



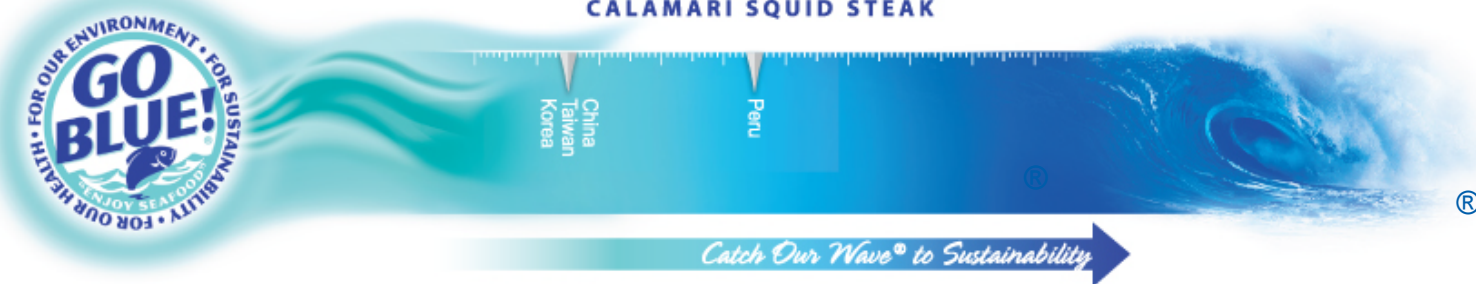
SEA PORT®

Sustainability Assessment

CALAMARI SQUID STEAK

Sea Port's Squid Steaks are processed from the North Pacific Flying Squid (*Ommastrephes bartramii*) and the Humboldt Squid (*Dosidicus gigas*). These two large squid species have similar life histories and are both harvested by jigging. Because most squid species have relatively short life spans and grow to reproductive age quickly, their populations are thought to be somewhat resilient to moderate levels of fishing pressure. The short life span and unpredictable nature of factors such as egg survival and the influence of environmental conditions make it difficult to assess squid populations using conventional stock assessment methods. In many cases, effective management of squid fisheries is lacking. Additionally, certain squid fisheries also carry a risk of severe habitat impacts from the fishing gear used (e.g., bottom trawling on sensitive habitats such as cobble and coral). Sea Port's squid are primarily harvested by jigging which results in little by-catch or destruction to sensitive habitats. Improvements in data collection and management are necessary to mitigate the risk of negatively impacting populations through overharvesting, particularly in light of the fact that recent declines in "traditional" fish stocks have fueled increased interest in squid fisheries worldwide.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM CALAMARI SQUID STEAK



ENVIRONMENTAL IMPACT LEVEL: MODERATE TO HIGH

Because population fluctuations seem to be closely tied with environmental factors, year to year squid biomass is difficult to accurately predict. Management of the resource is inadequate in many major squid fisheries. Additionally, some squid are caught by bottom trawling, which can negatively impact ocean floor habitats.

SUSTAINABILITY IMPROVEMENTS NEEDED

Improvements in the amount and types of data collected are needed in order to accurately establish fisheries trends and further develop stock assessment models specific to squid. Specific management measures for squid also need to be developed in many fisheries in order to prevent overfishing. Research into mitigation of habitat impacts by bottom trawling (e.g., gear modifications) is also needed.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is requiring that their suppliers provide fishing vessel identification, catch methodology, and catch area information. In doing so, Sea Port hopes to encourage the squid 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 squid fishery. Sea Port believes that jigging for squid (the method Sea Port's suppliers primarily use) impacts the marine ecosystem less than industrial trawling. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and squid should be a part of this diverse 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

Seafood Item	Sustainability Frequency
Shrimp, Scallops, Mussels, Salmon, Striped Pangasius, Seaweed, Tilapia, Milkfish	2x/week
Crayfish, Crab, Langostino, Hoki, SQUID, Pollock, Yellowfin Tuna, Marinara Seafood Mix, Catfish	1x/week
Flying Fish Roe, Holland Dover Sole, Barramundi, Swordfish, Golden Pompano, Mahi Mahi, Scad, Wahoo, Red Cod, Chilean Sea Bass, Octopus, Lobster, Orange Roughy	1x/every other week
Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper	1x/month