

# 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**
- To respect the SODEXO AQUACULTURE SPECIFICATIONS  
> **Appendix 2**

## 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 a detailed breakdown of all the species that constitute "white fish"

In addition, it is strongly recommended for the supplier to inform Sodexo about the following information:

### For farm raised products:

- The name and location of the farm where the fish was raised
- The aquaculture method used

### For wild products:

- The name of the fishery from which the product was sourced
- Where the fish was caught
- The catch method used
- The catch date

## 3. CERTIFIED SUSTAINABLE SEAFOOD

The supplier commits:

- to offer to Sodexo certified sustainable seafood whenever possible
- Sodexo recognizes those certification schemes that have been through and validated by the GSSI recognition process. As of 31<sup>st</sup> March 2017, 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

## For aquaculture:



- ASC currently have 8 aquaculture standards covering 12 species. This number will be enlarged over time.



- BAP minimum “2 stars” (GAA association, ACC accredited certifier).
- GlobalGAP is the minimum basis for Sodexo concerning aquaculture species on condition that the whole chain from hatchery to factory is certified.

## 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 recognised by the GSSI benchmarking tool, 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 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 <http://www.sodexo.com/home/corporate-responsibility/sustainable-development/environment/responsible-sourcing/supplier-code-of-conduct.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

## 5. FOOD SAFETY

The supplier commits:

- Respect all applicable laws and regulations
- Implement a certified quality process (such as ISO, IFS, BRC...) and formalize the HACCP review
- Control raw materials on delivery and keep records of deliveries and any corrective measures
- Establish a traceability system and a blocking or recall procedure
- Regarding raw material: be in the position to provide origin of all ingredients used.
- 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 favour 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's species list**

> **APPENDIX 2 – Sodexo's Aquaculture Specifications**



# APPENDIX 1

# SODEXO SPECIES LIST

Version 7 – March 2017

# SUMMARY

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

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

List	Name
🐟	Mussels
🚫	Orange Roughy
🐟	Oysters
⚠️	Pangasius – <i>farmed</i>
🐟	Perch
🚫	Perch, Nile
⚠️	Pike, Walleye
⚠️	Plaice, European <b>CHANGED</b>
🐟	Pollack, Alaska
⚠️	Pollack or lythe <b>CHANGED</b>
⚠️	Prawns & Shrimps – <i>farmed</i>
⚠️	Prawns & Shrimps – <i>wild caught</i> <b>CHANGED</b>
⚠️	Redfish <b>CHANGED</b>
🐟	Saithe or Coley
⚠️	Salmon, Atlantic – <i>farmed</i>
🚫	Salmon, Atlantic – <i>wild caught</i>
🐟	Salmon, Pacific – <i>wild caught</i>
⚠️	Sardine or pilchard
⚠️	Scallop - <i>farmed</i>
🐟	Scallop – <i>wild caught</i>
⚠️	Seabass – <i>farmed</i>
⚠️	Seabass – <i>wild caught</i> <b>CHANGED</b>
🚫	Seabream – <i>wild caught</i>

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



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

<p><b>Black scabbard fish</b>                      Sabre noir  <i>Aphanopus carbo</i>                      Other name: <i>Trichiurus lepturus</i>,  <i>Lepidopus caudatus</i></p>	<p><b>Ling, blue</b>                      Lingue bleue  <i>Molva dypterygi</i></p>	<p><b>Salmon, Atlantic</b>                      – <i>wild caught</i>                      Saumon  <i>Salmo salar</i></p>	<p><b>Tonguesole – <i>wild caught</i></b>                      Sole tropicale ou de roche  <i>Solea senegalensis</i>  <i>Cynoglossus senegalensis</i></p>
<p><b>Eel</b>                      Anguille  <i>Anguilla anguilla</i>  <i>Anguilla japonica</i>  <i>Anguilla rostrata</i></p>	<p><b>Marlin</b>                      Marlin  <i>Makaira spp</i></p>	<p><b>Seabream</b>                      – <i>wild caught</i>                      Dorade rose  <i>Pagellus centradontus</i> or <i>bogaraveo</i></p>	<p><b>Tuna, bluefin</b>                      Thon rouge  <i>Thunnus thynnus</i></p>
<p><b>Grenadier</b>                      Grenadier  <i>Coryphaenoides rupestris</i>  <i>Macrourus berglax</i></p>	<p><b>Orange roughy</b>                      Empereur  <i>Hoplostethus atlanticus</i></p>	<p><b>Sharks</b>                      Requins                      Various</p>	<p><b>Tusk</b>                      Brosme  <i>Brosme brosme</i></p>
<p><b>Halibut, atlantic</b>                      Flétan d'Atlantique  <i>Hippoglossus hippoglossus</i></p>	<p><b>Perch, Nile</b>                      Perche du Nil  <i>Lates niloticus</i></p>	<p><b>Skate / Ray</b>                      Raie  <i>Raja spp</i></p>	<p><b>Wolffish, Atlantic</b>                      Loup de mer  <i>Anarhichas lupus</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.

