

Sustainability Assessment

SEA PORT®

FARMED TILAPIA

"Tilapia" is actually the general name for a number of different genera, species, and hybrids of species, of fish in the Cichlid family. Tilapia are an excellent fish to farm: they grow quickly and well on feeds containing small amounts of marine ingredients, breed easily, are relatively resistant to disease, and can tolerate a broad range of water qualities. Generally, these attributes make Tilapia a more environmentally preferable species for aquaculture, but these same factors make them very successful invaders of water bodies where they are not indigenous, and where they can outcompete and exclude native species. Tilapia are native to Africa and the Middle East, but have been introduced to more than 90 countries around the world. In many of these locations, Tilapia have become established in the wild with potentially significant impacts on local ecosystems. It is important that Tilapia farms minimize fish escapes in order to reduce this risk.

Tilapia farming can have low environmental impacts; however, the performance of individual fish farms can vary. Impacts may occur from pollution, misuse of chemicals, spread of disease, fish escapes, and the excess use of feed. These impacts can be more effectively managed through technology and production practices; however, these may not be uniformly applied, especially by small-scale farmers who may not be financially able to do so. Recently many Tilapia farms in China and around the world have started working towards the Aquaculture Stewardship Council's ASC certification and/or the BAP certification from the Global Aquaculture Alliance.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM FARMED TILAPIA



ENVIRONMENTAL IMPACT LEVEL: MODERATE

Tilapia's greatest strengths (being a hardy, fast growing and easy breeding species) also give rise to its biggest challenge (being a highly-invasive species that can negatively impact native species). Poor production practices, an issue more common for smaller, less financially secure farmers, may lead to pollution, misuse of chemicals, poor disease control, fish escapes and excessive feed usage.

SUSTAINABILITY IMPROVEMENTS NEEDED

Farms sited in regions where Tilapia are established in the wild should improve their own practices and also work together to reduce the cumulative impacts of their operations on local ecosystems. Farms in areas where Tilapia are not yet established must apply best practices and technology to avoid introducing the fish.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port imports BAP one Star certified Tilapia from China. Sea Port is a Governing Member of the Global Aquaculture Alliance which is actively working with many Tilapia farmers to use their Best Aquaculture Practices (BAP) certification guidelines to further achieve 2, 3, & 4 star ratings. Sea Port believes that Tilapia, which is now the 4th most popular seafood consumed in the U.S., will continue to improve its farming practices as it expands in China and around the world. Sea Port also believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and Tilapia is an important contributor to this needed 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.

