

SODEXO SUSTAINABLE SEAFOOD SUPPLIER CHARTER

INTRODUCTION

This Sustainable Seafood Charter sets forth Sodexo's expectations of suppliers, vendors, contractors and others with whom Sodexo conducts business (including their affiliates and collectively referred to as "Suppliers") with respect to our Sustainable Seafood Strategy. This Charter sets forth the minimum requirements that Suppliers must meet to do business with Sodexo. In order to comply with these requirements, Suppliers should communicate the principles of this Charter throughout their supply chain.

Sodexo realizes that Suppliers may need time to address areas in which they may not be in compliance. We believe that compliance is best achieved through a process of continuous improvement over a period of time. With this in mind, Sodexo invites its suppliers to keep us regularly informed about their actions and their improvement plans concerning the Sustainable Seafood Charter.

Nevertheless, Sodexo reserves the right to carry out the controls that it seems necessary in order to ensure that this Charter is being respected throughout its Supply Chain. This may include self-assessments, Sodexo audits and third-party audits of suppliers.

SUSTAINABLE SEAFOOD STRATEGY

SODEXO'S CORPORATE RESPONSIBILITY ROADMAP "BETTER TOMORROW 2025"

Since the creation of Sodexo, our mission has been to improve quality of life of our employees and all who we serve and to contribute to the economic, social and environmental development of the communities, regions and countries in which we operate.

As a company that promises to improve quality of life of people, corporate responsibility lies at the core of everything we do.

We have developed our approach to corporate responsibility by looking not only at the different roles that we play as a large global organization, but also at the different impacts our actions have in the world.

Within the framework of Better Tomorrow 2025, Sodexo works continuously through its Supply Chain to:

- Promote local development, fair, inclusive and sustainable business practices.
- Source responsibly and provide management services that reduce carbon emissions.

And has committed to source 100% sustainable fish and seafood**

In order to achieve this commitment,
we have defined a Sustainable Seafood Strategy based on 5 inseparable pillars:

- 1 | Maintain a wide variety of species in Sodexo's catalogues and menus
- 2 | Ban species at risk and implement control measures for others
- 3 | Use of Eco-standards or labels
- 4 | Help set up supply for sustainable aquaculture
- 5 | Develop sourcing according to an established technical agreement between Sodexo and WWF



**green listed or orange listed meeting control measures per Sodexo Sustainable Seafood Sourcing Guide
This commitment applies to all fish and seafood, fresh frozen or canned.

PRINCIPLES TO BE RESPECTED BY THE SUPPLIER

1. SODEXO SUSTAINABLE SPECIES LISTS AND AQUACULTURE REQUIREMENTS

The supplier commits:

- Not to deliver to SODEXO products that are among SODEXO's RED LISTED species and to respect the control measures identified by SODEXO for the ORANGE LISTED species
> **Appendix 1**
- Not to deliver to SODEXO aquaculture products that are genetically altered (also known as genetically modified organism GMO)

2. PRODUCT INFORMATION AND SPECIFICATIONS

The Supplier commits:

- To respect labelling legislation and must label products in the language of the country where the products are being delivered.
- To provide Latin names of all the species
- To provide a detailed breakdown of all the species (Latin names) that constitute generic ingredients such as "white fish"
- To provide data necessary to determine the species status according to the Sodexo Seafood Sourcing Guide. For example:

For farm raised products:

- Location of the farm where the fish was raised
- Certification status of the farm

For wild products:

- The location of the fishery from which the product was sourced
- The catch method used
- The certification or FIP status of the fishery
- If necessary to determine controls, size of animal

3. CERTIFIED SUSTAINABLE SEAFOOD

The supplier commits:

- to offer to Sodexo certified sustainable seafood or seafood from a comprehensive FIP listed on fisheryprogress.org whenever possible

Sodexo recognizes those certification schemes that have been through and validated by the GSSI recognition process. As of 31st January 2021, those certification schemes are as follows:

For wild caught:



- **Alaska RFM** Certification is a voluntary and internationally accredited assessment of whether an Alaska fishery meets strict criteria to be certified as responsibly managed.



- **Iceland RFM** program's aim is to preserve the fisheries management principles adopted by the international community, to document well managed Icelandic fisheries to the highest level of assurance, to promote community consensus behind good discipline in fisheries management and to offer our customers choice in certification.



- **MSC** is a voluntary and internationally accredited certification program for sustainable wild caught fish from well-managed fisheries. Sodexo has a worldwide agreement with the MSC to promote MSC certified products wherever possible



- Audubon Nature Institute's Gulf United for Lasting Fisheries (**G.U.L.F.**) is a certification scheme that verifies that the natural marine resources of the Gulf of Mexico are fished responsibly.



