



# Food Safety Fact Sheet

## Seafood Substitution

The Kansas Food Code (3-101.11) requires food to be safe, unadulterated and honestly presented. Food must be offered for human consumption in a way that does not mislead or misinform the consumer.

Seafood is a category that should be handled with extreme diligence. Species of seafood must be accurately and truthfully promoted, and one species cannot be substituted for one another without notifying the consumer. Seafood must be sold using its correct species name as set out by the U.S. Food and Drug Administration’s seafood list:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Seafood/ucm113260.htm>

### Misbranded Food

Economic deception or fraud in seafood sales occurs when a less expensive species is substituted for a more expensive one. For example, substituting less expensive rockfish (*Sebastes* spp.) for more expensive red snapper (*Lutjanus campechanus*) may constitute fraud and is prohibited under Kansas law. K.S.A. 65-665(b) states “A food shall be deemed to be misbranded. If it is offered for sale under the name of another food.”

### Examples of Substituted Seafood

Products in column A below have been known to be substituted for those in column B, which typically are more expensive.

Column A	Column B
Rockfish	Red Snapper
Yellowtail	Mahi Mahi
Mako Shark	Swordfish
Oreo Dory or John Dory	Orange Roughy
Alaska Pollock	Cod
Sea Bass	Halibut
Arrowtooth Flounder	Dover Sole
Black Drum	Red Drum (Red Fish; Southern or Gulf)
White Perch	Lake or Yellow Perch (Great Lakes)
Zander	Lake or Yellow Perch (Great Lakes)
Paddlefish and other Fish Roe	Caviar (Sturgeon species)
Sauger	Walleye
Pacific Salmon	Atlantic Salmon
Pink Salmon	Chum Salmon
Skate Wings	Scallops
Alaskan Pollock	Walleye
Steelhead Trout	Salmon
Imported Crabmeat	Blue Crabmeat
Farm Raised Salmon	Wild Caught Salmon