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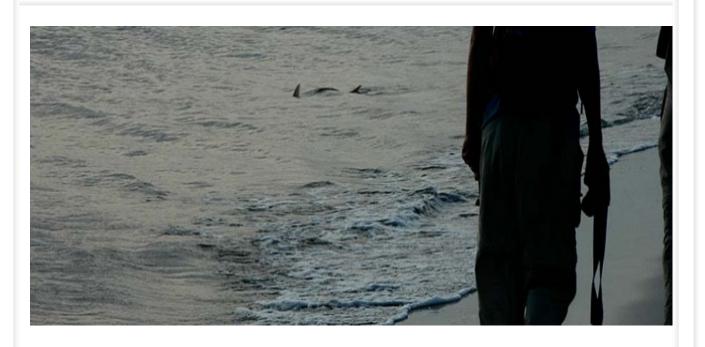
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CARL SAFINA (HTTP://BLUEOCEAN.ORG/ABOUT-CARL-SAFINA/)

mailing-list/) to





Help Us Save the Ocean.

PROGRAMS: SUSTAINABLE SEAFOOD

DONATE

Not all seafood is created equal. Blue Ocean

NOW

SEA ETHIC (HTTP://BLUEOCEAN ETHIC-DR-CARL-SAFINA/)

BLUE OCEAN FELLOWS (HTTP://BLUEOCEAN OCEAN-FELLOWS/)

SUSTAINABLE **SEAFOOD** (HTTP://BLUEOCEAN SEAFOOD-PROGRAM/)

> **GREEN** CHEFS/BLUE **OCEAN**

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SUSTAINABL⁻ **SEAFOOD CHOICES**

FOR NUTRITIONISTS & MEDICAL **PROFESSIONALS**

OCEAN-**FRIENDLY** SUBSTITUTES

SEAFOOD FAQS

CHEFS AND OCEAN **HEALTH**

WHOLE **FOODS MARKET**

PARTNERSHIP

NEXT WAVE YOUTH

Institute's **From Sea to Table Sustainable Seafood Program** helps consumers, chefs, retailers and the medical community discover the connection between human health, a healthy ocean, fishing, and seafood.

We translate seafood science so you can make informed choices.

Seafood Choices

(http://blueocean.org/seafoods/) - wildcaught seafood ratings

• Ocean-Friendly Substitutes

(http://blueocean.org/programs/sustainableseafood-program/seafoodchoices/ocean-friendly-substitutes/) sustainable substitutes for many commonly used species

• Green Chefs/Blue Ocean

(http://blueocean.org/programs/sustainableseafood-program/green-chefsblueocean-online-course/) - free online course for chefs & culinary students

Seafood Advice for Medical **Professionals**

(http://blueocean.org/programs/sustainableseafood-program/nutritionists-medicalprofessionals/)

• Mercury in Seafood

(http://blueocean.org/issues/fish-asfood/mercury/)

WHOLE FOODS MARKET PARTNERSHIP Blue Ocean's partnership with Whole Foods Market (WFM) works like this: WFM uses the more than 160 seafood rankings prepared by Blue Ocean Institute, with others prepared by Monterey Bay Aquarium, to source responsibly caught seafood and to educate consumers at the Market's seafood counters.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA **SEAFOOD-**

PROGRAM/WHOLE-CHEFS & OCEAN HEALTH FOODS-Chefs are the gatelzeners of the seafo

EDUCATION (HTTP://BLUEOCEAN WAVE-YOUTH-EDUCATION/)

BLUE OCEAN RESEARCH & CONSERVATION (HTTP://BLUEOCEAN OCEAN-RESEARCH/)

BLUE OCEAN &
THE ARTS
(HTTP://BLUEOCEAN
OCEAN-THE-ARTS/)

CHEIS are the Sange MATE of the Scarood

over the purchase, trade and consumption of seafood. By shifting toward more sustainable sources of seafood, chefs can improve ocean health.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA SEAFOOD-

PROGRAM/CHEFS-

How can I tell where the seafood at the store came from and how it was caught? Where can I go to find the best choices in seafood? Will the wait-staff at my favorite restaurant be able to answer my questions when I ask where a certain fish came from, or how it was caught?

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA SEAFOOD-

OCEAN-FRIENDLY SUBSTITUTES
Make the Switch! It's easy to substitute
ocean-friendly seafood in your kitchenespecially when you know which sustainable
seafood will work in one of your favorite
recipes that calls for something that's not-soocean-friendly. Here's a list of fish with
environmental concerns and their more
ocean-friendly replacements, recommended
by Chef Barton Seaver.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA SEAFOOD-

FOR NUTRITIONS IS & MEDICAL PROFESSIONALS

As nutrition and medical professionals, your guidance can contribute not only to your clients' personal health, but also to the health of the ocean. By selecting healthy seafood choices that come from abundant, well-managed populations of wild fish or farms that promote robust habitat, your clients' can support vibrant ocean ecosystems.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA SEAFOOD-

SUSTAINABLE SEAFOOD CHOICES
Blue Ocean has helped consumers discover the connection between a healthy ocean, fishing, and seafood since 2003. Our goal is to increase consumer understanding and drive extensive demand for sustainably caught seafood. We also encourage seafood industry retailers and restaurateurs to implement sustainable seafood practices. Explore this section for color-coded rankings for popular, wild-caught seafood.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA SEAFOOD-

PROGRAM/SEAFOOD-GREEN CHEFS/BLUE OCEAN CHOICES/) Chefs have a unique chance to help shift the tide and ensure a seafood supply for the future. Green Chefs/Blue Ocean is a comprehensive, interactive online course and a sustainable seafood training program. Our goal is to educate and motivate chefs all over the country to buy and cook with sustainable seafood and ensure a seafood supply for the future.

READ MORE (HTTP://BLUEOCEAN.ORG/PROGRAMS/SUSTAINA

SEAFOOD-PROGRAM/GREEN-

CHEFSBLUE-

OCEAN-

ONLINE-

COURSE/)

SEARCH THIS SITE





TAKE ACTION N

Head for the bead coast. The ocean's b and power will inspi Enjoy it!

MAKE A DIFFERE

PROGRAMS	EXPLORE	ACT NOW	ABOUT US	CONTACT
ocean-the-arts/) Blue Ocean Research & Conservation (http://blueocean research/) The Kalpana Chawla "Spirit of Columbia" Scholarship (http://blueocean wave-youth-education/blue-ocean-scholarship/) Next Wave Youth Education (http://blueocean wave-youth-education/) SBU's Center for Communicating Science (http://blueocean wave-youth-education/) SBU's Center for Communicating Science (http://blueocean wave-youth-education/sbu-center- communicating-science/) Sustainable Seafood	(http://blueocean Blue Ocean Writings (http://blueocean ocean- nwritings/prams/b Boutique (http://blueocean Our Blog (http://blueocean Community (http://blueocean n.org/programs/n	In Mark provided sy) Make a Donation In (bity) / (bity	Partnerships (http://blueocean News/Events n(http://blueocean Contact (http://blueocean Stay in Touch (http://blueocean list/) About this site (http://blueocean	Suite 137 notification & Marine & notification & Sciences notification University notification NY 11794- 5000

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