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



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<p><b>Grouper – <i>wild caught</i></b>                      Mérou  <i>Epinephelus marginatus, Epinephelus morio</i>                      Other name : <i>Mycteroperca bonaci, Mycteroperca microlepis</i></p>	<p><b>Halibut, greenland</b> <b>CHANGED</b>                      Flétan du Groenland  <i>Reinhardtius hippoglossoides</i></p>	<p><b>Pangasius – <i>farmed</i></b>                      Panga  <i>Pangasius hypophthalmus</i></p>	<p><b>Prawns and Shrimps – <i>farmed</i></b>                      Crevettes</p>
<p><b>Gurnard</b> <b>CHANGED</b>                      Grondin                      Various Latin Names</p>	<p><b>Ling</b> <b>CHANGED</b>                      Lingue franche                      Molva molva</p>	<p><b>Pike, Walleye</b>                      Doré jaune  <i>Sander Vitreus</i></p>	<p><b>Prawns and Shrimps – <i>wild caught</i></b> <b>CHANGED</b>                      Crevettes                      Various Latin Names</p>
<p><b>Haddock</b> <b>CHANGED</b>                      Eglefin  <i>Melanogrammus aeglefinus</i></p>	<p><b>Lobster</b> <b>CHANGED</b>                      Homard  <i>Homarus gammarus, H. americanus, Panulirus interruptus, P. cygnus, P. argus, Jasus tristani, Nephrops norvegicus</i></p>	<p><b>Plaice, European</b> <b>CHANGED</b>                      Plie / Carrelet  <i>Pleuronectes platessa</i></p>	<p><b>Redfish</b> <b>CHANGED</b>                      Dorade sébaste  <i>Sebastes mentella or marinus or fasciatus</i></p>
<p><b>Hake</b> <b>CHANGED</b>                      Merlu  <i>Merluccius spp</i></p>	<p><b>Monkfish</b> <b>CHANGED</b>                      Lotte  <i>Lophius piscatorius, L. budegassa, L. americanus, L. vomerinus</i></p>	<p><b>Pollack or lythe</b> <b>CHANGED</b>                      Lieu jaune  <i>Pollachius pollachius</i></p>	<p><b>Salmon Atlantic – <i>farmed</i></b>                      Saumon  <i>Salmo salar</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.

<p><b>Sardine or Pilchard</b> Sardine <i>Sardina pilchardus</i></p>	<p><b>Seabream, Gilthead – farmed</b> Dorade royale <i>Sparus aurata</i></p>	<p><b>Tilapia, farmed</b> Tilapia <i>Oreochromis Niloticus</i></p>	<p><b>Tuna, others</b> Thons <b>Albacore</b> (Germon) <i>Thunnus alalunga</i> <b>Bigeye</b> (Obèse) <i>Thunnus obesus</i> <b>Longtail or Tongol</b>, <i>Thunnus tonggol</i> <b>Skipjack</b> (Listao) <i>Katsuwonus pelamis</i> <b>Yellowfin</b> (Albacore) <i>Thunnus albacares</i></p>
<p><b>Scallop – farmed</b> Coquille Saint-Jacques <i>various latin name</i></p>		<p><b>Tonguesole – farmed</b> <b>NEW</b> Sole tropicale ou de roche <i>Solea senegalensis, Cynoglossus senegalensis</i></p>	<p><b>Turbot – farmed</b> <i>Psetta maxima</i> <i>Scophthalmus maximus</i></p>
<p><b>Seabass – farmed</b> Bar <i>Dicentrarchus labrax</i></p>	<p><b>Snapper</b> Vivaneau <i>Lutjanus spp</i></p>	<p><b>Toothfish, Antarctic or Patagonian</b> <b>NEW</b> (a.k.a Chilean sea bass) Légine Australe, Légine <i>Dissostichus eleginoides, Dissostichus mawsonii</i></p>	<p><b>Turbot – wild caught</b> <b>CHANGED</b> <i>Psetta maxima</i> <i>Scophthalmus maximus</i></p>
<p><b>Seabass – wild caught</b> <b>CHANGED</b> Bar <i>Dicentrarchus labrax</i></p>	<p><b>Sole, Dover or Common</b> Sole commune <i>Solea solea, Solea vulgaris</i></p>	<p><b>Trout, Rainbow – farmed</b> Truite <i>Oncorhynchus mykiss</i></p>	<p><b>Whiting</b> <b>CHANGED</b> Merlan <i>Merlangius merlangus</i></p>
	<p><b>Swordfish</b> Espadon <i>Xiphia gladius</i></p>		



