Zealand green-lipped mussels that are also called Greenshell™ Mussels (*Perna canaliculus*). In general, the environmental risks of mussel aquaculture, as with other types of bivalve shellfish aquaculture, are limited as long as farms are properly sited, managed, and monitored. Since mussels are filter feeders—meaning they feed by removing small particles, including plankton and other nutrients, from the water column—mussel farming does not require supplemental feed and can actually improve local water quality.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED GREENSHELL™ MUSSELS



ENVIRONMENTAL IMPACT LEVEL: LOW

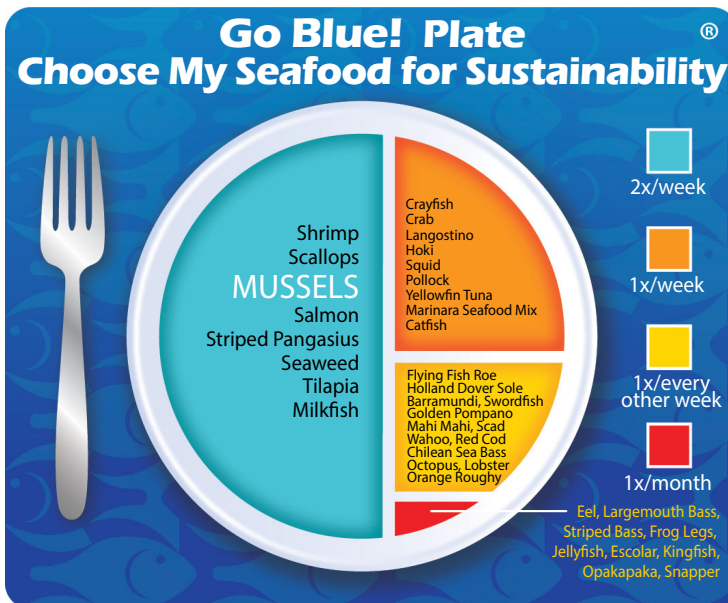
Mussel farming has relatively minimal environmental impacts, provided farms are properly sited and managed, and can potentially improve local water quality. New Zealand mussel farming is notable for its strong government regulations and a voluntary code of practice developed by the mussel industry.

SUSTAINABILITY IMPROVEMENTS NEEDED

Monitoring of water quality and stocking densities need to be improved to further guard against possible habitat degradation.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is aggressively marketing farmed mussels. Sea Port believes that increasing the overall consumption of bivalve mollusks (lower trophic level seafood) will further the protection of our aquatic environments while providing sustainably produced proteins for future generations. Sea Port is a Governing Member of the Global Aquaculture Alliance and as such has helped support the advancement of sustainable mussel aquaculture around the world. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Farmed Greenshell™ Mussels should be an important 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.