



SEA PORT®

Sustainability Assessment

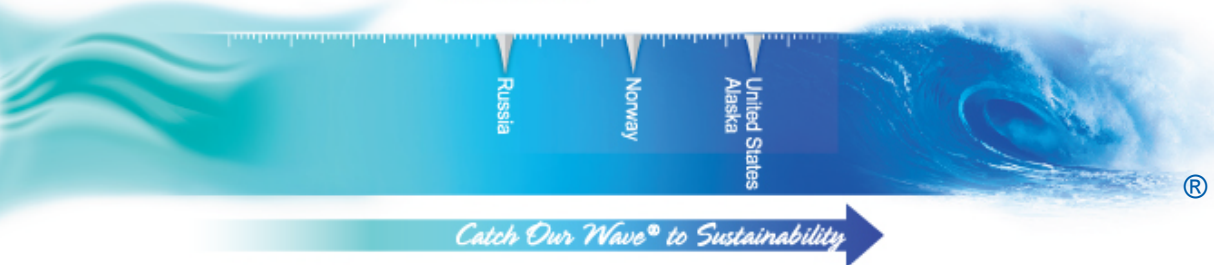
KING CRAB

King Crab (*Paralithodes camtschaticus*) populations in the US are well managed and assessed yearly, and the major stocks of King Crab in the US are healthy. King Crab was introduced to the Barents Sea by Russian scientists in the 1960s and 1970s, where it is now fished by Norway and Russia. King Crab presents a unique case as it is an invasive species capable of disrupting the balance in the Barents Sea ecosystem. Norway had taken steps to prevent the further spread of King Crab, but has recently begun retracting some of those efforts. Despite efforts to control populations, King Crab biomass in Norway appears to be growing.

In the early days of the Barents Sea King Crab fisheries, illegal, unregulated, and unreported (IUU) fishing was widespread. Both Russia and Norway led efforts to control IUU fishing in the Barents Sea; however, it is unclear how effective these efforts have been in the King Crab fishery. The latest survey results suggest the Barents Sea King Crab resource in Russian waters is rapidly being depleted. A similar situation exists in the Russian Far East where IUU and overfishing are implicated as major factors in the decline of King Crab populations.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

KING CRAB



ENVIRONMENTAL IMPACT LEVEL:

Moderate

The gear used in King Crab fisheries is relatively benign, in terms of environmental impact. The fisheries are well managed in the US. King Crab is an introduced species in the Barents Sea where it continues to present the possibility of disrupting the ecosystem. Depleted populations and IUU fishing are problematic for the Russian Far East fishery.

SUSTAINABILITY IMPROVEMENTS NEEDED

Studies assessing the impact of King Crab on the Barents Sea ecosystem would aid in determining how the resource should be managed. Progress to prevent IUU fishing in the Russian Far East is also needed, as IUU fishing is likely contributing to depleted populations.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is continuing to source King Crab from Alaska and primarily Russia. Sea Port is seeing increased industry wide to improve data collection concerning illegal, unregulated, and unreported King Crab fishing in the Russian Far East and is actively looking to spur this interest forward. Sea Port is requiring that their suppliers provide fishing vessel identification, catch methodology, and catch area information. In doing so, Sea Port hopes to encourage the Russian King Crab fishery to collect additional harvest data which could set the stage for future fishery management improvements. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that King 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 quest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.

