



Wild, Natural & Sustainable®

# ALASKA SEAFOOD

## Our Sustainability Story

### FIVE PILLARS OF SUSTAINABILITY



FAMILIES & COMMUNITIES

FISHERIES MANAGEMENT

RESOURCE UTILIZATION

SOCIAL RESPONSIBILITY

CERTIFICATION



## Families & Communities

*Alaska's Fishing Families and Communities Drive Sustainability*

ALASKA'S FISHING FAMILIES are the heart and soul of the Alaska seafood industry, and as we hand down fishing practices from generation to generation, we believe passionately in the importance of sustainability.

IN FACT, many communities' way of life depends on healthy wild fish stocks. That's why Alaska's fishermen and fishing communities are so dedicated to upholding our strict fishing laws, using sustainable harvesting methods, and adhering to robust fisheries management policies based on the latest scientific data.



Most of Alaska's 8200+ fleet belong to multi-generational, small family businesses.

For many rural Alaska communities, the seafood industry is often the largest source of employment, wages, and tax revenue.





## Fisheries Management

...  
*Designed to Adapt: Studying  
 Change to Safeguard Ecosystems*  
 ...

ENVIRONMENTAL SHIFTS, such as those induced by climate change, can impact the delicate balance of species within ecosystems. Alaska fisheries management utilizes cutting-edge scientific methodologies to continuously monitor fish populations and their habitats. This allows us to adapt our management strategies in real-time, ensuring the preservation of both current needs and the long-term health of our ecosystems, safeguarding not only the fish stocks but also the communities reliant upon them.



In Alaska, sustainable fishing has been the law since 1959 when Alaska became the only state with sustainability written into its constitution. Alaska continues to pioneer successful, science-based responsible management practices making it the gold standard for fisheries around the world.

State, federal and international management agencies share the goal of sustainability; following their legal mandate to prevent overfishing or harm to ecosystems and fishing communities.

Public participation by fishermen, seafood processors, and environmental groups is another key component for Alaska's excellent fisheries management.

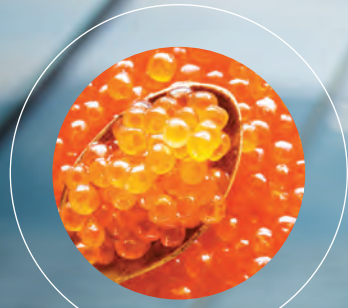




## Resource Utilization

Alaska Strives to Use  
100% OF EACH FISH

THE ALASKA SEAFOOD INDUSTRY strives for maximum use of each and every species. All parts of Alaska seafood like roe (fish eggs), collars and skin are treasured in different markets around the world. After primary processing, many Alaska seafood producers use the remaining materials to create products such as fishmeal and fish oil. This increases the value, increases utilization, and creates diversity in the marketplace for Alaska seafood.



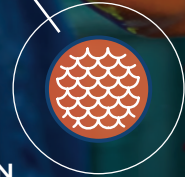
Alaska pollock fish oil is used as fuel in remote processing facilities. ... Mentaiko is made from the cured roe of Alaska pollock, and is a treasured delicacy.



**BONES**  
Used in pet food, fertilizer and to remove heavy metals and radioactive waste from contaminated soil.



**MILT, STOMACHS & ROE**  
These are treasured delicacies and are highly valued as specialty products worldwide.



**SKIN**  
Have healing properties, are used in textiles, and biodegradable "plastic" can be made from fish scales.



**OIL**  
A great source of heart-healthy omega-3 fatty acids DHA & EPA, often used in vitamin supplements.



## Social Responsibility

...  
*Protecting Both  
the Seafood and the People*  
...

WHILE PROTECTING the environment and fish is of utmost importance, in Alaska, protections extend to the people as well. We ensure safe and fair working conditions and livelihood security for the people employed in the Alaska seafood industry and for rural communities who depend on fishing for cultural practices and for food to feed their families. The seafood industry serves as a cornerstone of the Alaska economy and prioritizing social responsibility remains a key element of our business practices.



REGULATION → OVERSIGHT → ENFORCEMENT

Fisheries in Alaska operate under a broad suite of federal and state laws and regulations that ensure workplace safety. Compliance is implemented through rigorous inspections and enforcement.



## Certification

...  
*Tracking Your Seafood  
from Fishery to Plate*  
...

**CERTIFICATION PROVIDES** a way for fisheries to show responsible fisheries management and strong governance. Certification measures against a standard of best practices for how fisheries are sustainably managed and provides a high level of assurance that the seafood you purchase is verified as sustainable or responsible, was harvested legally, and is traceable back to its source. Alaska demonstrates this through dual independent, third party sustainable seafood certifications — Responsible Fisheries Management (RFM) and Marine Stewardship Council (MSC).



Want one more assurance your seafood is truly sustainable? Buyers can rest easy knowing that certified fish can be traced back to their origin at a certified fishery through the chain of custody programs provided by RFM and MSC.

Both programs are benchmarked by the Global Sustainable Seafood Initiative (GSSI) and aligned with the United Nations Food and Agriculture Organization (FAO) Code of Conduct for Responsible Fisheries, the most comprehensive set of international standards and best practices for wild fisheries.

RFM certified products show 'Alaska' directly on the logo so you know exactly where your product comes from, and with no fee to use, it keeps costs lower from processor to consumer.



# When looking for sustainable, wild seafood **ASK for ALASKA**

Wild seafood is one of Alaska's most precious resources and our state goes to great lengths to prioritize its continued abundance. From fishermen and processors to scientists and law enforcement officials, sustainability is not only crucial to our livelihood, but a deeply ingrained tradition.



SCAN TO LEARN MORE



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