



SEA PORT®

Sustainability Assessment

ORANGE ROUGHY

There are currently nine separately managed Orange Roughy fisheries in New Zealand. Despite a long history of fishing for this species, the information available about such a deep-dwelling species is lacking. Orange Roughy (*Hoplostethus atlanticus*) is an extremely slow growing, long-lived species (120-130 years) that matures at a late age (approximately 23 to 31 years in New Zealand). Individual fish likely do not spawn every year, and their reproductive capability is low. This means that Orange Roughy populations are very susceptible to overfishing and slow to rebuild once populations are depleted.

Orange Roughy are also vulnerable to overfishing because they tend to gather in dense aggregations for spawning and probably for feeding. Because the fishery targets aggregations of mixed ages, immature fish are caught; this reduces the reproductive capability of the population and may accelerate stock declines. On the positive side, their tendency to aggregate results in very little bycatch.

Enhanced sonar is increasingly used in collecting stock assessment data for Orange Roughy. This has allowed New Zealand to apply their Quota Management System with increasing confidence that this fishery can eventually achieve sustainability. The New Zealand Ministry of Fisheries has been the driving force behind this data collection and the management efforts for this high value fishery.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

ORANGE ROUGHY



New Zealand

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: HIGH (but improving due to better data collection)

Biological factors make this fish extremely susceptible to overfishing. Strong management measures are in place, but there are remaining uncertainties about the populations, making it unclear how effective these management measures are.

SUSTAINABILITY IMPROVEMENTS NEEDED

Further improvements are still needed in scientific research and data collection to better determine population structure, so that fisheries managers can more successfully advance this fishery towards higher sustainability.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is currently importing Orange roughy and supports all the efforts by New Zealand fishery biologists to improve the management of this long lived species. Sea Port believes that Orange Roughy will soon be managed more sustainably based on the rapid expansion of the science concerning its lifecycle and place in the marine ecosystem. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Orange Roughy 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.

