SOS FOR BIODIVERSITY SAVE OCEAN SPECIES



WORLD OCEANS DAY GUIDE

2024 EDITION



STOP OVEREXPLOITATION LET'S EAT SUSTAINABLY

In partnership with **C** Ethic Ocean

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PROTECTING **BIODIVERSITY**

whether in marine ecosystems or freshwater, wild or farmed species



Mauro Colagreco Vice President, Chefs Relais & Chateaux

"Since 2009, we have been closely collaborating with Ethic Ocean to preserve the ocean. We take action every year, in honor of World Oceans Day, to raise awareness of our long-term commitments. From Fish Unknown to Seaweed Symphony and SEAsonality, our most recent campaigns were amplified by Relais & Châteaux, our members and our chefs, demonstrating complete alignment on the most pressing issues of the day.

Over the years, we have learned how to use our position and influence to inspire wider change throughout the world of hospitality. In 2009, we banned bluefin tuna from our menus and helped save the stock of the species in the Atlantic and the Mediterranean. And at the end of 2023, I issued a call-to-action to all Relais & Châteaux chefs to join Ethic Ocean's *'Eel, No Thank You'* campaign. We also sent letters, co-signed with Ethic Ocean, to the European Union ministers, calling on them to act on all causes of the European eel's decline. Their response did not meet our expectations, so the campaign must continue.

I am sending an SOS for Biodiversity. We must take action now - together!

It is our responsibility to be aware of the issues and adapt our dining habits. Our latest Sustainability Report confirms that 5% of wild seafood products sourced by Relais & Châteaux restaurants is, in fact, red-listed, and a further 15% has an unknown rating*. We still have a long way to go.

So let's celebrate World Oceans Day by awakening new depths, spreading our message loudly and clearly: SOS for Biodiversity!"

^{*}See source data from our Sustainability Report in Appendix 2.

HOW CAN YOU PARTICIPATE? IT'S VERY SIMPLE!

Relais & Châteaux aims to remove all red-listed species from its menus, starting with eel. By serving only sustainably-sourced seafood—and validated as such by Ethic Ocean—you are highlighting your commitment. For example, you can remove eel from your menu and replace it with a green-listed species.

JOIN #SOSFORBIOSIVERSITY WITH THE "EEL, NO THANK YOU" INITIATIVE	JOIN #SOSFORBIOSIVERSITY BY SERVING GREEN-LISTED SPECIES
 STEP 1 Remove eel from your menu(s) and notify the communications team by email STEP 2 Prepare "Eel, No Thank You" content and post on social media 	 STEP 1 Remove red-listed species from your menu(s) and notify the communications team by email STEP 2 Insert your species & activation plan into the Management Center (species will be validated by Ethic Ocean)

STEP 3 - Participate on June 8 (or until October) using the Animation Kit



The United Nations For World Oceans Day 2024, the theme is Awaken New Depths.

Awaken New Depths "Our relationship with the ocean needs to urgently change, and our efforts have only skimmed the surface to date. To motivate widespread momentum for the ocean, we need to awaken new depths." United Nations

Relais & Châteaux

Our Association, which counts 800 restaurants across 580 properties, has been dedicated to preserving marine resources since 2009, when we signed the Ethic Ocean charter.

World Oceans Day provides the opportunity to celebrate our commitment and raise awareness among guests about these issues.

A PRACTICAL GUIDE TO STOPPING THE OVEREXPLOITATION OF AQUATIC SPECIES

It is essential to understand the sustainability criteria of aquatic resources in order to responsibly source fish, crustaceans, mollusks or seaweed, whether marine or freshwater. Most marine species are assessed annually by scientists. NGOs then present the state of resources via color codes, in order to help buyers more easily select sustainable species and provenances.



RED-LISTED AVOID CONSUMPTION

Indicates wild stock is threatenedFarms are irresponsibly managed

YELLOW/ORANGE-LISTED

CONSUME IN MODERATION

Indicates concerning issues linked to production (whether wild or farmed)
Certain information must be verified before making any purchase

GREEN-LISTED PREFERRED CHOICE

- Can be consumed with peace of mind, as long as the species' origin, stock status and production conditions are verified

LESS BUT BETTER

Faced with the environmental emergency, it is important to reduce our intake of animal proteins, from terrestrial and aquatic.

Production of seafood has increased ninefold over the last 50 years.

