



Sustainability Assessment

KINGFISH (SPANISH MACKEREL)

Kingfish (*Scomberomorus commerson* and commonly called Spanish mackerel) is a member of the mackerel family. Kingfish is an import export species for some countries. It is also important domestically in much of the Middle East, where it is abundant and commonly eaten. Sea Port's Kingfish supply is from Taiwan, China, Indonesia, and India.

The Kingfish from Taiwan and China is landed by trawl vessels operating in the Indian Ocean. Taiwan's Kingfish fleet has a large number of flag of convenience (FOC) vessels. FOC vessels are boats that are owned by one country, but registered in another; these vessels are difficult to monitor and control and are often associated with illegal, unregulated, and unreported fishing practices. On an encouraging note, Sea Port's contacts in Taiwan report that all vessels supplying Kingfish to Sea Port are Taiwanese registered vessels with full traceability back to the boat.

Sea Port's Indian Kingfish supply is sourced from small vessel gillnet fisheries. Industrial sized driftnets have been illegal for over twenty years. However, a small artisanal fishery such as the Indian Kingfish fishery is still allowed to use gillnets. Like mid-water trawls, pelagic (mid-water) gillnets cause minimal impacts to ocean floor habitats, but are often associated with significant catches of non-target species, including marine mammals and sea turtles. Catches are monitored at landing ports in India; however, there are no onboard observers or monitoring requirements, so the level of bycatch and discards in this fishery is unknown, but could be substantial.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

KINGFISH



ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

There are no up-to-date stock assessments for Kingfish in India and the other countries Sea Port sources from. Indian fishers use gillnets, which are known to catch a number of other species, including sea turtles, marine mammals, and sharks. Very little information is known about the mid-water trawl fishery for Kingfish in Taiwan, but high levels of bycatch are likely.

SUSTAINABILITY IMPROVEMENTS NEEDED

Stock assessments are needed to accurately understand the health of the Kingfish stock. Comprehensive vessel monitoring and observer coverage are needed to assess the level of bycatch in the Taiwanese, Chinese, Indian, and other fisheries.

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 the Kingfish 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 Kingfish 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.

