WILD MEXICAN WHITE SHRIMP

Catching shrimp in the Sea of Cortez started in the 1930s but intensified during the past three decades to where industrial bottom trawling methods have caused heavy damaged to its benthic habitats and negatively affected its seafloor live. In addition, high levels of bycatch have resulted in the wasteful discard of tens of thousands of tons of fish and caused the deaths of endangered sea turtles and other threatened fish, coral, and marine mammal species. Studies suggest that trawling can occur up to four times a year in parts of the fishing grounds, which can remove or disturb up to 80% of the seabed life. Sea Port primarily sources from non-trawling artisanal hand net shallow bay fisheries in the Sea of Cortez that avoid the majority of these sustainability shortfalls. However, even these artisanal fisheries can negatively impact endangered species such as the vaquita dolphin which may be the most endangered porpoise in the world today and may soon become extinct. Both industrial and artisanal fishers need to ply their work in ways to avoid and protect all threatened and endangered species.

While Mexico has strong fishery regulations now in place to address all these past negative impacts of irresponsible fishing, compliance and enforcement is often lax.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

WILD MEXICAN WHITE SHRIMP (BLUE SHRIMP)



Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: MODERATE (for the artisanal bay fishery only)

Overfishing, illegal fishing, and ecologically destructive practices have characterized the majority of the Wild Mexican White Shrimp fishery in the Sea of Cortez. The fishery with the most sustainable practices and inherently the least impact on the ecosystem has been the artisanal bay fishery. However, risks still exist for this small artisanal fishery concerning the bycatch of threatened and endangered species, overfishing, inadequate fishery management enforcement and illegal fishing.

SUSTAINABILITY IMPROVEMENTS NEEDED

Mexico currently has the regulations in place to protect threatened and endangered species, reduce bycatch, protect the benthic habitats, and close certain areas to fishing for restorative purposes. However, the biggest improvement needed is the compliance of the fishers and the active enforcement of the regulations. Achieving such improvements is hampered by an enforcement structure that is not functioning properly.



ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port believes that the small artisanal Wild Mexican White Shrimp fishery that it sources from is the most sustainable that currently exists on the west coast of Mexico. Even though the Monterey Bay Aquarium lists Mexican wild caught shrimp as "Avoid", we will continue to support this artisanal fishery and drive improvements that address the issues of regulatory enforcement and the protection of the endangered vaquita dolphin and other threatened or endangered species.

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 guest and Catch Our Wave® to sustainability by choosing a diverse variety of responsibly produced seafood as part of your diet.