



## YOU HAVE A CHOICE. MAKE IT GREEN.

To use the SASSI list you need to know WHAT species you are eating, HOW it was caught/farmed and WHERE it comes from:

- The health of fish stocks and the vulnerability of the species to fishing pressure (WHAT)
- The environmental effects of the fishing method used to capture the fish (HOW)
- The effectiveness of the management of the fishery (WHERE)

Only the most popular seafood species have been included on this poster. For a more complete list, visit www.wwf.org.za/sassi



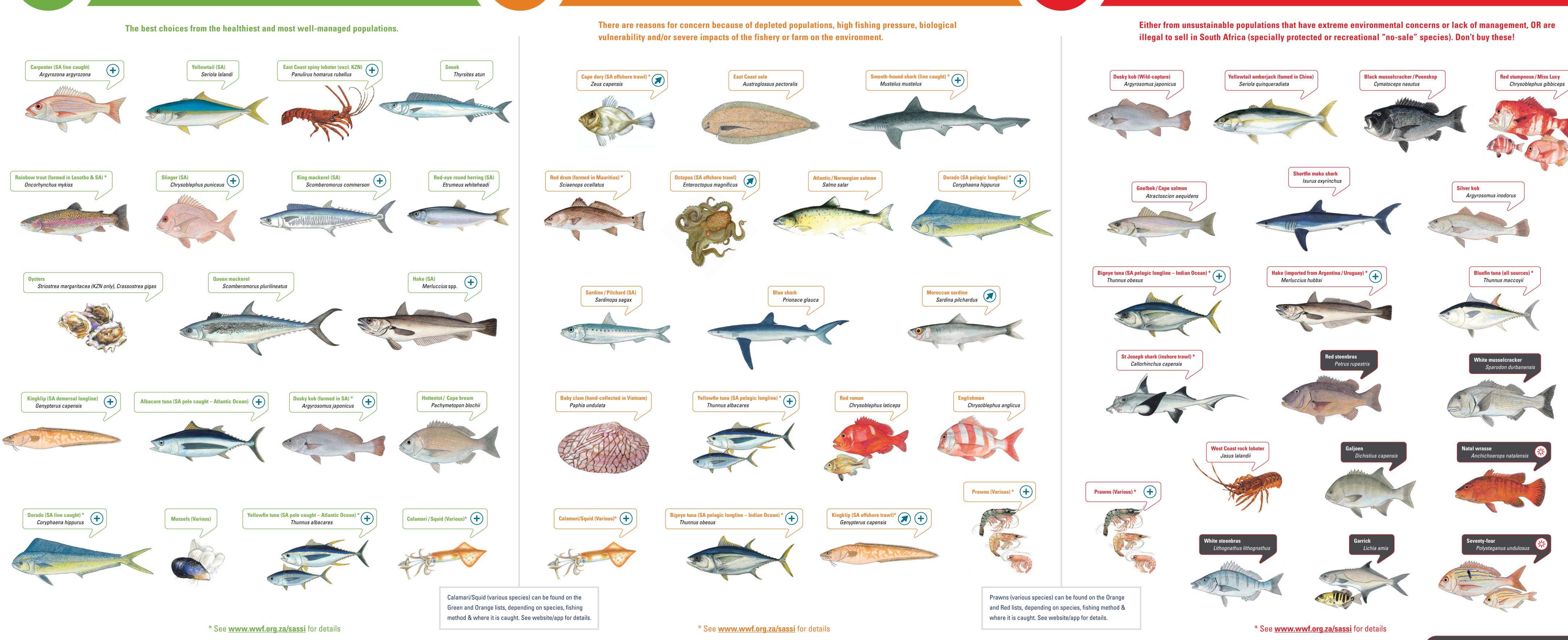
## GREEN - BEST CHOICE



## ORANGE — THINK TWICE



## RED – DON'T BUY





Always look for MSC eco-labelled products, e.g. the South African trawled Hake, for the best choice in sustainable and traceable seafood. See www.msc.org for more info.



Always look for ASC eco-labelled products for the best choice in responsible and traceable farmed seafood. See www.asc-aqua.org for more info.



on species, naming metho

Species appears on multiple lists (e.g. Orange and Red), depending on species, fishing method & location. See website/app for details.





Species on the red list with a dark background are illegal to sell in SA – either specially protected or recreational 'no sale' species.

WWF-SASSI is a collaborative initiative between WWF South Africa, Department of Agriculture, Forestry and Fisheries, Ezemvelo KwaZulu-Natal Wildlife, Two Oceans Aquarium, TRAFFIC, Sea World at uShaka, the Endangered Wildlife Trust, South African Institute for Aquatic Biodiversity (SAIAB), Sharklife, South African National Biodiversity Institute (SANBI), Johannesburg Zoo, South African Shark Conservancy (SASC) and SANCCOB. It aims to improve the conservation status of overexploited fish and other seafood species through education and awareness.















TRAFFIC the wildlife trade monitoring network