- Marine Eco-Label Japan (**MEL**) V2 is a Japanese original certification scheme covering Fisheries, Aquaculture and Chain of Custody (CoC). MEL aims to promote the sustainable development of fishing industries and seafood culture.

For aquaculture:



- Aquaculture Stewardship Council (**ASC**) has 11 standards are currently available for 17 species groups. There is also a joint ASC-MSC standard for seaweed.



- Best Aquaculture Practices (**BAP**) minimum "2 stars" accepted for Sodexo controls. BAP is a four-star system certified by GAA, with one star representing the processing plant, two stars representing the processing plant and farm, three stars representing the processing plant, farm and hatchery or feed mill, and four stars representing the processing plant, farm, hatchery and feed mill.



- **GlobalG.A.P.** is a private sector body that sets voluntary standards for the certification of agricultural products around the globe. The whole chain from hatchery to factory is certified.



- Bord Iascaigh Mhara (**BIM**) Certified Quality Aquaculture programme supports the production of high-class farmed Irish seafood and provides a means of differentiating aquaculture products in the marketplace through eco, organic and quality labelling



- Marine Eco-Label Japan (**MEL**) V2 is a Japanese original certification scheme covering Fisheries, Aquaculture and Chain of Custody (CoC). MEL aims to promote the sustainable development of fishing industries and seafood culture

Global Sustainable Seafood Initiative (GSSI):

Sodexo is a founding partner and Steering Board member of the GSSI.



GSSI vision

more sustainable seafood for everyone

GSSI mission

ensure confidence in the supply and promotion of certified seafood as well as to promote improvement in the seafood certification schemes.

GSSI objectives

- provide an international multi-stakeholder platform for collaboration and knowledge exchange in seafood sustainability
- develop an internationally agreed set of components to measure and compare the performance of seafood certification schemes, in order to facilitate their implementation and use
- build, operate and maintain a common, consistent and Global Benchmark Tool for seafood certification schemes
- reduce cost by eliminating redundancy and improving operational efficiency of seafood certification schemes thereby increasing affordability and flexibility within the supply chain

Other certification programs exist but have differing levels of credibility. If other certification programs are recognized by the GSSI benchmarking tool or comprehensive FIPs listed on fisheryprogress.org, Sodexo will also recognize these certification programs.

Sodexo encourages its suppliers to themselves become members of the GSSI and to also recognize the certification schemes that will be recognized by the GSSI in the future.

4. HUMAN RIGHTS IN THE SEAFOOD SUPPLY CHAIN

Seafood supply chains are often long and complex. Due to this complexity, there is an increased risk of labor abuse entering the supply chain.

Due to exhausted fish stocks, vessels have to go out further and stay at sea longer.

Forced labor / human rights issues are closely linked with illegal, unreported and unregulated fishing (IUU) and with transshipments;

Workers in aquaculture farms and processing centers may also be subject to human rights abuses.

Conducting business with high ethical standards is fundamental to Sodexo and Sodexo is committed to respect human rights wherever we do business.

Sodexo must take measures to ensure that all of the seafood we buy has been legally caught and landed.

We will work to ensure that our suppliers can demonstrate their compliance with relevant international, national and local laws and regulations and have the appropriate due diligence system in place. This includes not purchasing from companies that buy from vessels listed on any official black (IUU) list.

Sodexo is committed to taking action to prevent and deter illegal material entering our supply chain and in advocating for wider sector improvements, for example through the [Seafood Taskforce](#).

The supplier commits:

- To comply with each of the principles laid out in the Sodexo Supplier Code of Conduct found here: <https://www.sodexo.com/home/positive-impact/corporate-responsibility/policies-and-positioning.html>
- To ensure that they require their own Suppliers to do the same
- To ensure that they have an action plan in place to ensure social compliance
- To demonstrate their compliance with relevant international, national and local laws and regulations and have the appropriate due diligence system in place
- NOT to purchase from companies that buy from vessels listed on any official black (IUU) list
- To take action to prevent and deter illegal material entering their supply chain
- To support traceability and transparency efforts of Sodexo's work with Seafood Taskforce

5. FOOD SAFETY

The supplier commits:

- To respect all applicable laws and regulations
- To implement a certified quality process (such as ISO or GFSI recognized schemes...) and formalize the HACCP review
- To control raw materials on delivery and keep records of deliveries and any corrective measures
- To establish a traceability system and a blocking or recall procedure
- Regarding raw material: to be in the position to provide origin of all ingredients used.
- To permit (and ensure that its Affiliates permit) Sodexo to carry out any audits or quality assessments of the products as Sodexo may reasonably require from time to time.

