



WHAT IS SUSTAINABLE SEAFOOD?

Sustainable seafood is fish, shellfish and seaweeds that are grown and/or harvested in such a way that protects the organisms, the health of the oceans and the livelihoods of fisheries-dependent communities, while ensuring that these resources are available for future generations of fishermen, farmers and consumers.



Furthermore...

Many local fisheries or farms won't have any of these labels, but it doesn't mean that you shouldn't buy local seafood or that it's not sustainable! The U.S. has the best and most strictly managed fisheries and farms. In addition, the New York Department of Environmental Conservation (DEC) sets and enforces stringent regulations for wild and farmed seafood populations. If it's caught or grown in NY waters by NY fishermen or farmers, it's a great choice!

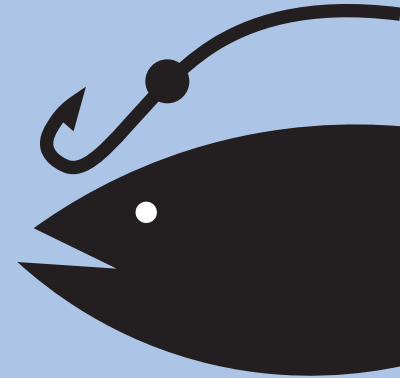
Certain grocery stores will have their own standards for sustainable seafood. We encourage you to seek out a store's website for further information about those certifications.

Finally, this is not a list of every label out there! This guide is meant to be a glimpse of most commonly seen labels.

For more information on the specific standards set by 3rd parties and government agencies check out NYSG's "Sustainable Seafood" Publication at nyseagrant.org/seafood.

Or contact:

Michael Ciaramella, M.Sc., Ph.D.
Seafood Safety and Technology Specialist
New York Sea Grant
(631) 632-8730
mc2544@cornell.edu



SUSTAINABLE SEAFOOD LABEL GUIDE FOR NY

Labels Commonly Seen in NYS



Alaska Responsible Fisheries Management (RFM)

Fisheries pay to be independently assessed against RFM criteria and the rights bear their logo (above).

Criteria is based on the United Nation's internationally recognized Food and Agricultural Organization's sustainable standards.

Monterey Bay Aquarium
Seafood Watch



Monterey Bay Aquarium's Seafood Watch (SFW) program assesses fisheries and farms practices against their own set of criteria.

A "stoplight" method of labeling is used so consumers can identify varying levels of sustainable seafood based on harvest method and location.



Aquaculture farms and facilities pay to be audited by Best Aquaculture Practices (BAP) approved auditors.

If the facility is in compliance with BAP standards, they get to use the "certified" label shown above.

Uses a star system to show how integrated BAP standards are from farm to plate.



Fisheries pay to be audited by Marine Stewardship Council approved auditors.

If the fishery passes the audit, they get to be certified sustainable by MSC and bear the MSC logo above.

Seafood processors can also be certified by MSC.

The Safina Center
at Stony Brook University

The Safina Center uses SFW criteria to determine sustainability.

Also includes human health effects, like mercury levels, in their assessment.

Uses the stoplight method to rate sustainability and red flag icons to identify human health concerns.

Recognizes MSC certification.



Aquaculture farms or facilities pay to be audited by Aquaculture Stewardship Council approved auditors.

If the farm or facility passes the audit they get the farmed responsibly label from ASC (above).

Wait! Don't see a label? Check the back label for more details...