

In the EU, one of the largest consumers of fish in the world, it remains difficult for buyers to know which seafood products are harvested sustainably. The **majority of the seafood products** on the EU market **come from wild-fisheries (55%)** and **the rest comes from aquaculture**. What is especially concerning is that **almost 70% of the EU fish supply comes from imports**. There is currently no EU-wide requirement to include information on the package of seafood products about their environmental or social sustainability, and traceability remains inadequate for certain types of seafood products.

In the EU, **imports are worth 2.8 billion euros annually**. Despite this however, traceability and crucial information, such as the species, origin and catch methods, are lacking for some products, making it difficult to know if the fish we consume is sustainable or not. In an attempt to provide consumers with accessible, equitable and sustainable foods, all the while preserving the health of both consumers and natural ecosystems, the EU plans to **propose the development of a sustainability label** under the Framework for Sustainable Food System. Several policy options are being discussed regarding the specifications of this label and whether it should be voluntary or mandatory. This is an **opportunity to promote the advantages of robust traceability in the seafood industry**.

Ahead of the release of the Framework for Sustainable Food System proposal by the European Commission, we ask for an EU-wide informative sustainability ranking system, rather than a yes/no label.

## For seafood, the sustainability ranking system must:



Be **mandatory** for all seafood products (including processed and imported products).



Be **trustworthy** and based on strong traceability standards.



Use **sustainability criteria** that are fair, robust, and based on scientific advice.

We believe that **an EU-wide, mandatory sustainability label in the form of a seafood sustainability ranking could help those who eat, buy, or sell seafood make sustainable choices**, and could avoid products associated with illegal practices, unsustainable environmental practices and unethical working conditions. Furthermore, it would not only inform consumers, seafood businesses, and restaurants, but also incentivise the major players in the seafood industry and transform the food environment.

**We ask you to defend consumers' right to know  
and choose what they eat!**

## Signatories:

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