- BETTER = sustainable stock + low-impact fishing techniques + animals have been able to reproduce
- BETTER = raised in responsible conditions



RED-LISTED SPECIES

Many species of unsustainable fish, crustaceans and mollusks are still present on Relais & Châteaux menus. It is each member's responsibility to verify the sustainability criteria of species with their supplier. This guide is here to help you. Below are some examples of species presenting significant challenges in terms of sustainability.

EELS

Eels are migratory fish that spend part of their lives in freshwater rivers or brackish waters, and which return to the sea to spawn. There are several species of eels in the world; most are critically-endangered (*IUCN's red list*).

Eel '*farms*' are simply '*grow-out*' farms: glass eels (*fry*) are taken from the wild to be grown in captivity until they are large enough to be marketed. This method further weakens stocks, which have already collapsed.

Overfishing, illegal fishing, and degradation of the natural environment (*through man-made dams, pollution, etc.*) threaten many species of eel. It is imperative to stop its consumption.

Let's remove eels from our menus.

EUROPEAN EEL

Species: Anguilla anguilla

Habitat: North-East Atlantic, European and African continental waters, Mediterranean Sea, Black Sea

Sustainability Rating: Red

To save this critically endangered species, we will continue our campaign in partnership with Ethic Ocean #EelNoThankYou.

THE NORTH AMERICAN EEL

Species: Anguilla rostrata

Habitat: Northwest to west central Atlantic, from Greenland along the Atlantic coast of Canada and the United States to Panama, and across much of the southern Antilles to Trinidad

Sustainability Rating: Red

JAPANESE EEL

Species: Anguilla japonica

Habitat: Asia, from Japan to the East China Sea, Taiwan, Korea, China and the northern Philippines. The spawning grounds of this species are probably in the western Mariana Islands

Sustainability Rating: Red

THE AUSTRALIAN EEL

Species: Anguilla australis Habitat: South-West Pacific, east coast of Australia and New Zealand, extending north to New Caledonia Sustainability Rating: Red



OTHER SPECIES WHICH ARE VULNERABLE

For the following types of fish, crustaceans and mollusks, many species of salmon, tuna, cod and shrimp face many sustainability challenges.



SALMON*

Populations of different species of wild salmon have become significantly more rare throughout the world due to intensive fishing, changes to their habitats and climate change.

Some Pacific salmon stocks are doing a little better than others, while Atlantic salmon stocks have collapsed.

The Atlantic *salmon Salmo* salar has disappeared from many rivers in Europe and North America in which it once abounded. Almost all of the salmon consumed in the world comes from the farming of this same species. Breeding, which is practiced in a floating cage at sea, began in the 1960s in Norway and the United Kingdom, which both remain the main producing countries along with Chile.

Around 3 million tonnes of farmed Atlantic salmon are produced per year. Many issues must be taken into account at the breeding level: production conditions must be checked before any purchase to take into account animal feeding, respect for animal welfare, respect for the environment, etc.

TUNA

There is great diversity within tuna. They are oceanic migratory species, some of which are tropical.

Among the most consumed species (yellowfin tuna, albacore tuna, skipjack tuna, bigeye tuna, bluefin tuna), the stocks of each species are managed by international Commissions such as the International Commission for the Conservation of Atlantic Tunas (ICCAT), the Indian Ocean Tuna Commission (IOTC), CCPOC, and the Inter-American Tropical Tuna Commission (IATTC), depending on the region.

Issues facing tuna stocks:

- Fishing techniques: avoid tuna caught using Fish Aggregating Devices (FADs)
- Size: avoid immature tuna
- The status of stocks according to origins: check the origins and ensure the good condition of the stock.

To be consumed occasionally: these large predators do not reproduce quickly and concentrate pollutants which accumulate along the food chain.



*Please see specific species notes for salmon and shrimp worldwide in Appendix 3.



COD

A species with high market value, cod *(Gadus morhua)* is the subject of intensive fishing. European countries are responsible for 95% of global landings of this species.

The North-East Arctic stock (*Barents* Sea and Norwegian Sea) and that of Iceland are the largest stocks. The majority of cod consumed comes from these areas.

Only the Northeast Arctic stock is in good condition.

Icelandic stock is overfished.

All other stocks have collapsed or are unclassified.

Cod is farmed in Norway. Production is low and only supplies the local market.

SHRIMP*

Shrimp farming is mainly practiced in tropical and subtropical zones, and in land-based ponds. This production intensified in the 1980s, when Asian countries turned to large-scale intensive livestock farming to meet growing market demand. China is the main producing country of farmed shrimp (accounting for more than 2 million tonnes per year).

