

HOW TO MAKE SUSTAINABLE SEAFOOD CHOICES?

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OUR GOAL: 100% GOOD FISH IN 2030

SUSTAINABLE GALS



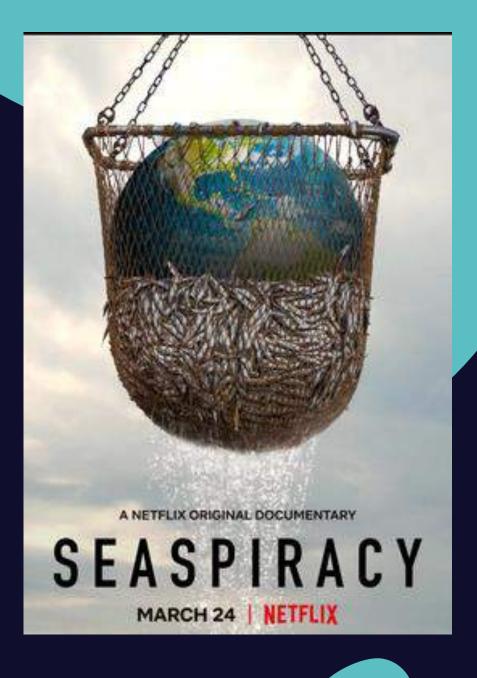
THIS IS A PRACTICAL WEBINAR

Why choose sustainable seafood? What are the Green Key criteria? How to choose sustainable seafood? Learnings from Green Key Netherlands



WHAT PROBLEMS ARE OUT THERE?

Overfishing Bycatch Illegal, unreported, unregulated (IUU) fishing Slavery, other social issues Use of antiobiotics, pesticides Eutrophication Diseases, outbreaks, poor welfare



WHAT ARE THE GREEN KEY CRITERIA AND HOW TO COMPLY?



Green Key

8.2 THE ESTABLISHMENT DOES NOT BUY PRODUCTS DERIVED FROM THREATENED OR PROTECTED SPECIES. (I) HH, CHP, SA, CC, R, A

As part of the purchase policy, the establishment does not buy meat, fish, or seafood products derived from threatened or protected species. To check the status of the species, it is recommended to use the IUCN Red List of Threatened Species or the CITES (Convention on International Trade in Endangered Species) Appendices. Species that are labelled as vulnerable, endangered, or critically endangered must not be purchased.





European Eel

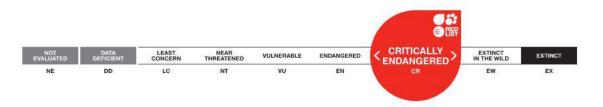
Anguilla anguilla

ABSTRACT

European Eel *Anguilla anguilla* has most recently been assessed for *The IUCN Red List of Threatened Species* in 2018. *Anguilla anguilla* is listed as Critically Endangered under criteria A2bd+4bd.

THE RED LIST ASSESSMENT

Pike, C., Crook, V. & Gollock, M. 2020. Anguilla anguilla. The IUCN Red List of Threatened Species 2020: e.T60344A152845...



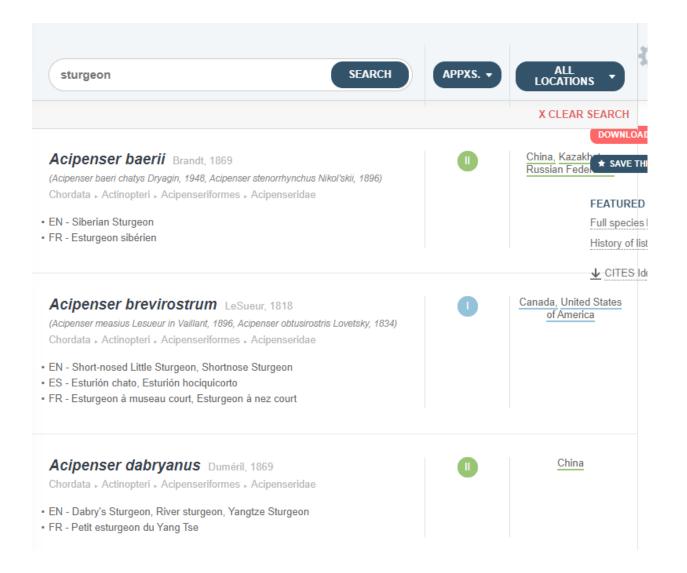
CITES (THE CONVENTION ON INTERNATIONAL TRADE IN ENDANGERED SPECIES OF WILD FAUNA AND FLORA

