

Sustainability Assessment

SEA PORT®

LANGOSTINO LOBSTER

Langostino Lobsters (*Pleuroncodes monodon* and *Cervimunida johni*), often referred to as "squat lobsters," are members of the Galatheid family, and are actually more closely related to hermit crabs than they are to true lobsters or prawns. Langostinos are endemic to all oceans of the world, and range from the tropics and sub-tropics to cold-temperate regions. Sea Port imports two species from Chile, the yellow squat lobster and red squat lobster. This fishery takes place along the Chilean continental shelf in waters from 150 to 500 meters in depth. Sea Port sources from artisanal fishermen who fish close to shore (within 5 miles) and from larger industrialized fleets that fish up to 10 miles offshore.

Because Langostinos have a propensity to aggregate, they are susceptible to overfishing. Langostinos are harvested by bottom trawlers, which can cause substantial damage to benthic, or sea floor, communities. Trawling can also have high rates of bycatch, which in the Chilean Langostino fishery is primarily Chilean hake. Both yellow squat lobster and red squat lobster stocks in Chile are at low biomass levels, but the stocks are conservatively managed, and the likelihood of sustained recovery is good. The Chilean fishery authorities have established a fishing season with a strictly enforced catch quota. This fishery is also evaluated every season as to its sustainability by the Commission for the Conservation of Antarctic Marine Living Resources (CCAMLR).

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

LANGOSTINO LOBSTER



Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL:

Moderate

Bottom trawls can cause substantial damage to benthic communities. Biomass is low in both fisheries, but Chile manages conservatively, so stocks are likely to rebound and be sustainable.

SUSTAINABILITY IMPROVEMENTS NEEDED

Work is needed to find ways to reduce bycatch of unwanted species; ensuring that quotas are not excessive and regulations are adhered to will allow biomass to rebound.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port will continue to import Langostinos from Chile based on the existence of strict Chilean fishery regulations against overfishing and because of the ongoing management input of CCAMLR. Sea Port believes that such a combined fisheries management approach will allow their customers to sustainably feast on this tasty seafood for many years to come. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Chilean Langostinos 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.