Shrimp farming is responsible for massive destruction of mangroves (ecosystems essential for maintaining coastal biodiversity), sterilization of occupied areas, pollution and waste of fresh water (a rare resource in many tropical regions). In some cases, this industry is the cause of profound social imbalances, including low-paid child labor. However, environmental awareness is growing and some sources come from companies concerned with sustainable development.

Shrimp labeled organic, for example, certify that a certain number of environmental criteria are respected.

Even if particular breeding practices should not, as a rule, be associated with a country or region, particular vigilance must be paid to shrimp from certain origins such as Bangladesh, Thailand and Indonesia.

*Please see specific species notes for salmon and shrimp worldwide in Appendix 3.

HOW CAN YOU SOURCE SUSTAINABLE SEAFOOD?

Ask your supplier these questions for fish, crustaceans, mollusks:



*https://fish-commercial-names.ec.europa.eu/fish-names/fishing-areas_en

HOW CAN YOU CHECK THE STOCK?

LOOK IT UP ON A TRACEABILITY TOOL

(e.g. using Ethic Ocean's app, or the seafoodwatch.org search engine.)





App Ethic Ocean

Seafoodwatch.org

ASK FOR ADVICE

1. Contact Ethic Ocean

Relais & Châteaux is partnered with Ethic Ocean internationally. Ethic Ocean is at your disposal so please email **contact@ethic-ocean.org**.

2. Contact local organizations

(NGOs, consultants, or research centers) Here are some examples:

Americas - Seafood Watch (ONG) Oceania - World Wildlife Fund (ONG) Japan - Seafood Legacy

SUPPORT THE CAMPAIGN AND OBTAIN VISIBILITY

Here are some examples of how you can participate

- Email Giulia (g.sgarbi@relaischateaux.com) to confirm that you have removed eel from your menu
- Hold an event to mark World Oceans Day* a press trip to visit a local fisher
- Create a special dish/menu* such as a dinner to celebrate World Oceans Day
- Share simple and inspiring recipes* highlighting green-listed species for guests to recreate at home
- Pledge not to serve fish on June 8 and present a plant-based menu instead during the month of June
- Organize an experience for your guests (e.g. cooking class)* or arrange for them to visit an organic fish farm
- Post on social media* to support the Relais & Châteaux campaign

*Validation of chosen species is mandatory and will be carried out by our partner Ethic Ocean at no cost to you.

- Benefit from visibility in the press: Relais & Châteaux is a community of 580 properties with a total of 800 restaurants in 65 countries, with 376 Michelin stars collectively of which 40 are green. Together, we are a powerful, influential movement that can shape eating habits globally.
- **Benefit from visibility in the press:** The campaign will be amplified by 12 PR agencies around the world.
- Increase your visibility on Relais & Châteaux's social media: The campaign will be amplified on platforms that reach over 1 million people.
- **Diversify your customer base and increase your bookings:** According to the Uses and Attitudes study carried out in 2022, 77% of Relais & Châteaux customers and prospects say that sustainability is important in their daily lives.
- **Bring your local community to life:** Stimulate a sustainable Blue Economy^{*} by supporting small, local producers who are concerned about marine ecosystems and marine biodiversity. Work with fishers and farmers in a fair way.
- **Enhance your employer brand:** This campaign will allow you to involve your teams in a purpose-drive initiative, helping create a sense of belonging.

"The Blue Economy: sustainable use of ocean resources for economic growth, improved livelihoods, and jobs while preserving the health of ocean ecosystems.

CONTACT Carla Stachurski c.stachurski@relaischateaux.com

DWINDLING RESOURCES

Source: Food & Agriculture Organization of the United Nations (FAO)

The fisheries and aquaculture sectors have been increasingly recognized for their essential contribution to global food security and nutrition in the twenty-first century. Further expansion of this contribution requires the acceleration of transformative changes in policy, management, innovation and investment to achieve sustainable and equitable global fisheries and aquaculture.

FISHING & WILD RESOURCES

GLOBAL TRENDS IN THE STATE OF THE WORLD'S MARINE FISHERY STOCKS, 1974-2019

The percentage of stocks fished at biologically unsustainable levels continues to increase: it has gone from 10% to 35.4% in the last 55 years.