6. NUTRITION

The supplier commits:

- To strictly ban partially hydrogenated fats and oils
- Not to exceed 1 % of trans fatty acids in the finished product in accordance with scientific recommendations
- To limit the use of hydrogenated fats and oils as much as possible
- To favor mono and poly unsaturated fats and oils (limit the use of animal fats, copra, coconut oil... enriched with saturated fatty acids)
- To always specify the nature and condition of the fats used
- To limit the sodium content of products
- To limit added simple sugars (i.e.: glucose syrup, fructose...)
- To limit additives and favor simple recipes
- To respect local specifications in terms of nutrition

In conformity with Sodexo's commitment to the use of certified sustainable palm oil, it is strongly recommended for the supplier to use only certified sustainable palm oil such as RSPO certified products if palm oil is used in the products.

APPENDIX 1

SODEXO SPECIES LIST

Version 8 – 2021

SUMMARY

List	Name	
	Barramundi – <i>farmed</i>	CHANGED
	Black Scabbard fish	
	Catfish, Channel	
	Cephalopods, Cuttlefish	
	Cephalopods, Octopus	CHANGED
	Cephalopods, Squid	
	Clam, Asia Hard	
	Clam, Atlantic Surfclam	
	Clam, Ocean Quahog	CHANGED
	Cobia – <i>farmed</i>	
	Cod, Atlantic – <i>farmed</i>	
	Cod, Atlantic – <i>wild caught</i>	CHANGED
	Cod, Pacific	
	Crab, Atlantic blue	CHANGED
	Crab, Red King	CHANGED
	Crab, Red Brown	
	Crab, Snow	
	Crab, Southern King	CHANGED
	Crab, Swimming Blue	CHANGED
	Crayfish, Red Swamp - <i>farmed</i>	
	Dab	
	Dogfish, Less Spotted or Spiny	CHANGED

List	Name	
	Eel	
	Flounder, Arrowtooth	
	Flounder, European	CHANGED
	Flounder, Yellowtail	CHANGED
	Fusilier, Dark-banded	
	Grenadier	
	Grouper – <i>farmed</i>	CHANGED
	Grouper – <i>wild caught</i>	CHANGED
	Gurnard	
	Haddock	CHANGED
	Hake	CHANGED
	Halibut, Atlantic	CHANGED
	Halibut, Greenland	CHANGED
	Halibut, Pacific	
	Herring or sild	CHANGED
	Hoki	
	Horse Mackerel	NEW
	Ling	CHANGED
	Lobster	CHANGED
	Mackerel	
	Mahi-Mahi	CHANGED
	Marlin	
	Monkfish	CHANGED

List	Name	
	Mullet, Striped red and Flathead grey	NEW
	Mussels	
	Orange Roughy	
	Oysters	CHANGED
	Pangasius – <i>farmed</i>	
	Perch	
	Perch, Nile	
	Pike, Walleye	CHANGED
	Plaice, European	CHANGED
	Pollack or lythe	
	Pollock Alaska	
	Prawns & Shrimps – <i>farmed</i>	CHANGED
	Prawns & Shrimps – <i>wild caught</i>	CHANGED
	Redfish	CHANGED
	Saithe or Coley	
	Salmon, Atlantic – <i>farmed</i>	
	Salmon, Atlantic – <i>wild caught</i>	
	Salmon, Pacific – <i>wild caught</i>	CHANGED
	Sardine or Pilchard	CHANGED
	Scallop – <i>farmed</i>	
	Scallop – <i>wild caught</i>	
	Seabass – <i>farmed</i>	CHANGED
	Seabass – <i>wild caught</i>	
	Seabream – <i>wild caught</i>	

List	Name	
	Seabream, Black	
	Seabream, Gilthead – <i>farmed</i>	CHANGED
	Sharks	
	Skate or Ray	
	Snapper	CHANGED
	Sole, Dover or Common	CHANGED
	Sole, Lemon	
	Sole, Rock	
	Sole, Yellowfin	
	Swordfish	CHANGED
	Tilapia – <i>farmed</i>	
	Tonguesole – <i>farmed</i>	
	Tonguesole – <i>wild caught</i>	
	Toothfish, Antarctic or Patagonian	
	Trout, Rainbow – <i>farmed</i>	CHANGED
	Tuna, Bluefin	
	Tuna, Others	CHANGED
	Turbot – <i>farmed</i>	CHANGED
	Turbot – <i>wild caught</i>	
	Tusk	CHANGED
	Whiting	
	Whiting, Pout	
	Wolfish, Atlantic	CHANGED
	Wreckfish or Cherne	NEW



