



SEA PORT®

Sustainability Assessment

FARMED WAKAME SEAWEED

Sea Port imports a seafood salad from Taiwan that contains farm-raised brown seaweed commonly known as “wakame” (*Undaria pinnatifida*). This is part of Sea Port’s Asian Specialty line of products. Wakame is native to Korea, Japan, and parts of China, but has been introduced to other areas around the world. When grown in its native range and in properly sited areas, wakame aquaculture has minimal impacts on the environment. It can actually improve water quality by producing oxygen and removing nutrients, such as nitrogen and phosphorous, from the water. However, when grown outside of its native range, wakame is a highly invasive, fast-growing species which can cause declines and exclusions of other native seaweed species by outcompeting them for light and space.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

FARMED WAKAME SEAWEED



ENVIRONMENTAL IMPACT LEVEL: LOW

When wakame is grown in its native range, there are minimal adverse environmental impacts and potentially improvements to water quality. However, outside of its native range, wakame is a highly invasive species which can lead to the decline and exclusion of native seaweed species.

SUSTAINABILITY IMPROVEMENTS NEEDED

It is preferable to source wakame from one of the countries where it is native, such as Korea, Japan, or China.

ACTIONS THAT SEA PORT IS UNDERTAKING

Sea Port is increasing its marketing of this nutritional super food and believes that doing so will help promote the expansion of this fundamentally sustainable seafood. Sea Port promotes the increased consumption of all low level trophic seafood such as wakame. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world’s seafood resources and Wakame Seasoned Seaweed Salad needs to 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.

