



SEA PORT®

# Sustainability Assessment

## POLLOCK

Pollock (*Theragra chalcogramma*) is the fifth most popular seafood in the U.S. The Alaska Pollock fishery is one of the largest in the world, with the majority of the fishery taking place in the US and Russia. Sea Port currently sources Pollock from the Russian fishery that is processed in China. Three Russian Pollock fisheries are currently going through MSC certification assessments. Fish management and quota setting in Russia are often characterized as confusing and conflicting, and obtaining reliable information on the management of pollock in Russia is difficult. Although more information has recently emerged, there are still many unknowns pertaining to the environmental responsibility of the fisheries. On the positive side, management of the Pollock resource in Russia is reactive to changes in stock biomass. Pollock biomass in Russia has risen recently, which has resulted in overall increases in total allowable catch (TAC) over the past seven years. Also, substantial strides have been made in curbing illegal, unreported, and unregulated (IUU) fishing in Russian waters. However, progress still needs to be made in other areas such as quantifying by catch and habitat impacts, and establishment of suitable observer monitoring programs in the fishery.

### GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

ALASKA POLLOCK



#### ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATE

There is still a lack of reliable information on the quota setting process as well as the amount and type of by catch (including juvenile Pollock) associated with the Russian Pollock fishery. Some aspects of fisheries management are also unclear; however, management of the Pollock resource does appear to be proactive and quotas are set based on stock assessments.

#### SUSTAINABILITY IMPROVEMENTS NEEDED

Additional information is needed on the quota setting process, by catch, and observer monitoring. Information on the fisheries impact on sea floor habitats would also be beneficial.

#### ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is monitoring the progress of the three Russian Pollock fisheries that are undergoing sustainability assessments by the Marine Stewardship Council (MSC). This process was initiated several years ago and is making slow but steady progress to further improve the sustainability of the Russian Pollock fishery. Sea Port is requiring that their suppliers provide fishing vessel identification (when available), catch methodology, and catch area information. In doing so, Sea Port hopes to encourage the Russian Pollock fishery to collect additional critical catch and resource data where none currently exist. This increased availability of data will allow for fishery management schemes to be established or improved upon to assure the sustainability of the Russian Pollock fishery. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Pollock 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.

### Go Blue! Plate

#### Choose My Seafood for Sustainability

Sustainability Level	Frequency	Seafood Items
Light Blue	2x/week	Shrimp, Scallops, Mussels, Salmon, Striped Pangasius, Seaweed, Tilapia, Milkfish
Orange	1x/week	Pollock, Flying Fish Roe, Holland Dover Sole, Barramundi, Swordfish, Golden Pompano, Mahi Mahi, Scad, Wahoo, Red Cod, Chilean Sea Bass, Octopus, Lobster, Orange Roughy
Yellow	1x/every other week	(None listed)
Red	1x/month	Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper