

# Sustainability Assessment

SEA PORT®

## PINK SALMON

Salmon is the third most popular seafood in the U.S. Sea Port sources Chinese processed Pink Salmon (*Oncorhynchus gorbuscha*) that is wild caught in Russia. These Russian Pink Salmon consist of both wild and hatchery enhanced stocks. At this time there is one Russian Pink Salmon fishery that is MSC certified and two that are undergoing MSC assessments. Russian Pink Salmon are mostly caught with a fishing method called purse seining, in which a large net is used to encircle a school of fish and is then "pursed up" at the bottom. This gear interacts with marine mammals and at this time it is unknown if there is ongoing harm to these populations in Russia due to the Pink Salmon fishery. Because Sea Port's Pink Salmon is processed in China, it is important to maintain traceability, as Pink Salmon originating in other countries such as Russia may have environmental impacts associated with them.

## GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

PINK SALMON



Catch Our Wave® to Sustainability

### ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY LOW

Strong management measures are in place to ensure adequate levels of adult fish escape entrapment and can swim upriver to spawn, and that interactions with marine mammals do not negatively affect marine mammal populations.

### SUSTAINABILITY IMPROVEMENTS NEEDED

Improvements are needed in data collection for any Pink Salmon that originate from Russia.

### ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is requiring that their suppliers provide fishing vessel identification (when available), catch methodology, and catch area information. In doing so, Sea Port is encouraging improved traceability for its Pink Salmon processed in China. This will enhance Sea Port's ability to adequately trace Pink Salmon that originated from the Russia fisheries. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Pink Salmon 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.

