



SEA PORT®

Sustainability Assessment

FARMED STRIPED PANGASIUUS

Due to fast fish growth, tolerance of high stocking densities, and relatively low use of marine resources in feed, Striped Pangasius (*Pangasius hypophthalmus*) farming is one of the most efficient food production systems in the world. However, in Vietnam (the source for Sea Port's farmed Striped Pangasius), rapid expansion and intensification of Pangasius farming in the last decade, coupled with a general lack of best practices and regulation, have resulted in many negative environmental impacts. A principal environmental concern is localized water pollution from untreated farm waste. There are also concerns with the use of antibiotics and other chemicals, the use of "trash fish" and wild fish stocks in feed, fish disease, and the potential loss of genetic diversity due to inadequate broodstock management.

In recent years, the Vietnam Pangasius industry has recognized that improvements are needed. It began developing best management practices in 2008 and agreed in 2010 to move towards Aquaculture Stewardship Council (ASC) certification and the Global Aquaculture Alliance's Best Aquaculture Practices (BAP) certification. As of today, many Striped Pangasius processors and farms have achieved BAP certifications.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM FARMED STRIPED PANGASIUUS



ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

There are significant concerns about adverse environmental impacts, especially localized water pollution from farm effluents, and a general lack of best practices across the industry.

SUSTAINABILITY IMPROVEMENTS NEEDED

To reduce negative environmental impacts, the Pangasius farming industry in Vietnam should implement the best management practices currently under development and move towards ASC and more BAP certifications.

ACTIONS THAT SEA PORT IS UNDERTAKING

Pangasius is the 9th most popular seafood in the U.S. Sea Port imports BAP one Star certified Striped Pangasius from Vietnam. Sea Port is a Governing Member of the Global Aquaculture Alliance which is actively working with many Vietnamese Striped Pangasius farmers to use their Best Aquaculture Practices (BAP) certification guidelines. Sea Port believes that responsible Striped Pangasius aquaculture will continue to expand in Vietnam and around the world. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Striped Pangasius is an important 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 snap shot 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.

Go Blue! Plate Choose My Seafood for Sustainability

