THREADFIN BREAM (IMITATION CRAB)

Threadfin Bream (Nemipterus Virgatus) is the second most used species for surimi behind Alaska pollock which is use to make Imitation Crab. Sea Port's Imitation Crab Meat's main ingredient is Threadfin Bream surimi. Threadfin Bream is typically caught by bottom trawl, a fishing method known to negatively impact sea floor habitats. China is the largest producer of Threadfin Bream and Thailand is another major source.

While fish management is well established in China, it is unclear how threadfin quotas are set or managed (restricting entry into certain fisheries is a management measure used by China, although it is unclear if these controls are in place in the threadfin fishery). There are also overall questions regarding the management and sustainability of Chinese fisheries, given that landings in most fisheries have increased dramatically over the past 10-15 years. Most major fishery resources are currently in a depleted state in waters surrounding Thailand, and it stands to reason that threadfin bream populations are not excluded. Overfishing, coupled with environmental degradation, has been cited as a major contributor to the current situation. Fishery managers have encountered difficulties stemming from lack of adequate resources and enforcement. However, there are multi-national efforts underway to improve the ecological health of the Gulf of Thailand and South China Sea. These efforts may provide a mechanism or model for future engagement in the threadfin and other fisheries in Thailand. Based on life history characteristics (such as gaining sexual maturity at an early age and having a large number of offspring), Threadfin Bream should be fairly resilient to moderate levels of fishing pressure. This may aid in recovery efforts where stocks are depleted.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

THREADFIN BREAM (IMITATION CRAB)



Thailand China

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: MODERATE

There is a Lack of effective management leading to overfishing and depleted populations. Because Threadfin Bream is primarily landed by bottom trawls, habitat impacts are also of concern.

SUSTAINABILITY IMPROVEMENTS NEEDED

Improved data collection and implementation of specific fisheries management regulations (for example: quotas, gear restrictions, seasonal or area restrictions) are needed. Fisheries should encourage the use of modifications to bottom trawls to limit bycatch and habitat impacts.



ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is continuing to import Threadfin Beam based Imitation Crab meat from China because of threadfin bream's resiliency to overfishing and the existence of fishery improvement efforts that are underway for the entirety of the Gulf of Thailand and South China Sea where the majority of threadfin is being caught. Sea Port believes that the utilization of Threadfin Bream for making their highly popular Imitation Crab maximizes the efficient use of this resource. Sea Port also believes that the availability of this affordable healthy crab substitute has decreased the fishing pressure on real crab stocks. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Imitation Crab 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 guest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.