

Sustainability Assessment

SEA PORT®

WARM WATER LOBSTER TAILS

Warm Water Lobster, *Panulirus argus*, (commonly called spiny or rock lobster) is found in tropical and subtropical waters all over the world. Sea Port imports Caribbean red spiny lobster, which is overexploited throughout its range. Spiny lobster management in the Caribbean still faces many challenges despite some progress made. Spiny lobster from the Caribbean is primarily caught in dive and trap fisheries, which result in high rates of bycatch of undersized juvenile lobsters, and interactions with threatened and endangered sea turtles. Other finfish and invertebrates are also caught as bycatch in spiny lobster traps. The majority of the catch in the Bahamas is from casitas, or artificial habitat, used to attract lobsters. Minimal habitat impacts occur from dive fishing and traps, but lost gear and use of artificial habitat may have negative impacts on ocean floor habitat. Recently a small-scale artisanal Warm Water Lobster fishery in Mexico, Siam Ka'an achieved MSC certification.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM

WARM WATER LOBSTER TAILS



ENVIRONMENTAL IMPACT LEVEL: High

Inadequate resources lead to lack of enforcement of any management measures that are in place. Heavy fishing effort and juvenile lobster bycatch has led to population declines.

SUSTAINABILITY IMPROVEMENTS NEEDED

Better management is needed. Some areas have had luck with community-based area management, as it involves the communities that depend on the resource in protecting their livelihoods.

ACTIONS THAT SEA PORT IS UNDERTAKING

Recently "casitas" or special mock shelters have been used to help attract the lobsters so they all congregate in one spot and are therefore more efficiently harvested. Because of the economic importance of the commercial lobster fishery, the Department of Marine Resources in the Bahamas is working on fishery improvement projects (FIPs) that will move the fishery to be deemed sustainable under the United Nation's FAO Code of Conduct for Responsible Fisheries. They are working with the commercial lobster fishermen, the World Wildlife Fund, and large end users of Bahamian lobster tails. This critically important Bahamian fishery is well on its way to becoming certified as a sustainable fishery. In other regions of the Caribbean, multinational foodservice companies are working with Honduras and the Global Fish Alliance to improve that country's lobster fishery. Sea Port will continue to support the Caribbean lobster fishery as it moves steadily towards improved sustainability.

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