Checklist of CITES species

16 fish species in appendix I = most endangered, threathened with extinction

114 fish species in appendix II = not threathened with extinction but may become so, so trade closely controlled

24 fish species in appendix III = species that need extra care to prevent unsustainable or illegal exploitation





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TO CHECK THE STATUS OF FISH AND SEAFOOD, IT IS RECOMMENDED TO MAKE USE OF A (LOCAL)

FISH AND SEAFOOD GUIDE AND SPECIES WITH A 'RED' RATING SHOULD BE AVOIDED.

Check <u>www.goodfish.nl</u> or download the free app on your smartphone!

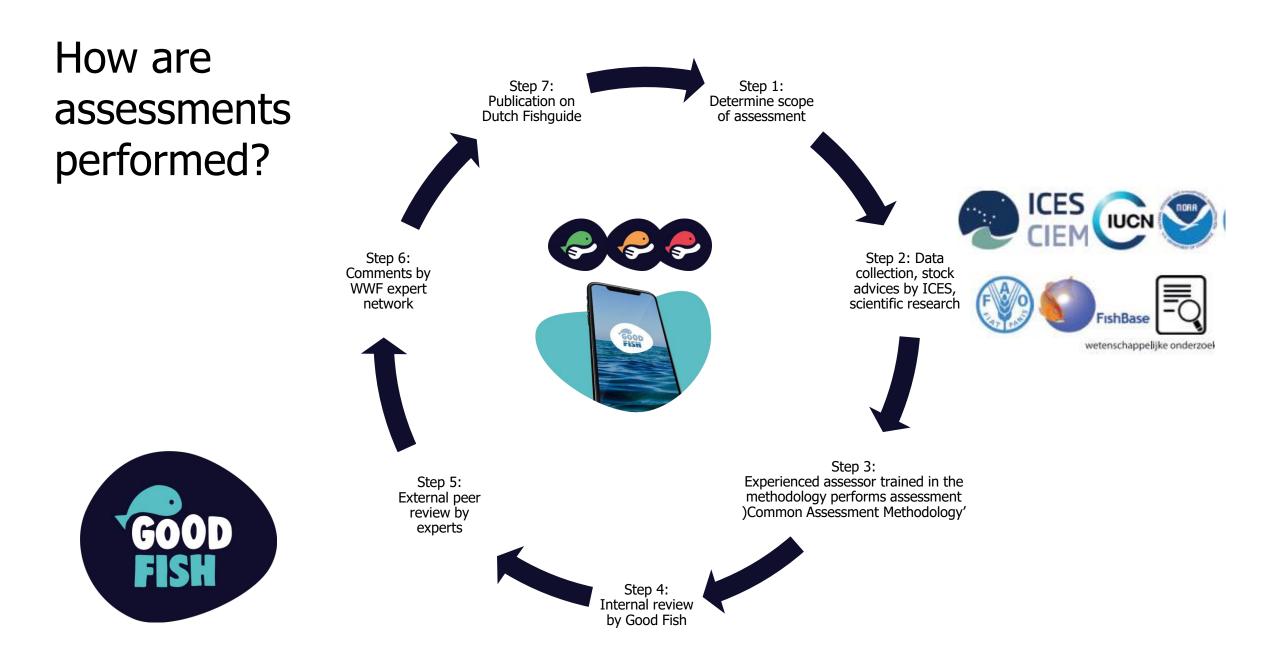
SEAFOOD GUIDE



Wild capture, Aquaculture, Freshwater methodology

2500+ assessments & used in 23 countries

Link to your local seafood guide: <u>Find via GSRA members</u> <u>Find via WWF seafood guides</u> Or <u>https://www.goodfish.nl/en/</u>



Se Atlantic salmon Salmo salar Origin Farming- / Catch method Worldwide Net pens/ Cages, Recirculation aquaculture system (RAS) JAN FEB MAR APA MAY JUN JUL AUG SEP OCT NOV DEC (1)Atlantic salmon 9 Salmo salar Origin Farming- / Catch method Worldwide Organic farmed 1 JAN FEB MAR APR MAY RIN JUL AUG SEP OCT NOV DEC (1)Atlantic salmon **e**, Salmo salar Farming- / Catch method Origin Atlantic Ocean, north-east (FAO 27) Net pens/ Cages Deelgebieden: Faroe Islands JAN FEB MAR APR MAY JUN JUL AUG SEP OCT WOW DEC

Information needed:

• What fish species?

