

Want to keep eating fish?

In the Pacific, bluefin, bigeye and yellowfin tuna are overfished. Check the species before you buy.

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Did you know this supermarket sells seafood which is not truly sustainable as it comes from overfished stocks or is caught using highly destructive fishing methods?

This includes species like orange roughy, snapper, hoki, and some species of tuna. To see the full **Greenpeace Red List** of species to avoid buying go to www.greenpeace.org.nz/sos

Some European and North American seafood retailers no longer stock New Zealand caught species like orange roughy and hoki as they do not meet their sustainability standards.

Greenpeace is calling on the owners of New Zealand supermarkets to help put an end to overfishing and destructive fishing practices such as bottom trawling. To do this they must:

1. **Stop selling seafood listed on the Greenpeace Red List**
2. **Implement a sustainable seafood policy**
3. **Inform suppliers of sustainability requirements**
4. **Label seafood products so customers can make informed choices**

So far they have chosen not to take these actions to protect our fisheries. This is placing at risk our fishing industry, the marine environment and our clean, green reputation. We need your help to encourage supermarkets to get serious. You can do this by asking these three questions:

What is it and where was it caught?

This is the minimum a supplier should be able to tell you and will help you avoid Red List species.

How was it caught?

A lot of fishing is not selective, particularly bottom trawling which is highly destructive.

Do you have a policy for sourcing only truly sustainable seafood?

Retailers should be able to guarantee that their seafood does not come from overfished stocks or destructive fisheries.

If they cannot answer these questions satisfactorily let them know you will be buying your seafood from a retailer who can.

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