



Friends of Clayoquot Sound

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PRESS ADVISORY

Trilogy Fish Co. Opts Out of SeaChoice Sustainability Commitment

Tofino, January 29th 2009- Friends of Clayoquot Sound are disappointed to learn that the Trilogy Fish Co. is once again selling farmed chinook salmon that were grown in open net-pen facilities. It was reported in August 2007 the store would only carry products that are listed as sustainable by the SeaChoice seafood guide. SeaChoice produces a list designed to help consumers make sustainable seafood choices and is used across North America. Evidently the company has changed their policy against selling “all sustainable foods”. As of January 29th 2009, SeaChoice suggests consumers avoid buying farmed chinook salmon due to a myriad of environmental concerns (see <http://www.seachoice.org/profile/118/view> for the farmed salmon sustainability profile). Kevin Bruce of the Friends of Clayoquot Sound said, “ it is important for people, who try to incorporate sustainability into their lifestyle, to know that Trilogy Fish Co. is no longer adhering to the SeaChoice guide for sustainable fish products. We ask local consumers to encourage Trilogy Fish Co. to recommit to the policy of selling “sustainable seafood” products. Wild salmon are seasonal so consumers should expect to buy a fresh frozen product during the off season”.

Among the most critical issues with farmed chinook salmon is the use of marine resources in growing the product. Salmon are a carnivorous group of fish and it takes substantially more fish biomass used as feed than is actually produced as farmed salmon. The feed efficiency of salmon farming is a complex subject, but it is noted that depending on the production region, between 2-8 kilograms of wild fish are needed to produce one kilogram of farmed salmon. Any way you slice it, growing carnivorous chinook salmon is not sustainable.

Trilogy Fish Co. decided to sell farmed salmon again because they “could not source enough wild fish”. This is unfortunate and highlights not only the local/regional problems with Pacific salmon stocks but also the state of fisheries around the globe. In 2005 UBC fisheries biologist, Professor Daniel Pauly and other notable authors, published an article in the top scientific journal *Nature* providing evidence that global fish catches have been declining since the 1980’s and that the continuation of present trends will lead to a supply shortfall that aquaculture will not be able to compensate for. Instead, the salmon farming industry contributes to the global fisheries problem by removing massive quantities of small wild fish from the ocean food chain to be used as feed product.

Friends of Clayoquot Sound encourage consumers to purchase sustainable seafood products (visit <http://www.seachoice.org>). Salmon grown in open net-pen farms are not sustainable. Go to www.bettersalmon.com to learn more about the environmental impacts associated with open net-pen salmon farms and what you can do to help.

For more information contact Mark Spoljaric at 250 725 4218.