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

<p><b>Cephalopods, Squid</b> Calamar <i>Illex spp, Loligo spp, Dosidicus gigas</i></p>	<p><b>Cod, Pacific</b> Cabillaud du Pacifique <i>Gadus macrocephalus</i></p>	<p><b>Flounder, Arrowtooth</b> Faux - Flétan du Pacifique <i>theresthes stomias</i></p>	<p><b>Hoki</b> Hoki <i>Macruronus novaezelandiae</i> <i>Macruronus magellanicus</i></p>
<p><b>Clam, Asia Hard</b> Palourde grise <i>Meretrix spp; Ruditapes spp</i></p>	<p><b>Crab, Atlantic Blue</b> Crabe bleu de l'Atlantique <i>Callinectes sapidus</i></p>	<p><b>Fusilier, Dark-banded</b> Fusilier <i>Pterocaesio tile</i></p>	<p><b>Mackerel</b> <span style="background-color: #333; color: white; padding: 2px;">CHANGED</span> Maquereau <i>Scomber scombrus</i></p>
<p><b>Clam, Atlantic Surfclam</b> Mactre de l'Atlantique <i>Spisula solidissima</i></p>	<p><b>Crab, Snow</b> Crabe des neiges <i>Chionoectes opilio</i></p>	<p><b>Halibut, Pacific</b> Flétan du Pacifique <i>Hippoglossus stenolepis</i></p>	<p><b>Mahi Mahi</b> Mahi mahi <i>Coryphaena hippurus,</i> <i>C. equiselis</i></p>
<p><b>Clam, Ocean Quahog</b> Palourde <i>Arctica Islandica</i></p>	<p><b>Crab, Southern King</b> Crabe royal de Patagonie <i>Lithodes santolla</i></p>	<p><b>Herring or sild</b> Hareng <i>Clupea harengus</i></p>	





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

<p><b>Mussels</b> Moules <i>Mytilus edulis</i>, <i>M. chilensis</i>, <i>M. galloprovincialis</i>, <i>Perna canaliculus</i></p>	<p><b>Saithe or Coley</b> Colin lieu ou Lieu noir <i>Pollachius virens</i></p>	<p><b>Sole, lemon</b> Limande sole <i>Microstomus kitt</i></p>
<p><b>Oysters</b> Huîtres <i>Crassostrea virginica</i>, <i>C. gigas</i>, <i>Ostrea edulis</i></p>	<p><b>Salmon pacific – wild caught</b> Saumon <i>Various Latin Names</i></p>	<p><b>Sole, rock</b> Plie du Pacifique <i>Lepidopsetta bilineata</i>, <i>Lepidopsetta polyxystra</i></p>
<p><b>Perch</b> Perche <i>Perca flavescens</i>, <i>P. jacksoni</i>, <i>P. fluviatilis</i></p>	<p><b>Scallop – wild caught</b> Coquilles Saint-Jacques <i>Various</i></p>	<p><b>Sole, yellowfin</b> Limande du Nord / du Japon <i>Limanda aspera</i></p>
<p><b>Pollock, Alaska</b> Colin d'Alaska <i>Theragra chalcogramma</i></p>	<p><b>Seabream, black</b> Dorade grise <i>Spondyliosoma cantharus</i></p>	<p><b>Whiting, pout</b> Tacaud <i>Trisopterus luscus</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.



























