



**Whole Foods Market Seafood Department  
Quality Standards Overview for Farm-Raised Seafood  
April 20, 2021**

1. All farmed finfish and shrimp sold in our Seafood departments must come from suppliers whose farms are third-party certified annually and meet Whole Foods Market Quality Standards for Farmed Seafood, Finfish and Shrimp:  
<https://assets.wholefoodsmarket.com/www/Whole%20Foods%20Market%20Quality%20Standards%20Farmed%20Finfish%20and%20Shrimp%202021-3.pdf>
2. All farmed bivalve molluscs sold in our Seafood departments must come from suppliers whose farms are 3rd-party certified every 15 months and meet Whole Foods Market Quality Standards for Farmed Seafood, Bivalve Molluscs:  
<https://assets.wholefoodsmarket.com/www/WFM%20Farmed%20Mollusc%20Std%20Version%203.0%20Jan%202021-2.pdf>
3. Sale of live seafood is prohibited due to the difficulty of maintaining humane conditions for the animals both during transport and in our stores. The only exceptions for farmed seafood are bivalve molluscs, such as oysters, clams and mussels.
4. Use of certain preservatives and moisture retention agents on seafood are prohibited. Prohibited preservatives include, but are not limited to, sodium bisulfite, sodium triphosphate (STP), and sodium metabisulfite.
5. Use of carbon monoxide to enhance color, or for any other purpose, is prohibited.
6. Use of filtered wood smoke (also called Tasteless smoke) to retain color, or for any other purpose, is prohibited.
7. Whole Foods Market requires that companies or individuals from whom we source seafood do not participate in the commercial seal hunt on Canada's east coast around Prince Edward Island (PEI), Newfoundland/Labrador and Magdalen Islands.
8. Whole Foods Market requires that companies or individuals from whom we source seafood do not participate in whaling.
9. Suppliers must utilize Whole Foods Market-selected electronic traceability software to allow Whole Foods Market to verify sourcing of all seafood products and to track products

throughout the supply chain.

### **Distinguishing Wild-Caught and Farm-Raised Seafood**

Due to the range of definitions used in the seafood industry to distinguish between wild-caught and farm-raised seafood, Whole Foods Market uses the following criteria to define farm-raised seafood (aquaculture). All other seafood is considered wild-caught by Whole Foods Market.

Definition of Aquaculture: The farming of aquatic organisms whereby growers enhance production by maintaining and managing cultured stocks in a defined area. To qualify as a farmed product (*i.e.*, not wild-caught), ALL of the following conditions must be met:

- Producers regularly add seed/eggs/post-larvae/fry/smolts to the farm. For finfish and shrimp, they must originate from a hatchery. For bivalve molluscs, seed may originate from a hatchery or be collected from the wild. Understanding that natural sets of bivalve mollusc seed can occur, the hatchery seed may be complemented by natural sets. AND;
- Producers have control of—either through ownership or leases—the area where they are farming. Harvesting molluscs, finfish, or shrimp in areas open to the public does not qualify as aquaculture and will be considered a wild-caught fishery. AND;
- Animals do not have to receive any added feed to be considered “farmed.”