The list of the “at risk” species for which we have to **STOP** our purchases

Black Scabbard fish

Sabre noir
Aphanopus carbo
Other name: *Trichiurus lepturus*,
Lepidopus caudatus

Marlin

Marlin
Makaira spp

Salmon, Atlantic – *wild caught*

Saumon de
l'Atlantique
Salmo salar

Skate / Ray

Raie
Raja spp

Eel

Anguille
Anguilla anguilla
Anguilla japonica
Anguilla rostrata

Orange roughy

Empereur
Hoplostethus atlanticus

Seabream – *wild caught*

Dorade rose
Pagellus centradontus or *bogaraveo*

Tonguesole – *wild caught*

Sole tropicale ou de roche
Solea senegalensis
Cynoglossus
senegalensis

Grenadier

Grenadier
Coryphaenoides rupestris
Macrourus berglax

Perch, Nile

Perche du Nil
Lates niloticus

Sharks

Requins
Various

Tuna, Bluefin

Thon rouge
Thunnus thynnus



The list of the “at risk” species for which we have to be **CAREFUL**. We can purchase them **ONLY** if the measures of control defined in the species sheets are respected.

<p>Barramundi – farmed Barramundi <i>Lates calcarifer</i></p>	<p>Cobia – farmed Cobia <i>Rachycentron canadum</i></p>	<p>Crab, Red Brown Crabe royal rouge brun <i>Lithodes aequispinus</i></p>	<p>Dab Limande <i>Limanda limanda</i></p>
<p>Catfish, Channel – farmed Poisson chat <i>Ictalurus punctatus</i></p>	<p>Cod, Atlantic – farmed Cabillaud de l'Atlantique <i>Gadus morhua</i></p>	<p>Crab, Southern King Crabe royal de Patagonie <i>Lithodes santolla</i></p>	<p>Dogfish, Lesser Spotted or Spiny Saumonette ou Aiguillat commun <i>Squalus spp</i></p>
<p>Cephalopods, Cuttlefish Seiche <i>Sepia officinalis</i></p>	<p>Cod, Atlantic – wild caught Cabillaud de l'Atlantique <i>Gadus morhua</i></p>	<p>Crab, Swimming Blue Crabe bleu <i>Portunus armatus, Portunus pelagicus, Portunus haani</i></p>	<p>Flounder, European Flet commun <i>Platichthys flesus</i></p>
<p>Cephalopods, Octopus Poulpe <i>Octopus spp</i></p>	<p>Crab, Red King Crabe royal rouge du Kamtchatka <i>Paralithodes camtschaticus</i></p>	<p>Crayfish, Red Swamp – farmed Ecrevisse de Louisiane <i>Procambarus clarkii</i></p>	<p>Flounder, Yellowtail Limande jaune / à queue jaune <i>Limanda ferruginea</i></p>



The list of the “at risk” species for which we have to be **CAREFUL**. We can purchase them **ONLY** if the measures of control defined in the species sheets are respected.

Grouper – farmed

Mérou
Epinephelus marginatus or *morio*
Other names: *Mycteroperca bonaci*,
Mycteroperca microlepis

CHANGED

Hake

Merlu
Merluccius spp

CHANGED

Ling

Lingue franche ou Lingue bleue
Molva molva

CHANGED

Pangasius – farmed

Panga
Pangasius hypophthalmus

Grouper – wild caught

Mérou
Epinephelus marginatus, *Epinephelus morio*
Other name: *Mycteroperca bonaci*, *M. microlepis*

CHANGED

Halibut, Atlantic

Flétan d'Atlantique
Hippoglossus hippoglossus

CHANGED

Lobster

Homard
Homarus gammarus, *H. americanus*, *Panulirus interruptus*,
P. cygnus, *P. argus*, *Jasus tristani*,
Nephrops norvegicus

CHANGED

Pike, Walleye

Doré jaune
Sander Vitreus

CHANGED

Gurnard

Grondin
Various Latin Names

CHANGED

Halibut, Greenland

Flétan du Groenland
Reinhardtius hippoglossoides

Monkfish

Lotte
Lophius piscatorius,
L. budegassa, *L. americanus*, *L. vomerinus*

CHANGED

Plaice, European

Plie ou Carrelet
Pleuronectes platessa

CHANGED

Haddock

Eglefin
Melanogrammus aeglefinus

CHANGED

Horse Mackerel

Chinchard méditerranéen ou
Chinchard à queue jaune
Trachurus trachurus *Trachurus mediterraneus*

NEW

Mullet, Striped red and Flathead grey

Mulet
Mullus Surmuletus, *Mullus barbatus*
Mugil cephalus

NEW

Pollack or Lythe

Lieu jaune
Pollachius pollachius



The list of the “at risk” species for which we have to be **CAREFUL**. We can purchase them **ONLY** if the measures of control defined in the species sheets are respected.

