



SEA PORT®

Sustainability Assessment

MAHI MAHI

Mahi Mahi (also commonly spelled as mahi-mahi or called the common dolphinfish) is a highly migratory, open ocean species common in tropical and sub-tropical oceans worldwide. They are highly fecund and spawn year-round. Because they grow quickly, have a short life span, and spawn frequently, they are relatively resistant to fishing pressure.

Sea Port's supply of Mahi Mahi (*Coryphaena hippurus*) is caught as bycatch by Taiwan's distant water tuna fleets, and also by smaller artisanal-style, longline vessels fishing closer to shore. Sea Port sources approximately 80% of their Mahi Mahi from the artisanal-style longline fisheries. Longline fisheries generally have minimal negative impacts on the seafloor because they do not come in contact with the bottom; however, there are substantial problems with bycatch of protected, endangered, and threatened species (PET) with this gear type. There are no known stock assessments for Mahi Mahi, and they are not currently managed at the national or international level in the Indian and Pacific Oceans, where Sea Port sources.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

MAHI MAHI



ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

Though Mahi Mahi are resistant to overfishing, and longlines have low habitat impacts because they do not make contact with the sea floor, bycatch of PET species is likely to be high in both the offshore and near shore components of this fishery. There is no observer coverage or available data on bycatch species. There are no stock assessments for Mahi Mahi.

SUSTAINABILITY IMPROVEMENTS NEEDED

Stock assessments, management plans and quotas are needed for the Mahi Mahi fishery to avoid the possibility of overfishing.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port believes that the high fecundity and growth rate of Mahi Mahi is currently guarding it from becoming overfished and the artisanal nature of the bulk of its suppliers further guards against over exploitation. Sea Port is requiring that their suppliers provide fishing vessel identification (when available), catch methodology, and catch area information. In doing so, Sea Port may be encouraging the Mahi Mahi 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 Mahi Mahi 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.

