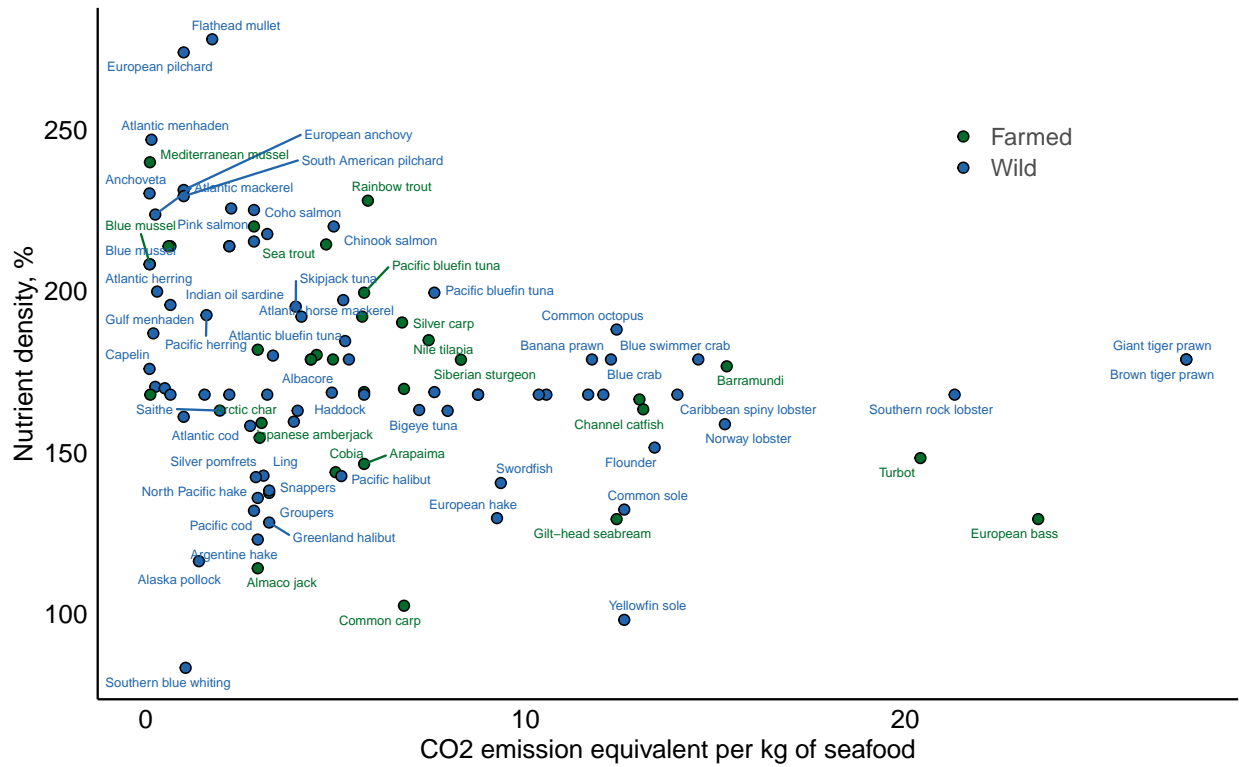


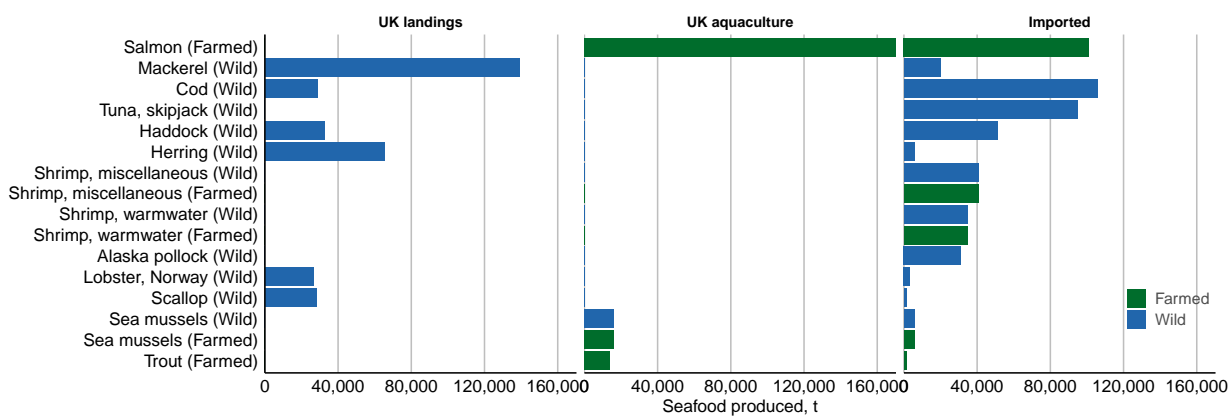
# **Supplementary Figures**

## **The carbon footprint and nutrient density of blue foods**

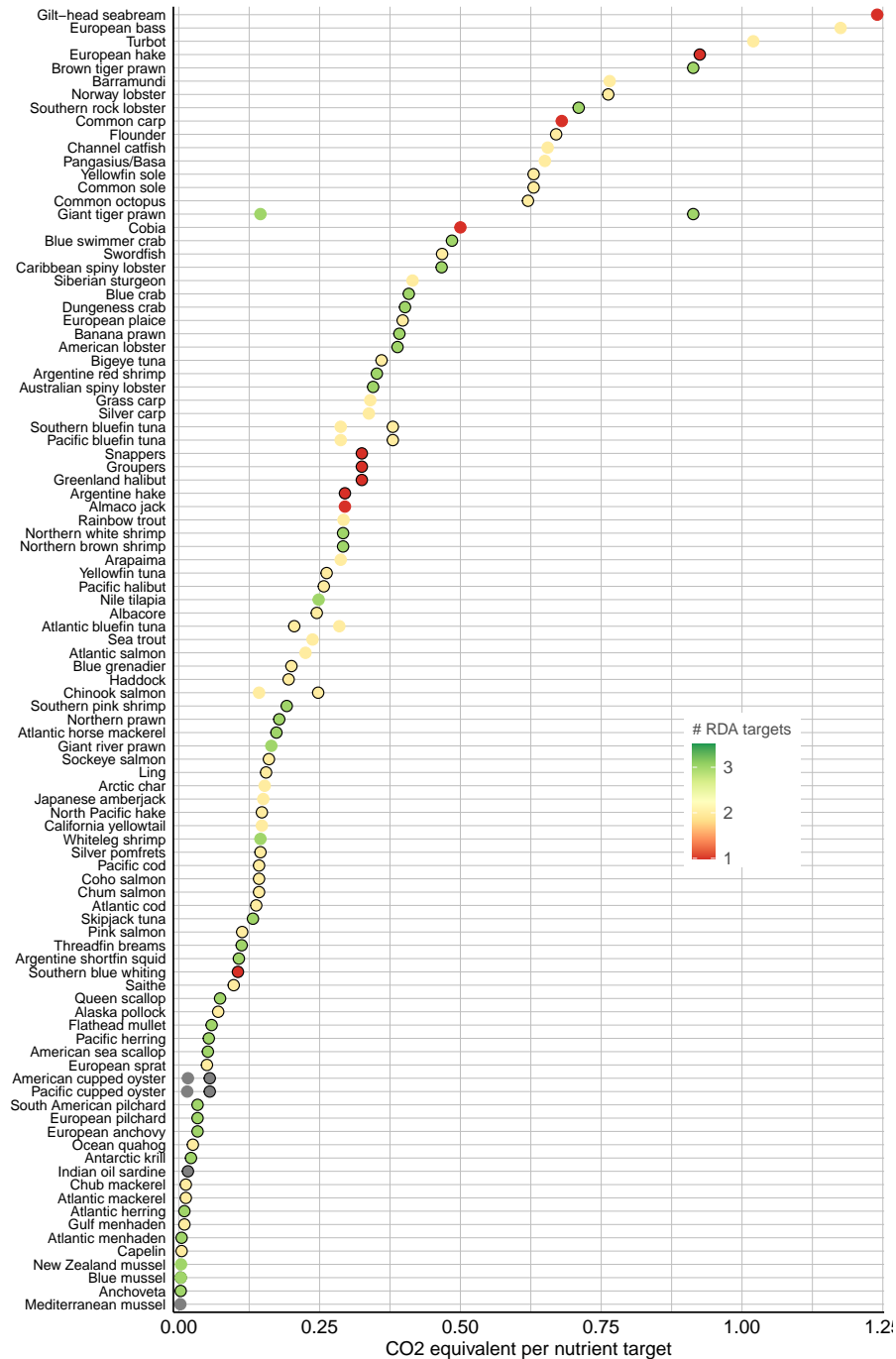
Authors: James Robinson, Angus Garrett, Juan Carlos Paredes Esclapez, Eva Maire, Christina Hicks, Nick Graham



**Fig. S1. Nutritional value and carbon footprint of seafood species** Points are CO2 equivalents per kg of seafood of each species and the corresponding the nutrient density (%). Nutrient density is the summed contribution of a 100g portion to recommended intakes of five nutrients (calcium, iron, selenium, zinc, omega-3 fatty acids) (recommended daily intakes for adults (18-65 years old)).



**Fig. S2. Annual production of major seafood products in the UK.** Bars show annual production for UK landings, UK aquaculture, and imported products. Wild species are filled blue, farmed species are filled green.



**Fig. S3. Carbon emissions per nutrient target for all seafood products in the carbon emissions database** Points are the mean kg CO<sub>2</sub> per nutrient target for each seafood species, where a nutrient target was the recommended intake (adults 18-65 years old) contained in a 100g portion for 7 nutrients (calcium, iron, selenium, zinc, omega-3 fatty acids, vitamin A). Points are coloured by the number of nutrient targets in a 100g portion. Animal-source foods (beef, chicken, lamb, pork) are included for comparison using CO<sub>2</sub> values from (Clune et al., 2017) and nutrient values from (Widdowson, n.d.).