Prawns and Shrimps – farmed Crevettes Various Latin Names	CHANGED	Sardine or Pilchard Sardine <i>Sardina pilchardus</i>	CHANGED	Seabream, Gilthead – farmed Dorade royale <i>Sparus aurata</i>	CHANGED	Tilapia – farmed Tilapia <i>Oreochromis Niloticus</i>
Prawns and Shrimps – wild caught Crevettes Various Latin Names	CHANGED	Scallop – farmed Coquille Saint-Jacques Various latin names		Snapper Vivaneau <i>Lutjanus spp</i>	CHANGED	Tonguesole – farmed Sole tropicale ou de roche <i>Solea senegalensis, Cynoglossus senegalensis</i>
Redfish Dorade sébaste <i>Sebastes mentella or marinus or fasciatus</i>	CHANGED	Seabass – farmed Bar <i>Dicentrarchus labrax</i>	CHANGED	Sole, Dover or Common Sole commune <i>Solea solea, Solea vulgaris</i>	CHANGED	Toothfish, Antarctic or Patagonian (a.k.a Chilean sea bass) Légine Australe, Légine antarctique <i>Dissostichus eleginoides, D. mawsonii</i>
Salmon, Atlantic – farmed Saumon de l'Atlantique <i>Salmo salar</i>		Seabass – wild caught Bar <i>Dicentrarchus labrax</i>		Swordfish Espadon <i>Xiphia gladius</i>	CHANGED	Trout, Rainbow and Steelhead – farmed Truite <i>Oncorhynchus mykiss</i>



The list of the “at risk” species for which we have to be **CAREFUL**. We can purchase them **ONLY** if the measures of control defined in the species sheets are respected.

Tuna, others

CHANGED

Thons

Albacore (Germon) *Thunnus alalunga***Bigeye** (Obèse) *Thunnus obesus***Longtail or Tongol**, *Thunnus tonggol***Skipjack** (Listao) *Katsuwonus pelamis***Yellowfin** (Albacore) *Thunnus albacares*

