



SEA PORT®

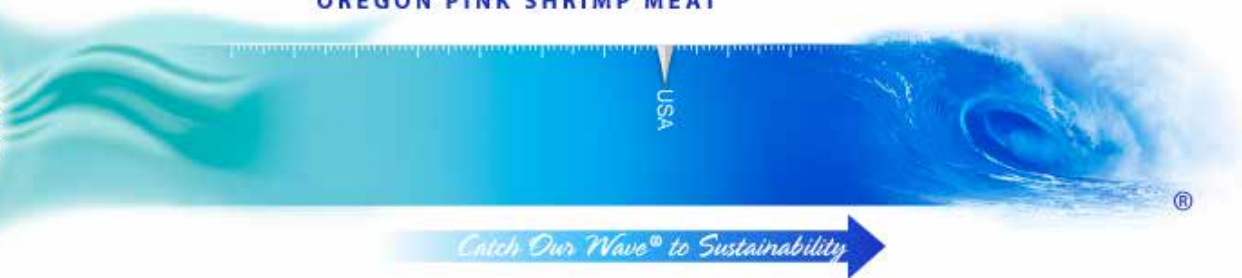
Sustainability Assessment

WILD OREGON PINK SHRIMP

The history of the Oregon Pink Shrimp has revealed a fishery that has been well managed in terms of preventing overfishing of the biomass. This was accomplished by establishing and enforcing seasonal and catch size regulations. Even though the fishery has endured for over 50 years without major negative impact to the shrimp biomass, other sustainability considerations such as bycatch and benthic habitat damages were not being addressed. At present, improvements in bottom trawling techniques and technology are addressing these concerns. Net mesh size modifications, bycatch reduction devices (BRDs), improved trawling techniques have helped mitigate the catching of unwanted and endangered or threatened species and disruption to benthic habitats. Since 2008, the Oregon Pink Shrimp fishery has been MSC certified. The Monterey Bay Aquarium's Seafood Watch list now recommends this shrimp as "Best Choice".

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

OREGON PINK SHRIMP MEAT



ENVIRONMENTAL IMPACT LEVEL: MODERATE

Overfishing and illegal fishing have not been manifested throughout the history of this fishery. Modern fishing techniques employed today reduce benthic impacts and bycatch. However, bycatch of the pacific eulachon (smelt) has been a growing concern due to its listing as threatened under the Endangered Species Act in 2010.

SUSTAINABILITY IMPROVEMENTS NEEDED

Improvements are needed in scientific research and data collection to better determine when natural variations will impact population abundance and structure, so that fisheries may be better managed. Additional improvements need to be made with gear and fishing techniques to better protect the threatened pacific eulachon.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is excited to offer our customers one of the most sustainably resilient and managed wild caught shrimp that is a nutritious and great tasting delicacy. Sea Port will encourage consumers to choose Oregon Pink Shrimp at a much higher frequency compared to other seafood that have not yet progressed as far toward improved sustainability. Sea Port will enthusiastically support this fishery as it strives for even further improvements in sustainably harvesting this truly gourmet seafood.

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.

