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Less than half of UK seafood ratings on charity's sustainable sourcing list make the cut for caterers

New sustainability ratings from the [Marine Conservation Society's Good Fish Guide](#) have found that only 46% of ratings for UK caught seafood score highly enough to meet the charity's sourcing recommendations for businesses.

More restaurants and caterers are having to source their fish and shellfish from further afield to ensure a steady supply of sustainable seafood, but unfortunately adding to their carbon footprint.

This autumn's update to the Good Fish Guide sees 53 ratings changes, with 19 moving down the sustainability scale.

The Guide includes 337 ratings for wild caught fish and shellfish in UK seas, as well as seafood caught elsewhere in the world but sold in the UK.

Jack Clarke, Sustainable Seafood Manager at the Marine Conservation Society, said, "Most responsible businesses have sourcing policies that set sustainability standards for the seafood they're buying. Less than half of our ratings for UK seafood meet these standards.

"British fishers, who are faced with a shrinking domestic market for their catch, need more support from the government. Better managed fisheries mean more jobs, resilient coastal communities and a consistent supply of nutritious, low carbon food."

The Good Fish Guide is updated twice a year with the latest scientific advice. This season's update sees pollack from southwest UK, (not to be confused with Alaskan pollock, which is often used for fish fingers and is mostly green rated), move to the red list. Pollack has long been a favourite among chefs seeking an alternative to the more obvious cod and haddock. It is caught by British fisherman but after years of poor management stocks in the English Channel and Celtic Seas have plummeted and it is no longer a sustainable catch. This means it will be dropped from menus and purchase orders across the country, to be replaced by fish from well-managed, overseas fisheries.

This year hoki makes its debut as a rating on the Good Fish Guide, proving just how far UK seafood buyers are having to look for a sustainable source of flaky white fish – coming all the way from New Zealand and now used as McDonald's Filet-O-Fish.

The Good Fish Guide team work closely with businesses to improve the sustainability of their seafood products. From large multinationals to smaller independents, the Marine Conservation Society helps develop ocean-friendly seafood offerings through the *Good Fish Guide for Business*.

Joss Walford, Chill Buying Lead at online retailer Able & Cole, who use the Good Fish Guide for their sourcing, said, "It's really important to us as a business that we only source sustainable seafood. However, looking forward, it will be challenging to source the range of British seafood that we would like to sell, as there simply might not be enough sustainable seafood in our local seas."

"Fisheries need to be better managed to allow us to continue to source a diverse and seasonal range of seafood while supporting traditional British fishing communities. The Good Fish Guide ratings are a vital tool for enjoying fish responsibly, but more importantly ensuring future generations can continue to do so."

The Marine Conservation Society's *Good Fish Guide for Business* allows seafood buyers, chefs or anyone who purchases seafood, to [log in and record their seafood sourcing](#) to generate environmental credentials and best choice swaps.

To learn more about the Marine Conservation Society's work, please visit the charity's website: www.mcsuk.org.

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Images

Please let us know if you would like to use any of the species illustrations featured on the Good Fish Guide.

Please find a selection of high-res imagery [here](#).

Notes to Editors

The [Good Fish Guide](#) is the Marine Conservation Society's flagship tool for identifying sustainable seafood. The Guide uses a simple traffic light system to help businesses and consumers make sustainable seafood choices depending on where, and how, a species is caught or farmed.

Covering seafood sold or produced in the UK, green are the 'Best Choice' most sustainable options, amber is an 'OK Choice', but improvements are needed, and red indicates unsustainable 'Fish to Avoid'.

Please see a full list of Good Fish Guide ratings changes [here](#).

The **Marine Conservation Society** is the UK's leading ocean charity, fighting for cleaner, better-protected, healthier seas. The charity works to highlight the importance of our ocean, and the life

within it, through working with governments, communities, and industry to take action to restore and protect the marine environment.