Whiting

Merlan

Merlangius merlangus

Turbot – farmed

CHANGED

Turbot

Psetta maxima, *Scophthalmus maximus*

Wolffish, Atlantic

CHANGED

Loup de mer

Anarhichas lupus

Turbot – wild caught

Turbot

Psetta maxima, *Scophthalmus maximus*

Wreckfish or Cherne

NEW

Cernier commun

Polyprion americanus

Tusk

CHANGED

Brosme

Brosme brosme



The list of other species not « at risk » or alternatives in the future

Cephalopods, Squid

Calamar
Illex spp, Loligo spp,
Dosidicus gigas

Cod, Pacific

Cabillaud du Pacifique
Gadus macrocephalus

Fusilier, Dark-banded

Fusilier
Pterocaesio tile

Mackerel

Maquereau
Scomber scombrus

Clam, Asia Hard

Palourde grise
Meretrix spp; Ruditapes spp

Crab, Atlantic Blue

CHANGED

Crabe bleu de l'Atlantique
Callinectes sapidus

Halibut, Pacific

Flétan du Pacifique
Hippoglossus stenolepis

Mahi Mahi

CHANGED

Mahi mahi
Coryphaena hippurus,
C. equiselis

Clam, Atlantic Surfclam

Mactre de l'Atlantique
Spisula solidissima

Crab, Snow

Crabe des neiges
Chionoectes opilio

Herring or Sild

CHANGED

Hareng
Clupea harengus

Mussels

Moules
Mytilus edulis,
M. chilensis,
M. galloprovincialis, Perna canaliculus

Clam, Ocean Quahog

CHANGED

Palourde
Arctica Islandica

Flounder, Arrowtooth

Faux Flétan du Pacifique
Theresthes stomias

Hoki

Hoki
Macruronus novaezelandiae
Macruronus magellanicus

Oysters

Huîtres
Crassostrea virginica,
C. gigas, Ostrea edulis



The list of other species not « at risk » or alternatives in the future

Perch

Perche

Perca flavescens, P. jacksoni, P. fluviatilis

Scallop – wild caught

Coquilles Saint-Jacques
Various Latin Names

Sole, Yellowfin

Limande du Nord / du Japon
Limanda aspera

Pollock, Alaska

Colin d'Alaska

Theragra chalcogramma

Seabream, Black

Dorade grise

Spondylisoma cantharus

Whiting, Pout

Tacaud

Trisopterus luscus

Saithe or Coley

Colin lieu ou Lieu noir

Pollachius virens

Sole, Lemon

Limande sole

Microstomus kitt

CHANGED

Salmon, Pacific – wild caught

Saumon du Pacifique

Various Latin Names

Sole, Rock

Plie du Pacifique

Lepidopsetta bilineata,

Lepidopsetta polyxystra



The list of the “at risk” species for which we have to be **CAREFUL**. We can purchase them **ONLY** if the measures of control defined in the species sheets are respected.



MEASURES OF CONTROL CAN BE RELATED TO:

- › The use of a certification program
 - › For example, wild caught species: MSC or Alaska RFM or Iceland RFM
 - › For example, farmed species: ASC, BAP minimum 2 stars or GLOBALG.A.P.
- › Comprehensive FIP listed on FisheryProgress.org

Or if not certified or in a Comprehensive FIP

- › Fishing areas
- › Fishing methods
- › Farming methods
- › Product specification (fish size)

In addition, some other measures to increase sustainability may be recommended where appropriate.

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Barramundi – farmed	ECOLABEL: Select only BAP minimum 2 stars, ASC or GLOBALG.A.P. certified products.	  
	Black Scabbard fish		
	Catfish, Channel – farmed	ECOLABEL: Select BAP minimum 2 stars or GLOBALG.A.P. certified products.	 
	Cephalopods, Cuttlefish	PRODUCT SPECIFICATION: Ban whole cuttlefish under 18 cm (immature cuttlefish) FISHING AREA: Ban <i>Sepia pharaonis</i> from Western Central Pacific (FAO 71)	
	Cephalopods, Octopus	ECOLABEL: Select MSC certified products when possible Comprehensive FIP PRODUCT SPECIFICATION: Ban octopuses under 750g (whole) or 450g (gutted).	 COMPREHENSIVE FIP
	Cephalopods, Squid		
	Clam, Asia Hard		
	Clam, Atlantic Surfclam		
	Clam, Ocean Quahog		
	Cobia – farmed	ECOLABEL: Select ASC, BAP minimum 2 stars or GLOBALG.A.P. certified product.	  
	Cod, Atlantic – farmed	Respect good farming practices and preserve the ecosystem	
	Cod, Atlantic – wild caught	ECOLABEL: Select MSC or Iceland RFM certified products when possible Comprehensive FIP FISHING AREAS: Ban all except North East Arctic (I, II) offshore and Iceland Sea (Va) supply areas.	  COMPREHENSIVE FIP
	Cod, Pacific		
	Crab, Atlantic Blue		

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Crab, Red King	ECOLABEL: Select MSC or Alaska RFM certified products when possible FISHING AREAS: Ban Arctic sea (FAO 18) and North West Pacific (FAO 61)	 
	Crab, Red Brown	FISHING AREAS: Ban Arctic sea (FAO 18)	
	Crab, Snow		
	Crab, Southern King	FISHING AREAS: Ban South East Pacific (FAO 87)	
	Crab, Swimming Blue	ECOLABEL: Select MSC certified products when possible. Comprehensive FIP FISHING AREAS: Ban Southern Indian Ocean (FAO 58) for all <i>Portunus</i> species. Ban Western Central Pacific (FAO 71) for all <i>P. pelagicus</i> and <i>P. haani</i> .	 COMPREHENSIVE FIP
	Crayfish, Red Swamp – farmed	ECOLABEL: Select BAP minimum 2 stars or GLOBAL G.A.P. certified products	 
	Dab	PRODUCT SPECIFICATION: Ban whole fish under 20 cm	
	Dogfish, Less Spotted or Spiny	ECOLABEL: Select MSC certified products when possible. For spiny dogfish, <i>Squalus acanthias</i> select ONLY MSC certified products PRODUCT SPECIFICATION: select Lesser spotted dogfish, <i>Scyliorhinus canicula</i>	
	Eel		
	Flounder, Arrowtooth		
	Flounder, European	ECOLABEL: Select ASC certified products when possible PRODUCT SPECIFICATION: Ban whole fish under 18 cm.	
	Flounder, Yellowtail	ECOLABEL: Select MSC certified products when possible FISHING AREAS: Ban Georges Bank, Gulf of Maine, Mid-Atlantic and New England	
	Fusilier, Dark-banded		
	Grenadier		

