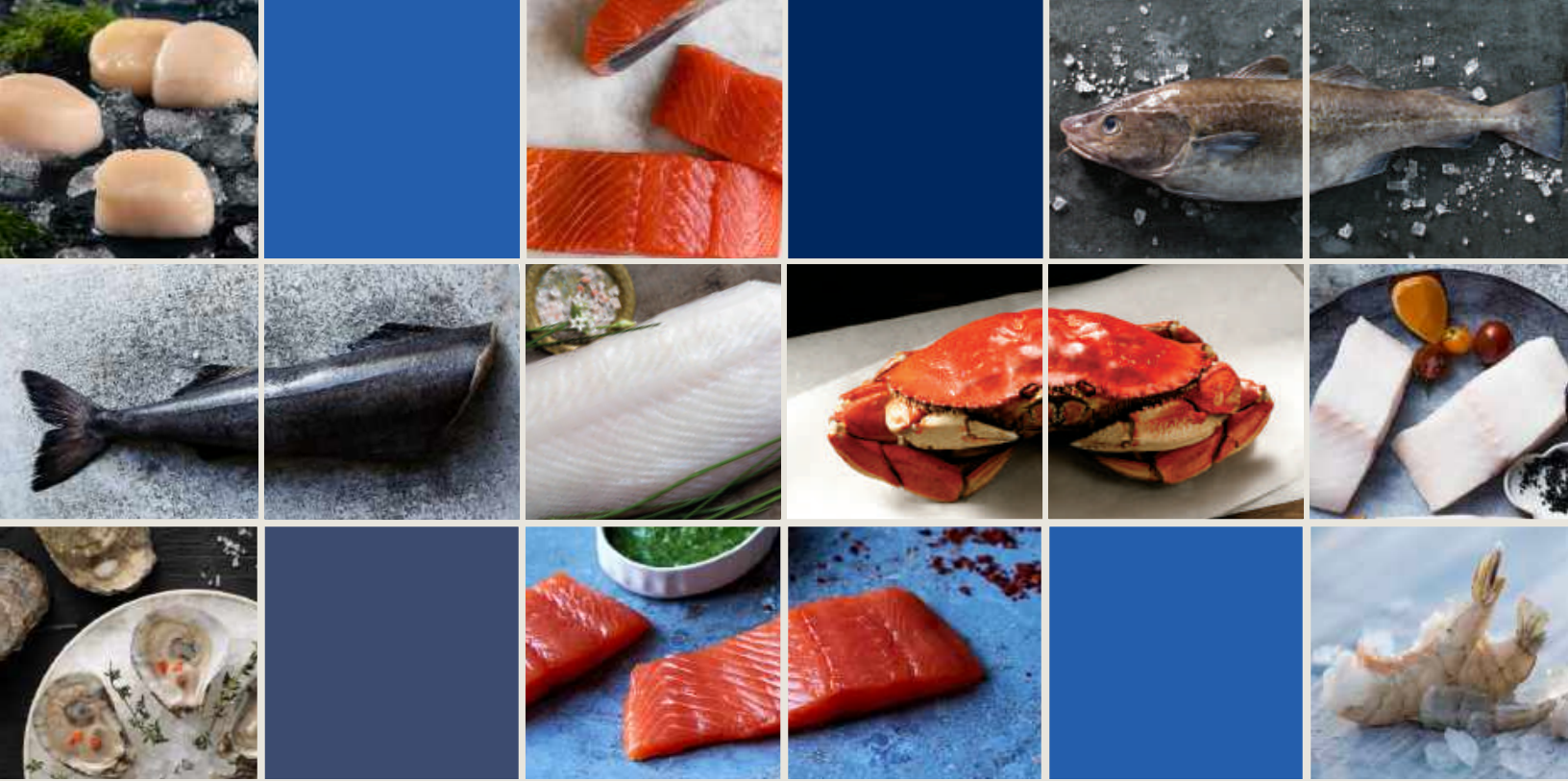




OCEAN WISE SEAFOOD PROGRAM

True North Seafood is proud to partner with the Ocean Wise Seafood program on a number of sustainable seafood species.

Overfishing is one of the greatest threats our oceans are facing today. The Ocean Wise sustainable seafood program helps to ensure that we will be able to enjoy seafood for generations to come. Ocean Wise Seafood works with business across the seafood supply chain to increase access to sustainable seafood options.



How does Ocean Wise Seafood define Sustainable Seafood?

Sustainable Seafood can be defined as species that are caught or farmed in a way that ensures the long-term health and stability of that species, as well as the greater marine ecosystem.

How does it work?

The Ocean Wise Seafood classification system has two categories: Ocean Wise or Not Recommended. Species are regularly updated or reclassified with the latest scientific information.

What is the criteria that must be met for a species to be Ocean Wise recommended?

1. Harvesting that ensures healthy and resilient stocks/populations
2. Effective and adaptive management
3. Limited negative impacts on habitats and other species



For more information on the Ocean Wise seafood program visit seafood.ocean.org

Which True North products are Ocean Wise?

- Sea Scallops
- Bay Scallops
- Oysters
- Sockeye Salmon
- Chum Salmon
- Pink Salmon
- Chinook Salmon
- Coho Salmon
- Dungeness Crab
- Baridi Crab
- Pacific Cod
- Sablefish
- Pollock
- Pacific Halibut
- Pacific White Shrimp

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