#### MEASURES OF CONTROL CAN BE RELATED TO:



























- › Fishing areas
- › Fishing methods
- › Farming methods
- › Product specification (fish size)
- › The use of a certification program
  - › For wild caught species: MSC or Alaska RFM or Iceland RFM
  - › For farmed species: ASC, BAP minimum 2 stars or GLOBALG.A.P.

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

# SUMMARY

























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

# SUMMARY




































List	Name	Measure(s) of control	Certification available
	<b>Crab, Red King</b>	FISHING AREAS: Ban Arctic sea (FAO 18) and North West Pacific (FAO 61)	 MSC IN ASSESSMENT
	<b>Crab, Red King Brown</b>	FISHING AREAS: Ban Arctic sea (FAO 18)	
	<b>Crab, Snow</b>		 
	<b>Crab, Southern King</b>		
	<b>Crab, Swimming Blue</b>	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>	
	<b>Crayfish, Red Swamp - <i>farmed</i></b>	ECOLABEL : BAP minimum 2 stars or GLOBAL G.A.P.	 <b>GLOBAL G.A.P.</b> The Global Partnership for Good Agricultural Practice
	<b>Dab</b>	PRODUCT SPECIFICATION: Ban whole fish under 20 cm	
	<b>Dogfish, Less Spotted or Spiny</b>	PRODUCT SPECIFICATION: select Lesser spotted dogfish, <i>Scyliorhinus canicula</i> ECOLABEL: select only MSC certified spiny dogfish, <i>Squalus acanthias</i>	
	<b>Eel</b>		
	<b>Flounder, Arrowtooth</b>		 
	<b>Flounder, European</b>	PRODUCT SPECIFICATION: Ban whole fish under 18 cm	
	<b>Flounder, Yellowtail</b>	FISHING AREAS: Ban Georges Bank, Gulf of Maine, Mid-Atlantic and New England	
	<b>Fusilier, dark-Banded</b>		
	<b>Grenadier</b>		
	<b>Grouper – <i>farmed</i></b>	ECOLABEL: select only GlobalGAP certified White Grouper, <i>Epinephelus aeneus</i>	 <b>GLOBAL G.A.P.</b> The Global Partnership for Good Agricultural Practice
	<b>Grouper – <i>wild caught</i></b>	PRODUCT SPECIFICATION: Ban Dusky Grouper ( <i>E. marginatus</i> ) and Yellowedge Grouper ( <i>E. flavolimbatus</i> )	

































# SUMMARY

List	Name	Measure(s) of control	Certification available
	<b>Gurnard</b>	PRODUCT SPECIFICATION: Ban whole fish under 18 cm	
	<b>Haddock</b>	FISHING AREAS: Ban Faroe Islands (Vb), Rockall (VIb), English Channel and Irish Sea (VIIb to VIIf)	 
	<b>Hake</b>	PRODUCT SPECIFICATION: Ban whole <i>Merluccius merluccius</i> under 60 cm PRODUCT SPECIFICATION: 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	
	<b>Halibut, Atlantic</b>		
	<b>Halibut, Greenland</b>	PRODUCT SPECIFICATION: Ban whole Greenland halibut under 65 cm	MSC IN ASSESSMENT
	<b>Halibut, Pacific</b>		 
	<b>Herring or sild</b>		
	<b>Hoki</b>		
	<b>Ling</b>	ECOLABEL: select only MSC certified ling	
	<b>Ling, blue</b>		
	<b>Lobster</b>	PRODUCT SPECIFICATION: ban lobster <i>H. gammarus</i> under 87 mm and <i>H. americanus</i> under 80 mm FISHING AREAS: Ban spiny lobster ( <i>P. argus</i> ) from Belize, Brazil, Honduras and Nicaragua (FAO 41) and ban lobster ( <i>H. americanus</i> ) from Southern New England	
	<b>Mackerel</b>		
	<b>Mahi Mahi</b>		MSC IN ASSESSMENT
	<b>Marlin</b>		



























