



IT'S OUR BUSINESS

As U.S. chefs, we are passionate about food that sustains both humans and the planet. **Sustainable U.S. seafood is a good choice for our businesses.** It is a high-quality product that meets our customers' demands while supporting our nation's coastal economies. Each year, Americans consume more than 15.5 pounds of seafood per capita and spend more than \$55 billion purchasing seafood from restaurants.¹

In a survey, over half of Americans said it is important to them that the seafood they purchase is sustainably caught and close to one out of four said they would be willing to pay between 10 and 20 percent more for sustainably-caught seafood.²

The Magnuson-Stevens Fisheries Conservation & Management Act

The United States has some of the best managed fisheries in the world thanks to a law known as the **Magnuson-Stevens Fisheries Conservation and Management Act**. To ensure that we have access to sustainably-caught domestic seafood for generations to come, we must keep this strong fisheries management system in place.

Not long ago, our fisheries were in terrible shape. A 2006 amendment to the Magnuson-Stevens Act helped turned things around. Today, this law is credited with recovering more than 40 fish populations that were previously overfished, and dropping overfishing to near-historic lows.

Efforts to Weaken the Magnuson-Stevens Act

Recently, Congress—swayed by special interest groups that prioritize short-term economic gains over the long-term health of our oceans—has considered a number of proposals that would weaken the Magnuson-Stevens Act's strong sustainability measures.

These proposals would delay recovery of overfished stocks, relax accountability around limits on catch, and ignore other science-backed management recommendations. **The proposed changes would put decades of progress at risk.**

The Portland Pact for Sustainable Seafood

As chefs, it's our business to ensure there are policies in place that support the sustainably-caught domestic seafood we serve to our customers. In October 2018, top chefs from around the country gathered in Oregon to draft and sign the **Portland Pact for Sustainable Seafood**, which outlines our support for the strong, science-based management measures of the Magnuson-Stevens Act. Now, chefs throughout the country are adding their names to the Portland Pact to send a clear message that sustainable U.S. seafood is important to chefs and restaurants from coast to coast.

To learn more, visit www.chefsforfish.org.

¹<https://www.fisheries.noaa.gov/resource/document/fisheries-united-states-2016-report>

²<https://www.npr.org/sections/thesalt/2013/02/11/171743185/most-americans-eager-to-buy-seafood-thats-sustainable>