Sustainability Assessment

RED COD

New Zealand, where Red Cod (*Pseudophycis bachus)* is caught, is known for having the world's most advanced fishery management system called the Quota Management System (QMS) which establishes annual total allowable commercial catch (TACC) limits based on the best available science to achieve the maximum sustainable yield from their bountiful fisheries. Red Cod landings have proven to be highly variable from year to year primarily due to changes in environmental conditions rather than from the allowable fishing pressures of the QMS. Assessments are conducted at the start of each Red Cod season to help estimate the catch for the entire year which can then be used to modify allowable harvest levels within that year to promote maximum sustainable yield.

Red Cod are also managed under the current scientific understanding that they are very resilient to fishing pressures due to their early maturity, high fecundity, and fast growth characteristics. Red Cod are caught by bottom trawling, which is known to cause substantial impacts to sea floor habitats. New Zealand has carefully limited Red Cod trawling to designated areas that are subsequently being studied to find ways to mitigate the negative effects of bottom trawling for this fishery.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM
RED COD

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: MODERATE
Damage to benthic habitats due to Red Cod bottom trawling are similar to those occurring with New Zealand's MSC certified Hoki bottom trawl fishery. Strict rules are enforced concerning the bycatch of protected and endangered species. New Zealand's QMS prohibits the discarding of any commercially valuable fish species caught as bycatch. The bulk of the Red Cod catch happens when they are schooling thus greatly reducing the bycatch of other commercial fish species.

SUSTAINABILITY IMPROVEMENTS NEEDED
The New Zealand QMS will continue to improve with the advancement of sophisticated high-tech real-time data sensors that will facilitate improved capabilities to better predict the biomass of the Red Cod stocks on an annual basis. As with all bottom trawling fisheries, finding ways to minimize negative benthic impacts needs to be ongoing.

ACTIONS THAT SEA PORT IS UNDERTAKING
Sea Port is currently continuing the importation of Red Cod and will monitor the New Zealand QMS and the ongoing improvements it achieves in managing this short-lived, highly variable, and delicious fish stock. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Red Cod 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.