



## MEMBER FACT SHEET



### ABOUT THE MEMBER

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**Name of member**

Food Export-Northeast

**Date of foundation**

1973

**Web Address**

[www.foodexport.org](http://www.foodexport.org)

**Social media handles**

Facebook: <https://www.facebook.com/FoodExports>

Twitter: <https://twitter.com/FoodExports>

Instagram: <https://www.instagram.com/foodexportsusa/?hl=en>

LinkedIn:

<https://www.linkedin.com/company/food-export-midwest-and-food-export-northeast>

YouTube: <https://www.youtube.com/channel/UCv3Z66nBR6EozBBmHeIhANA>



## **ABOUT THE SECTOR**

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### **Brief description**

Sustainable seafood is fish, shellfish, and seaweeds harvested or farmed in a manner that provides for today's needs while allowing species to reproduce, habitats to flourish, and productive ecosystems to be available for future generations.

### **Estimated acres farmed (if relevant)**

Food Export USA-Northeast promotes fish and shellfish (wild & farmed) harvested in state waters and the federal U.S. exclusive economic zone (3-200 miles offshore) and sold by shoreside operations headquartered in the ten northeast states—from Maine south through Delaware.

### **Number of businesses**

NA

### **People employed [directly/indirectly]**

NA

### **Annual output [eg tonnes of grain]**

The USA harvests about 8.4 billion lbs. of seafood/year. The northeast U.S. accounts for about 14% of the total.

### **Value of sector**



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U.S. northeast seafood production is valued at about US\$2 billion—about 40% of the nation’s total seafood value.

### **% of global market**

Fish and shellfish from the northeastern U.S. are exported to every continent across the globe.

### **Export value (\$)**

Major species (lobster, scallops, squid, monkfish & dogfish) are US\$762 million—or 15% of total U.S. exports

## **ABOUT SUSTAINABILITY**

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### **Vision/mission statement**

Food Export-Northeast showcases the importance of sustainable fisheries management by communicating the science-based conservation methods employed to monitor and manage the fish and shellfish harvested from the Greater Atlantic region.

### **Key areas of focus**

The iconic wild-capture American lobster and Atlantic sea scallop fisheries of the northeast U.S. are globally-recognized examples of how managing a resource for sustainability also leads to sustained profitability. Oyster aquaculture operations throughout the region also provide important economic and environmental benefits to coastal communities.



### **Comparison of standards with rest of world**

The United States is recognized globally as a pioneer and leader in sustainably managing marine resources. Accountability and transparency are key elements to how the United States manages fishery resources for sustainability. U.S. seafood production, both wild and farmed, is carefully monitored and managed using science-based conservation methods. Fishery management plans, for wild-capture fisheries, are developed by regional fishery management councils, in an open public process. By law, they must:

- Consider social and economic outcomes for fishing communities
- Prevent overfishing
- Rebuild depleted stocks
- Minimize bycatch and interactions with protected species
- Identify and conserve essential fish habitats

Managing wild stocks sustainably in ever-changing ocean conditions requires continuously collecting scientific information to ensure that fishery management actions and decisions are based on the best science available. U.S. wild-capture fisheries are scientifically monitored, regionally managed, and legally enforced under 10 national standards of sustainability. Research on species, species stock assessments and ecosystem research are undertaken to ensure responsible harvesting and to preserve a complex and dynamic ecosystem.

In addition to creating jobs and food production, marine aquaculture also helps to mitigate the effects of climate change. Marine aquaculture operations typically have a smaller carbon footprint due to fewer inputs, such as feed and fertilizers. By relying on



the natural environment to supply feed, marine aquaculture operations are more efficient at converting feed into protein for human consumption than beef, pork, and poultry. Marine aquaculture is an ocean-based climate solution. Water quality, continuously monitored by states and local municipalities, safeguards food safety and sustains healthy thriving coastal communities.

**Current activities/ future activities [eg research, white papers, speaker platforms, planned events, exhibitions etc]**

Food Export-Northeast takes advantage of opportunities across the globe to educate foreign buyers about how U.S. fish and shellfish populations are sustainably. In addition, the organization conducts educational activities and provides detailed information about seafood sustainability to buyers attending the annual Seafood Expo North America and Seafood Expo Global. Customised webinars and seminars detailing seafood sustainability by major species are also available upon request.