

Sustainability Assessment

SEA PORT®

SWIMMING CRAB

Swimming Crabs (*Portunidae* Family) are important both ecologically and economically to many coastal systems. Their life history characteristics (e.g., fast growing, quick to sexually mature) suggest that they are somewhat resilient to fishing pressure. However, Swimming Crab populations are heavily influenced by local environmental conditions such as water temperature and quality. Lack of data, ineffective management, and lack of enforcement are problems for most countries that produce blue swimming crab, including China, where Sea Port's crab product originates. Sea Port's Swimming Crab is captured by bottom trawls, which can have a substantial negative impact on sea floor habitats. Some crab fisheries in Southeast Asia have been targeted for improvement efforts by the National Fisheries Institute's recently formed crab council, but currently China's Swimming Crab fishery is not one of them. Sea Port's crab wild fishery is regulated by seasonal closures but not by size or sex restrictions at this time.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

SWIMMING CRAB



China

Catch Our Wave® to Sustainability

ENVIRONMENTAL IMPACT LEVEL: Moderate to High

There is a Lack of data on many aspects of Swimming Crab fisheries. Because Swimming Crab sourced by Sea Port is landed by bottom trawls, habitat impacts are also an issue.

SUSTAINABILITY IMPROVEMENTS NEEDED

There is a need for: improved data collection; implementation of specific fisheries management regulations (e.g., quotas, gear restrictions, seasonal or area restrictions); increased use of traps, which are less harmful to sea floor habitats than trawls; consideration of improvement efforts similar to those implemented by the NFI crab council.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port's Swimming Crab is sourced from a very small area of FAO fishing area 61 in China. This fishery is regulated in terms of seasonal closures and is highly valued by the local fishermen who have a monopoly on the resource. The Chinese stake holders have created crab aggregating areas to make their harvest more efficient and less damaging to the sea floor. Sea Port supports such artisanal type fisheries due to the fact that the fishermen are committed to its long term sustainability. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Swimming 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 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 Frequency	Seafood Items
2x/week	Shrimp, Scallops, Mussels, Salmon, Striped Pangasius, Seaweed, Tilapia, Milkfish
1x/week	Crayfish, CRAB, Langostino, Hoki, Squid, Pollock, Yellowfin Tuna, Marinara Seafood Mix, Catfish
1x/every other 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/month	Eel, Largemouth Bass, Striped Bass, Frog Legs, Jellyfish, Escolar, Kingfish, Opakapaka, Snapper