

SUSTAINABILITY IN AQUARIUM & ZOO NUTRITION PROGRAMS: APPLICATIONS OF CURRENT PROGRAMS FOR HUMAN FOOD APPLICATIONS

Karin Stratton^{1}*

¹Monterey Bay Aquarium, 886 Cannery Row, Monterey, CA 93940 USA.

Regarding seafood species, there are many ways to assess the sustainability of wild capture and farmed seafood. In fact, 85% of the seafood items sold in US markets carry a sustainability rating or eco-certification. For many of the seafood species used in animal diets, these statistics do not apply as many of these species are considered “unranked,” meaning a sustainability assessment has not yet been done.

Using assessment tools created for restaurants and retailers, along with data collected from Seafood Watch Conservation Partners, we now have a glimpse into the seafood trends used in animal diets within our industry. Additionally, these metrics will inform the Seafood Watch Science team which unrated species need prioritization for future assessment.