



SEA PORT®

Sustainability Assessment

KETA SALMON (CHUM)

Keta Salmon (*Oncorhynchus keta* and commonly called Chum Salmon) fisheries in Hokkaido, Japan are generally well-managed, with healthy abundances. Hokkaido Keta Salmon fisheries are enhanced with hatchery released fish and currently MSC is assessing a Hokkaido Keta Salmon fishery for certification. Keta salmon are primarily caught with net traps. The traps consist of a net lead with up to three traps attached. Salmon migrating along the coast encounter the trap lead and are funneled into one of the traps. This gear interacts with marine mammals, but management measures are in place to ensure they do not negatively impact marine mammal populations. Because Sea Port's Keta Salmon is processed in China, it is important to maintain traceability, as Keta Salmon originating in other countries may have more serious environmental impacts associated with them.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM KETA SALMON (CHUM)



ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY HIGH

Strong management measures are in place to ensure adequate levels of adult fish escape entrapment and can swim upriver to spawn, and that interactions with marine mammals do not negatively affect marine mammal populations. Because Hokkaido Keta Salmon fisheries are enhanced with hatchery released fish, it is uncertain what percentage of the catch is truly wild, and how these hatchery releases may affect wild fish.

SUSTAINABILITY IMPROVEMENTS NEEDED

Improvements are needed in data collection in Hokkaido to better determine how wild populations are affected by hatchery releases.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is requiring that their suppliers provide fishing vessel identification (when available), catch methodology, and catch area information. In doing so, Sea Port is encouraging improved traceability for all its Keta Salmon processed 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 that Keta Salmon 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.