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Grouper – farmed	ECOLABEL: Select only ASC or GLOBALG.A.P. certified products	 
	Grouper – wild caught	Comprehensive FIP	COMPREHENSIVE FIP
	Gurnard	PRODUCT SPECIFICATION: Ban whole fish under 18 cm	
	Haddock	ECOLABEL: Select MSC or Iceland RFM certified products when possible FISHING AREAS: Ban Faroe Islands (Vb), Rockall (VIb), English Channel and Irish Sea (VIIb to VIIIk)	 
	Hake	ECOLABEL: Select MSC or Iceland RFM certified products when possible Comprehensive FIP PRODUCT SPECIFICATION: Ban whole <i>Merluccius merluccius</i> under 60 cm. Ban the supply of <i>M. gayi gayi</i> , <i>M. gayi peruanus</i> and <i>M. paradoxus</i> except MSC certified products FISHING AREAS: Ban the supply of White hake, <i>Urophycis tenuis</i> from Canada	  COMPREHENSIVE FIP
	Halibut, Atlantic	ECOLABEL: Select only MSC, ASC or GLOBAL G.A.P. certified products	  
	Halibut, Greenland	ECOLABEL: Select MSC certified products when possible PRODUCT SPECIFICATION: Ban whole Greenland halibut under 65 cm.	
	Halibut, Pacific		
	Herring or sild		
	Hoki		
	Horse mackerel	PRODUCT SPECIFICATION: Ban whole horse mackerel under 25 cm (immature).	
	Ling	ECOLABEL: Select only MSC or Iceland RFM certified ling	 

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Lobster	<p>ECOLABEL: Select MSC certified products when possible. Comprehensive FIP</p> <p>PRODUCT SPECIFICATION: ban lobster <i>H. gammarus</i> under 87 mm and <i>H. americanus</i> under 80 mm</p> <p>FISHING AREAS: Ban spiny lobster (<i>P. argus</i>) from Belize, Brazil, Honduras and Nicaragua (FAO 41). Ban lobster (<i>H. americanus</i>) from Southern New England</p>	 COMPREHENSIVE FIP
	Mackerel		
	Mahi Mahi		
	Marlin		
	Monkfish	<p>ECOLABEL: Select MSC certified products when possible. Comprehensive FIP</p> <p>PRODUCT SPECIFICATION: Ban Cape monkfish (<i>Lophius vomerinus</i>) and <i>Lophius litulon</i></p>	 COMPREHENSIVE FIP
	Mullet, Striped Red and Flathead Grey	<p>ECOLABEL: Select MSC certified products when possible.</p> <p>FISHING AREAS: Ban <i>mullus surmuletus</i> from Subarea IV (North Sea) and Division VIId (Eastern English Channel)</p> <p>PRODUCT SPECIFICATION: Ban whole <i>M. Sumuletus</i> under 16 cm (immature)</p>	
	Mussels		
	Orange roughy		
	Oysters		
	Pangasius – farmed	ECOLABEL: Select only ASC, BAP minimum 2 stars or GLOBALG.A.P. certified products	  
	Perch		
	Perch, Nile		
	Pike Walleye	<p>ECOLABEL: Select MSC certified products when possible</p> <p>FISHING AREAS: Ban pike from Lakes Manitoba, Winnipeg, Winnipegosis, Canada</p>	

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Plaice, European	<p>ECOLABEL: Select MSC certified products or <i>P. quadrituberculatus</i> (alternative species), when possible. Comprehensive FIP.</p> <p>PRODUCT SPECIFICATION: Ban whole European plaice under 27 cm (fillet under 15 cm).</p> <p>FISHING AREAS: Ban Skagerrak Kattegat (IIIa) and Celtic Sea (VIIf-g) areas.</p>	 
	Pollack or lythe	<p>PRODUCT SPECIFICATION: Ban whole pollack under 30 cm.</p> <p>FISHING AREAS: Ban stocks from Skagerrak Kattegat (IIIa) and North sea (IV).</p>	
	Pollock, Alaska		
	Prawns and Shrimps – farmed	<p>ECOLABEL: Select only ASC, GLOBALG.A.P. or BAP minimum 2 stars certified products.</p>	  
	Prawns and Shrimps – wild caught	<p>ECOLABEL: Select MSC certified products or Comprehensive FIP when possible.</p> <p>PRODUCT SPECIFICATION: Ban Southern brown shrimp (<i>Penaeus subtilis</i>) and Chilean shrimp (<i>Heterocarpus reedi</i>).</p> <p>FISHING AREAS: Ban <i>Pandalus borealis</i> from Northern North Sea (IVa) areas.</p>	 
	Redfish	<p>ECOLABEL: Select MSC or Iceland RFM certified products or comprehensive FIP when possible.</p> <p>PRODUCT SPECIFICATION: Ban Acadian (<i>S. fasciatus</i>), Bacaccio rockfish (<i>S. paucispinus</i>), Shortspine thornyhead (<i>S. alascanus</i>). Ban whole redfish under 32 cm (fillet under 80g)</p>	 
	Saithe or Coley		
	Salmon, Atlantic – farmed	<p>ECOLABEL: Select only ASC, BIM, BAP minimum 2 stars or GLOBALG.A.P. certified products.</p>	   
	Salmon, Atlantic – wild caught		
	Salmon, Pacific – wild caught		
	Sardine or Pilchard	<p>ECOLABEL: Select MSC certified products or Comprehensive FIP when possible.</p> <p>FISHING AREAS: Ban Mediterranean Sea (FAO 37) supply area.</p>	 
	Scallop – farmed	<p>ECOLABEL: select only ASC or GLOBALG.A.P. certified products.</p>	 