AQUACULTURE & FARMED RESOURCES

WORLD CAPTURE FISHERIES AND AQUACULTURE PRODUCTION

In 2020, aquaculture accounted for 56 percent of the amount

of aquatic animal food production available for human consumption.



ANMERKUNGEN: Ausgenommen sind Wassersäugetiere, Krokodile, Alligatoren, Kaimane und Algen. Die Daten sind in Lebendgewichtäquivalenten ausgedrückt.

While aquaculture may seem to be a promising sector for human food production, this sector faces a multitude of challenges and must take into consideration numerous parameters in order to become sustainable environmentally, economically and socially.

- Farmed fish feed
- Drug and chemical treatments
- Environmental impact
- Creation of dead zones
- Interaction with wildlife
- Animal wellbeing
- Social justice
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CONSUMPTION OF FARMED SEAFOOD



of all seafood consumed in the world today comes from aquaculture

The production of farmed seafood has **increased by**

50%

over the last 50 years to respond to increased demand

DID YOU KNOW? 1/3 OF WILD CAUGHT SEAFOOD IS INTENDED TO BECOME AQUACULTURE FEED



TO LEARN MORE, VISIT FAO'S WEBSITE

STATE OF AFFAIRS AT Relais & Châteaux

Source: Sustainability Report 2022-2023

We continue to find species in our restaurants whose stocks are endangered or whose breeding practices are unsustainable. We still have a lot of work to do as an Association and international movement. We must be exemplary and serve 100% sustainable menus.



SUSTAINABILITY OF SALMON AND SHRIMP

Some seafood ratings of these vulnerable species

Source: Ethic Ocean

SALMON

WILD ATLANTIC SALMON Species: Salmo salar Habitat: North Atlantic and brackish and fresh waters of rivers and rivers Rating: Red Critically endangered.

COHO SALMON

Species: Oncorhyncus kisutch Habitat: North Pacific, from the Anadyr River in Russia south to Hokkaido, Japan, and from Point Hope in Alaska south to Chamalu Bay in Baja California, Mexico Rating: Red for Canada stock

SOCKEYE SALMON

Species: Oncorhyncus nerka Habitat: North Pacific, from northern Japan to the Bering Sea and Los Angeles, California, United States. Rating: Red for Canada and Alaska stock

SAUMON ROYAL

Species: Oncorhyncus tshawytscha Habitat: Arctic, Northwest to Northeast Pacific. Rating: Red for Canada and Alaska stock

SHRIMP

WHITELEG SHRIMP Species: Penaeus vannamei Production location: China is the world's largest producer, ahead of Indonesia

Rating: depends on breeding practices It is the most-farmed shrimp globally (*nearly 6 million tonnes per year*) and the top species of crustacean farmed in the world.

GIANT TIGER PRAWN Species: Panaeus monodon Production location: The main countries are Vietnam and Indonesia Rating: depends on breeding practices It is the second species of shrimp farmed globally. (nearly 720,000 tonnes in 2020).

WILD SHRIMP, IN TROPICAL ZONES

Wild shrimp fishing is characterized by the capture of significant quantities of bycatch *(fish, marine mammals, turtles, etc.).* Some fisheries are implementing tools aimed at reducing this damage to marine fauna and habitats. In some regions, nets allowing turtles to escape have been developed.

GIANT TIGER PRAWN

Species: *Panaeus monodon* **Habitat:** Native to the Indian Ocean and Asia. It is also found in the African and American waters of the Atlantic

Rating: Yellow/Orange

Also called "Black tiger shrimp," a species widely fished in the Indian Ocean. It is the main species of tropical shrimp fished globally (304,667 tonnes in 2020). The leading producing country is by far India, followed by Indonesia. The status of stocks in the Indian Ocean, Western Pacific and Central Atlantic is unknown. Consumption should be done in moderation. Choose giant tiger prawns caught in traps.

SOUTHERN BROWN SHRIMP Species: Penaeus subtilis Habitat: Waters of South America, on the Guiana plateau Rating: Red

In recent years, populations of this species have experienced a significant decline. Environmental pressures such as temperature as well as the quality of their habitat *(mangrove)* have a strong influence on stocks. Consumption should be avoided.

CALIFORNIA SPOT PRAWN

Species: Pandalus platyceros Habitat: The west coast of North America, from Unalaska Island to Kachemak Bay and Prince William Sound south to Punta Eugenia, Baja California Sur, Mexico Rating: Yellow/Orange

The species is not scientifically monitored. Consumption should be done in moderation. Choose California spot prawns caught in traps.

