

Sustainability Assessment

SEA PORT®

FARMED WHITE SHRIMP

In recent years roughly two thirds of the entire world's traditional tiger prawn farms have been converted over to Pacific White Shrimp (*Litopenaeus vannamei*). Even though black tiger prawn farming has lost its prominence, it was the initial driving force in establishing worldwide commercial shrimp aquaculture. Black tiger shrimp farming helped reveal negative environmental and animal health impacts that were the result of poor aquaculture practices. These lessons, along with issues learned directly from White Shrimp farming are now being applied to improve shrimp farming practices. All shrimp can be farmed responsibly to become more sustainable; however, many farming operations in South and Southeast Asia still need further improvement to meet this goal. White Shrimp farming ranges from traditional low input small artisanal family farms to more industrial, high-input practices. Historically both of these approaches have had negative environmental impacts such as mangrove destruction. However, mangrove habitats that were converted to shrimp ponds during the rapid growth (gold rush) years in the early 1980s were later found to be poor sites for aquaculture. Today many countries prohibit mangrove forest destruction and are actively reforesting mangroves at abandoned pond sites. Recent trends are to site the more intensive (high input) farms on higher grounds that are far away from mangrove forests. However, these more industrial shrimp farms can add additional problems including pollution, misuse of chemicals, overuse of marine resources in feed, and salinization of freshwater resources.

There is a worldwide push in shrimp farming to reduce environmental impacts; however, efforts are not consistently applied across the global industry, resulting in substantial variation in environmental performance between individual farms and countries. Sea Port's shrimp from Ecuador primarily comes from farms that have been independently verified to have more environmentally responsible practices. Thailand is also noteworthy for developing a national system that offers some protection from the worst impacts of shrimp farming.

GO BLUE! SEAFOOD SUSTAINABILITY SPECTRUM FARMED WHITE SHRIMP



ENVIRONMENTAL IMPACT LEVEL: LOW TO MODERATELY HIGH

Globally, shrimp farming has rapidly expanded, but all too often this expansion has occurred without effective environmental safeguards. The conversion of ecologically important mangrove forests has received much attention, but other impacts including disease, salinization of freshwater resources, overuse of marine resources for feed, and pollution have also occurred.

SUSTAINABILITY IMPROVEMENTS NEEDED

Collectively, farms need to improve practices, mitigate historical impacts, and use resources more responsibly.

ACTIONS THAT SEA PORT IS UNDERTAKING

Shrimp is the #1 consumed seafood in the U.S. Sea Port is increasingly sourcing from Pacific White Shrimp processors and farms that have achieved BAP (Best Aquaculture Practices) one, two, and three star certifications. Sea Port also sources from smaller artisanal family shrimp farmers and by doing so economically helps improve their lives. Sea Port is a Governing Member of the Global Aquaculture Alliance and as such has helped support the advancement of sustainable shrimp aquaculture on a worldwide basis and as a member of the NFI Shrimp Council has promoted the consumption of responsibly farmed shrimp as part of a diverse seafood diet. Sea Port believes that, in aggregate, choosing from a diverse variety of seafood is better for sustaining the world's seafood resources and that Farmed Pacific White Shrimp 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.