# SUMMARY

List	Name	Measure(s) of control	Certification available
	<b>Monkfish</b>	PRODUCT SPECIFICATION: Ban Cape monkfish ( <i>Lophius vomerinus</i> )	MSC IN ASSESSMENT
	<b>Mussels</b>		   
	<b>Orange roughy</b>		
	<b>Oysters</b>		   
	<b>Pangasius – farmed</b>	ECOLABEL : ASC, BAP minimum 2 stars or GLOBALG.A.P.	  
	<b>Perch</b>		  
	<b>Perch, Nile</b>		
	<b>Pike, Walleye</b>	FISHING AREAS: Ban pike from Lakes Manitoba, Winnipeg, Winnipegosis, Canada	
	<b>Plaice, European</b>	PRODUCT SPECIFICATION: Ban whole European plaice under 27 cm (fillet under 15 cm) FISHING AREAS: Ban Skagerrak Kattegat (IIIa) and Celtic Sea (VII-f-g) areas	
	<b>Pollock, Alaska</b>		 
	<b>Pollack or lythe</b>	PRODUCT SPECIFICATION: Ban whole pollack under 30 cm FISHING AREAS: Ban stocks from Skagerrak Kattegat (IIIa) and North sea (IV)	
	<b>Prawns and Shrimps – farmed</b>	ECOLABEL : ASC, BAP minimum 2 stars or GLOBALG.A.P.	  
	<b>Prawns and Shrimps – wild caught</b>	PRODUCT SPECIFICATION: Ban Southern brown shrimp ( <i>Penaeus subtilis</i> ) and Chilean shrimp ( <i>Heterocarpus reedi</i> ) FISHING AREAS: Ban <i>Pandalus borealis</i> from Northern North Sea (IVa) areas	

# SUMMARY











List	Name	Measure(s) of control	Certification available
	<b>Redfish</b>	PRODUCT SPECIFICATION: Ban whole redfish under 32 cm (fillet under 80g)	 
	<b>Saithe or Coley</b>		 
	<b>Salmon, Atlantic - <i>farmed</i></b>	ECOLABEL: ASC, BAP minimum 2 stars, or GLOBAL G.A.P.	  
	<b>Salmon, Atlantic – <i>wild caught</i></b>		
	<b>Salmon, Pacific – <i>wild caught</i></b>		 
	<b>Sardine or Pilchard</b>	FISHING AREAS: Ban Mediterranean Sea (FAO 37)	
	<b>Scallop – <i>farmed</i></b>	ECOLABEL: ASC or GLOBALG.A.P.	 
	<b>Scallop – <i>wild caught</i></b>		
	<b>Seabass – <i>farmed</i></b>	ECOLABEL: BAP minimum 2 stars or GLOBAL G.A.P.	 
	<b>Seabass – <i>wild caught</i></b>	FISHING METHODS: Select only pole and line caught seabass	
	<b>Seabream – <i>wild caught</i></b>		
	<b>Seabream, Black</b>		
	<b>Seabream, Gilthead – <i>farmed</i></b>	ECOLABEL: GLOBALG.A.P.	
	<b>Sharks</b>		

# SUMMARY

List	Name	Measure(s) of control	Certification available
	<b>Skate or Ray</b>		
	<b>Snapper, Red</b>	PRODUCT SPECIFICATION: Ban <i>Lutjanus cyanopterus</i> (Canteen Snapper), <i>Lutjanus analis</i> (Mutton Snapper) FISHING AREA: Ban Red snapper ( <i>Lutjanus campechanus</i> ) from South Atlantic (FAO 41)	
	<b>Sole, Dover or Common</b>	PRODUCT SPECIFICATION: Ban whole fish under 24 cm FISHING AREAS: Ban the Irish Sea (VIIa)	
	<b>Sole, Lemon</b>		
	<b>Sole, Rock</b>		 
	<b>Sole, Yellowfin</b>		 
	<b>Swordfish</b>	FISHING AREA : Ban Mediterranean Sea (FAO 37)	
	<b>Tilapia – farmed</b>	ECOLABEL: ASC, BAP minimum 2 stars or GLOBALG.A.P.	  
	<b>Tonguesole – farmed</b>	ECOLABEL: GLOBAL G.A.P.	
	<b>Tonguesole – wild caught</b>		
	<b>Toothfish, