



Product Description

Shelf-stable food products composed primarily of seafood of any species. This includes, but is not limited to, shelf-stable anchovies, shelf-stable salmon, shelf-stable sardines, and caviar. It does not include shelf-stable tuna or shelf-stable meat.

Mission

The mission of The Sustainability Consortium (TSC) is to improve the sustainability of products when they are made, purchased, and used, with a focus on manufacturers and the retail buyers who decide what products to carry in stores. The information in this document is drawn from our detailed research on known and potential social and environmental impacts across product life cycles. TSC acknowledges that other issues exist, but we have included here those that are most relevant to the decision making of retail buying teams and manufacturers. The topics are listed alphabetically for ease of reading; the order does not represent prioritization or other criteria.



Animals

Animal Welfare

Poor aquaculture operations, management, and processing procedures can lead to higher rates of deformities, disease, injuries, and stress in fish. Aquaculture operators should implement best practices and certifications for animal welfare to avoid these problems.



Managing the Supply Chain

Biodiversity

Potential biodiversity impacts occur during aquaculture and fishing operations. Aquaculture and fishing operators can use certifications and implement programs, practices, and technologies to reduce these biodiversity impacts. These strategies, in the case of fishing operations, should address impacts related to bycatch, sea floor disturbance, chemical and trash pollution, and declining fish populations. In the case of aquaculture operations, strategies should include appropriate farm location, disease spread, shellfish escapes, and impacts from land clearing.

Climate and Energy

Electricity and fuel use during aquaculture operations, fishing operations, and distribution releases greenhouse gases and can pollute the air and water. Aquaculture operators, fishing operators, and manufacturers should track energy use, implement efficiency programs, and optimize the transportation routes used to distribute their products.

Pollution

Use of chemicals to prevent unwanted sea life from growing on equipment and boats can have negative effects on workers and aquatic animals and plants. Use of chemicals can also release greenhouse gases. Use of antibiotics in aquaculture operations can have negative effects on the local environment and lead to increased antibiotic resistance and poor health in workers. Aquaculture and fishing operators should use programs, practices, and technologies to reduce antibiotic and chemical use and prevent ocean pollution.



Use of Resources

Water

Aquaculture operations for farmed seafood can use a significant amount of water and contribute to freshwater depletion, which is especially problematic in water-stressed regions. Aquaculture operators should implement best practices to optimize, measure, and track the efficiency of freshwater use and preserve water quality by monitoring the water effluent discharged from their facilities.



Workers and Communities

Community Rights

Aquaculture and fishing operations can impact fish habitats and may cause conflicts with other users over access to land, water, and fishing grounds. Suppliers should consult with communities about their operations and avoid restricting community access to fishing grounds. Computers and technology should be used to monitor the number of wild-caught fish and ensure that fish habitats are not harmed. Manufacturers should purchase fish that are certified for sustainability.

Workers

Aquaculture and fishing industry workers, especially women and migrants, may face unfair pay, discrimination, and limited freedoms. They may also be exposed to dust, chemicals, or other industrial hazards. Aquaculture and fishing operators should implement programs that protect labor rights and ensure the health and safety of their workers.