Common or latin name

- Where from? Ocean region or country
- Production method?

Farmed: *cages, raceway systems, ponds ...*

Wildcatch: *trawling nets, gillnets, pole&line* ...



Salmo salar				
Drigin	Farming- / Ca	Farming- / Catch method		
Atlantic Ocean, north-east (FAO 2	27) Net pens/ Cag	s/ Cages		
Deelgebieden: Faroe Islands				
JAN FEB MAR APR MAY JUN	JUE AUG SEP OCT NOV DEC			
Source usage	Impact on the environment	Management	U	
.		\$		
		Final assessment		

Most salmon is cultivated on a large scale in Norway, Scotland, Ireland and the Faroe Islands. The management in Europe is well done and strict. One now keeps track of what's happening in a company and traceability is well arranged. Despite this we cannot take away most negative effects like [eutrophication], spread of sea lice, diseases and the negative effects of escapes on the wild population. There has been much research on optimising the feed, which resulted in a decrease of fish oil and fish meal to an optimal level. However, the content is still relatively high which makes it important to make the purchase of feed more sustainable. This happens for as now only in companies with a biological or <u>ASC</u> certificate.



ECOLABELS

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FURTHERMORE, RECOGNISED ECO-LABELS LIKE THE MSC (MARINE STEWARDSHIP COUNCIL) FOR WILD CAUGHT FISH AND SEAFOOD, THE ASC (AQUACULTURE STEWARDSHIP COUNCIL) FOR FARMED FISH AND SEAFOOD, THE GGN LABEL (CERTIFIED RESPONSIBLE FARMING & TRANSPARENCY) OR THE BAP (BEST AQUACULTURE PRACTICES) FOR CERTIFIED AQUACULTURE CAN HELP TO IDENTIFY PRODUCTS THAT ARE NOT DERIVED FROM AND DO NOT CONTAIN THREATENED SPECIES.

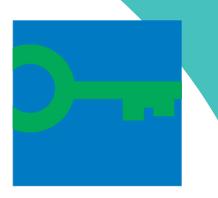
ECOLABELS

Which ecolabels can you trust?

- 1. Standard that is widely recognized, created with multi-stakeholder input
- 2. Third party certification
- 3. No commercial interest/ non-profit
- 4. Continuous improvements, ISEAL certified



Fisheries	Aquaculture			
Marine Stewardship Council	Aquaculture stewardship council	Biological (EKO,Soil association, Ecocert, Natuurland, Bio Suisse	Global GAP	Best Aquaculture Practices**
Healthly stock Minimum impact on the ecosystem Good management practices	Water quality Responsible sourcing of feed, disease prevention, good social circumstances	Norm set by European Commission No GMO, colouring or antioxidants, biological feed, animal welfare	Food safety, environmental performances, welbeing and safety of staff	Certifies whole production chain, processing plant, farm, hatchery and feed mill <i>Choose for at</i> <i>least 2 stars</i>



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HOW TO PROVE YOUR COMPLIANCE?

URING THE AUDIT, THE ESTABLISHMENT PRESENTS ITS WRITTEN POLICY CONFIRMING THAT IT DOES NOT BUY PRODUCTS FROM THREATENED SPECIES AND HOW THAT IS BEING ENSURED, E.G. THROUGH A CONFIRMATION OR CERTIFICATION (IF APPLICABLE) FROM THE SUPPLIER. THE VISUAL INSPECTION OF THE MENU CONFIRMS THE COMPLIANCE.

STEPS BY GREEN KEY NETHERLANDS

1.Participant creates a new menu and uses the local seafood guide to see how the fish is rated. Red rated fish should be avoided.

2. Before the Green Key audit takes place, the participants requests an inventory of all the fish bought at his fish supplier + the specifications of each product + the rating on the (local) seafood guide

3.In case red rated fish has been bought, this is removed from the menu and replaced with a sustainable variant before the Green Key audit.



AVOID LIST

UNCERTIFIED: COD, TUNA TROPICAL SHRIMP, EEL, SWORDFISH, RAYS, SHARK, MONKFISH, PANGASIUS, TILAPIA



THANK YOU!

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