Sustainability Assessment

SEA PORT

SNOW CRAB

Sea Port sources primarily two species of Snow Crab: *Chionoecetes opilio* from Canada, Russia, and the USA and a closely related species, red queen crab *(Chionoecetes japonicus)* from Korea. Known collectively as tanner crabs, they are marketed commercially as Snow Crab in the US, but are often sold under the name queen crab or red queen crab in Asia. Opilio crab is present in both the Atlantic and Pacific, but red queen crab is present only in the Pacific.

Canada, Russia, and the U.S manage their Snow Crab fisheries with individual fishing quotas, seasonal closures, and size and sex restrictions. Korea manages its fishery with quotas, gear restrictions, closed seasons, and by harvesting only male crabs. There have been reports of illegal, unregulated, and unreported (IUU) fishing by Korean vessels occurring in Japan's territorial waters in the Sea of Japan and of widespread IUU fishing in the Russian fishery.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

SNOW CRAB

GO BLUE!

Korea Russia — USA Canada

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL:
Low to Moderate

Canada collects good data and performs stock assessments frequently; however, decisions on quota-setting are sometimes political and not in line with scientific advice. Though Korea has regulations in place to prevent overharvest, it does not carry out stock assessments. There is some evidence of IUU fishing by Korean vessels in Japanese waters, which shares the same stock. The Russian fishery has adequate regulations, but enforcement is lacking and IUU fishing is still an ongoing problem. The U.S. fishery is currently regarded as sustainable.

SUSTAINABILITY IMPROVEMENTS NEEDED

Canada needs to set scientifically supportable quotas; Korea should perform stock assessments and ensure that fishers are complying with gear restrictions, and time/area closures; better monitoring and enforcement is necessary to ensure that IUU fishing is not occurring. Russia needs to stop all IUU fishing.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port has worked in the recent past directly with Korean government fishery officials and Korean Snow Crab producers to bring the Snow Crab export industry in line with the AOAC Official Method for determining the net weight of frozen seafood to prevent economic fraud. Sea Port successfully changed the Korean practice of short weighting their imported Korean Snow Crab and is now requiring additional trace data that may lead to better assessments of the Korean wild Snow Crab fishery and help deter IUU fishing. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Snow Crab 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 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

Shrimp
Scallops
Mussels
Salmon
Striped Pangasius
Seaweed
Tilapia
Milkfish

Crayfish
CRAB
Langostino
Hoki
Squid
Pollock
Yellowfin Tuna
Marinara Seafood Mix
Catfish

Flying Fish Roe
Holland Dover Sole
Barramundi, Swordfish
Golden Pompano
Mahi Mahi, Scad
Wahoo, Red Cod
Chilean Sea Bass
Octopus, Lobster
Orange Roughy

2x/week

1x/week

1x/every other week

1x/month

Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper