

# Sustainability Assessment

SEA PORT®

## OPAKAPAKA

Sea Port sources Opakapaka (*Pristipomoides filamentosus*) from Indonesian waters, primarily from offshore trawl fisheries. Opakapaka are susceptible to overfishing due to the fact that they sexually mature in around 2-3 years and exhibit slow growth rates. They can live as long as 45 years and can grow to over 3 feet and weigh over 20 pounds. Their general habitat is considered limited to deep water areas of 150ft to 800ft or deeper that are away from reefs and located over rocky ocean floors.

Opakapaka, grouper, and other snappers are landed as part of the reef fish and demersal (bottom dwelling) fish fisheries in Indonesia, which harvest a variety of species including wrasses and tilefish. The amount of fish landed is not broken out by species nor have catch limits been set for individual species. Illegal, unreported and unregulated (IUU) fishing is common, and lack of resources prevents proper monitoring, control and surveillance of fishing activities. The handline or hook-and-line portion of the catch likely has little protected, endangered or threatened species bycatch, but the trawl fishery for Opakapaka is likely to involve high levels of bycatch. There are no stock assessments for any of the snapper and grouper species sourced by Sea Port. Currently there is great concern that Opakapaka along with the other Asian snappers and groupers are becoming overfished due to the tremendous demand from the exploding growth of upper and middle class Chinese.

## GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

### OPAKAPAKA



Indonesia

Catch Our Wave® to Sustainability

### ENVIRONMENTAL IMPACT LEVEL: HIGH

Lack of oversight and monitoring of fishing activities, as well as lack of government resources to implement proper management and enforcement to curb IUU fishing are areas of concern. There is also a lack of information on bycatch and no current stock assessments for any reef fish populations.

### SUSTAINABILITY IMPROVEMENTS NEEDED

Comprehensive reef fish management plans are a must, as well as plans for proper oversight of harvesting, enforcement of fishery regulations, and monitoring and assessing levels of protected, endangered, and threatened species bycatch and catch of undersized (immature) fish. Improved collection of landings data that does not lump species together into one "reef fish" category and stock assessments for all species are needed.

### ACTIONS THAT SEA PORT IS UNDERTAKING

Indonesia is comprised of over 17,000 islands stretching over nearly 4000 miles between the Pacific and Indian Oceans and Sea Port is currently investigating a fishery improvement project for Opakapaka, grouper, and other snappers that encompasses a smaller area of this vast island nation. Sea Port is requesting that their Opakapaka suppliers provide fishing vessel identification (when available), catch methodology, and catch area information and by doing so, hopes to encourage such collection (most suppliers cannot yet comply). Sea Port will update concerning positive sustainability improvements for this fishery as they occur. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Opakapaka 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.

