



## **SUSTAINABILITY PRINCIPLES**

### **FOR SEAFOOD SOLD THROUGH SYDNEY FISH MARKET PTY LTD'S AUCTION AND DIRECT SALES SYSTEMS**

The operating environment for Sydney Fish Market Pty Ltd (SFM) is dominated by Sydney's rapidly increasing demand for quality seafood due to health, lifestyle and commercial reasons.

SFM is conscious of the increasing local, national and global pressures on, and competition for, finite seafood resources.

Therefore in order to provide leadership in securing sustainable access to a diverse range of premium quality seafood that is expected of one of the world's great coastal cities, SFM will:

- promote availability of, and trade in quality seafood that comes from demonstrably ecologically sustainable wild fisheries and environmentally best practice aquaculture.
- label product adequately and accurately to ensure that its customers have sufficient information to make informed purchasing decisions and its suppliers are aware of SFM's exacting standards.
- promote Australian product from wild catch fisheries that have been assessed as sustainable in accordance with the best available data and scientific analyses. In the absence of formal management plans for sustainability of specific fisheries the principles of the Commonwealth Environment Protection and Biodiversity Conservation Act 1999 will apply.
- promote only those Australian aquaculture products that are produced under an Environmental Management System.
- support rigorous scientific research into the sustainability of fisheries.
- support OceanWatch Australia in its work with seafood suppliers to protect aquatic habitats and minimise undesirable by-catch.
- maintain a best practice through-chain traceability system and will continue to encourage innovation in this field.
- never knowingly trade in seafood that has been caught or farmed illegally.

*Last updated 31 August 2009*