WHITELEG SHRIMP Species: Penaeus vannamei Habitat: East Pacific Coast Rating: Yellow/Orange

Fished almost exclusively by Mexico in the Central-Eastern Pacific. The status of stocks in the Eastern Central Pacific is not known. Consumption should be done in moderation. Choose whiteleg shrimp caught in traps.

ATLANTIC SEABOB SHRIMP Species: Xiphopenaeus kroyeri Habitat: Central-West and South-West Atlantic Rating: Yellow/Orange

Landings reached 31,519 tonnes in 2020. Guyana is the main fishing country. The stocks of Guyana and Suriname are sustainably exploited. However, due to significant bycatch, consumption must be done in moderation. BLUE SHRIMP Species: Penaeusstylirostris Habitat: Pacific coast of Latin America Rating: Red

Species exploited only by Mexico in the Central-Eastern Pacific (26,013 tonnes in 2020) Mexican stocks are characterized

by a decreasing biomass below the sustainability threshold due to strong fishing pressure. Consumption should be avoided.

DEEP-WATER ROSE SHRIMP (OR PINK SHRIMP)

Species: Parapenaeus longirostris Habitat: tropical areas (East Africa, northern South America), but also in the North-East Atlantic (Portuguese coasts) and in the Mediterranean Rating: Red

Very popular species in the Mediterranean, where it is of considerable economic importance. Italy is the main fishing country (6,841 tonnes in 2020, or 26% of world production). All stocks assessed in the Mediterranean are largely overfished.

WESTERN KING PRAWN Species: Penaeus latisulcatus Habitat: Western Pacific and Eastern Indian Ocean Ratine: Yellow/Orange/Red

In Australia, the stocks of the Spencer Gulf and the Gulf of Saint-Vincent are sustainably exploited. Consumption can be recommended but in moderation due to significant catches of bycatch. Choose Western King Prawns caught in traps. The Western Australian stock is significantly overfished. Consumption should be avoided.

CREVETTE NORDIQUE Species: Pandalus borealis Habitat: North Atlantic, North Pacific

Rating: Green/Yellow/Orange/Red depending on origin

The most widely fished North Sea species in the world. Greenland is the main fishing country ahead of Norway. The state of stocks varies depending on the fishing zone. The Northeast Arctic stock is in good condition, consumption can be recommended. In Alaska the state of stocks is unknown, consumption must be done in moderation. Choose northern shrimp caught in traps. Consumption should be avoided for the northern North Sea and Fladen ground stock (collapsed) and Skaggerak and Kattegat stock, northern North Sea (deep Norwegian waters) (biomass below the precautionary threshold).

BROWN SHRIMP

Species: Crangon crangon Habitat: Northeast Atlantic Ocean, Mediterranean, Black Sea Rating: Yellow/Orange/Red depending on origin

Shrimp exclusively fished by the European fleet. In the Mediterranean, the species is not assessed. The species should be consumed in moderation. Choose brown shrimp caught in traps. In the North Sea the stock is decreasing. Consumption should be avoided.

COMMON PRAWN Species: Palaeomon serratus Habitat: Eastern Atlantic, Mediterranean, Black Sea Rating: Yellow/Orange

Shrimp exclusively fished by the European fleet. The species is not scientifically monitored, the state of stocks is unknown. Consumption should be done in moderation. Choose common prawns caught in traps.

COONSTRIPE SHRIMP Species: Pandalus hypsinotus Habitat: North Pacific and Northwest Atlantic, from the Korea Strait, Japan and western Bering Sea to the Kuril Islands, Gulf of Alaska and Puget Sound, Washington, United States

Rating: Yellow/Orange

In California and Alaska, stock status is unknown. Consumption should be done in moderation. Choose coonstripe shrimp caught in traps.

PINK SHRIMP (OR OCEAN SHRIMP) Species: Pandalus jordani Habitat: Eastern Pacific and Northwest Atlantic: from Alaska to Baja California, Mexico Rating: Yellow/Orange

In California, the stock status of this species is in good condition. However, fishing for this shrimp could hinder the recovery of eulachon, a species classified as *"Endangered"* because it is caught as bycatch. Consumption should be done in moderation. Choose prink shrimp caught in traps. PLEASE CONSULT MYRELAIS FOR A LIST PRE-VALIDATED SPECIES PREVIOUS CAMPAIGNS