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Scallop – <i>wild caught</i>		
	Seabass – <i>farmed</i>	ECOLABEL: Select only ASC, BAP minimum 2 stars or GLOBALG.A.P. certified products.	  
	Seabass – <i>wild caught</i>	FISHING METHODS: Select only pole and line caught seabass	
	Seabream – <i>wild caught</i>		
	Seabream, Black		
	Seabream, Gilthead – <i>farmed</i>	ECOLABEL: Select only ASC or GLOBALG.A.P. certified products.	 
	Sharks		
	Skate or Ray		
	Snapper	ECOLABEL: Select ASC certified products when possible. PRODUCT SPECIFICATION: Ban <i>Lutjanus cyanopterus</i> (<i>Canteen Snapper</i>), <i>Lutjanus analis</i> (<i>Mutton Snapper</i>) FISHING AREA: Ban Red snapper (<i>Lutjanus campechanus</i>) from South Atlantic (FAO 41)	
	Sole, Dover or Common	ECOLABEL: Select MSC or Iceland RFM certified product and other certified sole species, when possible. PRODUCT SPECIFICATION: Ban whole fish under 24 cm FISHING AREAS: Ban the Irish Sea (VIIa)	  
	Sole, Lemon		   COMPREHENSIVE FIP
	Sole, Rock		  
	Sole, Yellowfin		  
	Swordfish	ECOLABEL: Select MSC certified or Comprehensive FIPs product when possible. FISHING AREA : Ban Mediterranean Sea (FAO 37)	  COMPREHENSIVE FIP

SUMMARY

List	Name	Measure(s) of control	Certification(s) / FIP
	Tilapia – farmed	ECOLABEL: ASC, BAP minimum 2 stars or GLOBALG.A.P.	  
	Tonguesole – farmed	ECOLABEL: GLOBAL G.A.P.	
	Tonguesole – wild caught		
	Toothfish, Patagonian or Antarctic (aka Chilean sea bass)	ECOLABEL: Select MSC certified products when possible. FISHING AREAS: Ban Patagonian Toothfish from the Chilean, Prince Edward & Marion Islands' and Crozet Island supply areas.	
	Trout, Rainbow – farmed	ECOLABEL: ASC, BAP minimum 2 stars or GLOBALG.A.P.	  
	Tuna, Bluefin		
	Tuna, others	ECOLABEL: Select MSC certified products or Comprehensive FIP when possible. FISHING AREAS: Ban Pacific (FAO 61,71,77) and Atlantic Ocean (FAO 21, 27, 31, 34) supply areas for Bigeye, <i>Thunnus obesus</i> Ban Indian Ocean (FAO 51, 57) for Yellowfin, <i>Thunnus albacares</i> and Longtail or Tongol, <i>Thunnus tonggol</i>	 
	Turbot – farmed	ECOLABEL: Select only ASC or GLOBALG.A.P. certified products.	 
	Turbot – wild caught	PRODUCT SPECIFICATION: Ban whole wild turbot under 30 cm	
	Tusk	ECOLABEL: Select only MSC certified or Iceland RFM certified products.	 
	Whiting	PRODUCT SPECIFICATION: Ban whole fish under 23 cm. FISHING AREAS: Ban North Sea (IV), West of Scotland (VIa-b) and Eastern English Channel (VIId) supply areas.	
	Whiting, Pout		
	Wolffish, Atlantic	ECOLABEL: Select only MSC certified products.	
	Wreckfish or Cherne	FISHING AREAS: Ban Atlantic, Northeast (FAO 27) and Atlantic, Southwest (FAO 41)	