Sea Pact is an unprecedented coalition of 9 progressive North American seafood distributors who have joined together in support of improving the fishing and fish farming systems that they procure from to promote positive changes for the world's oceans.

Sea Pact’s Member Businesses

**Founding Members:**
- Santa Monica Seafood
- Albion Fisheries
- Seattle Fish Company
- Seacore
- Fortune Fish & Gourmet
- Ipswich Shellfish

**Additional Members:**
- Stavis Seafoods
- AC Coverts
- J.J. McDonnell

What Types of Projects Are Funded?

- Gear or Farm Improvements
- Species Research and Data Collection
- Research to Improve Farming Practices
- Fisheries Management
- Regional Aquaculture Management
- Fishery Habitat Restoration
- Wild Stock Enhancement

How Does Sea Pact Select Projects?

Sea Pact issues a request for proposals on annual basis. Once submissions are received, the Sea Pact advisory council reviews all applications with environmental consultants FishWise, Sustainable Fisheries Partnership, and Resiliensea Group to select funding recipients.

Potential projects are evaluated on their environmental need, their fiscal needs, their relevance to the seafood industry, and the socioeconomic impacts they could have on fishing or farming communities.

“We hope to create meaningful change in the industry - reviewing grant submissions creates an opportunity for our organization to learn about projects currently impacting our industry, and to pick ons that we feel will have the most influence.” - Logan Kock, Vice President of Strategic Purchasing & Responsible Sourcing at Santa Monica Seafood and Chairman of the Sea Pact Advisory Council
Sea Pact has funded 7 projects since its inception in 2013. Here’s a brief look at how each of them impact the seafood industry and drive positive change.

- **Chilean Farmed Salmon Aquaculture Improvement Project to the Aquaculture Stewardship Council Certification (ASC):** ASC is a robust sustainability standard, and often used by retailers and other buyers as an indicator of sustainability. With the increase in demand and market acceptance of ASC, this project aims to increase available volumes of farmed ASC certified salmon.

- **University of North Texas - Probiotic use in Finfish Aquaculture:** Consumer demand for antibiotic-free products has recently increased. The UNT project seeks to replace antibiotic use in farmed fish, with a safe, all-natural probiotic, to meet rising consumer demand.

- **University of Maine - Softshell Clam Aquaculture Improvement:** This project is unique in that it approaches improvements on an ecosystem level by addressing invasive predators, impacts of rising seawater temperatures, and enhancing wild and cultured clam populations.

- **CeDePesca Brazilian Lobster FIP:** Sea Pact funding is enabling Brazilian spiny lobster fishermen that participate in fishery improvements to differentiate their harvest with the use of brand, which can also be used in markets. This FIP is helping to reduce severe illegal and unreported harvest of lobster in this fishery.

- **Sea Delight Mexican Grouper FIP:** Grouper is an important seafood item to many restaurants and retailers that have made commitments to sustainable sourcing. This project is working to improve the environmental sustainability of the fishery, while also maintaining economic viability for the fishermen.

- **Fathom Consulting’s Pelagic Trawl Gear Improvement:** Product from vessels using modified pelagic trawl gear in California’s groundfishery is harvested in a manner that reduces seabed impacts, reduces bycatch, and improves fuel efficiency for fishermen.

- **CeDePesca Panamanian Mahi FIP:** There are a limited number of mahi FIPs worldwide, yet many major seafood buyers are committed to sourcing fish that is certified, rated by Seafood Watch, or in a FIP.

For more information visit [www.seapact.org](http://www.seapact.org)

Questions? Contact your Sea Pact representative, or email us: [info@seapact.org](mailto:info@seapact.org)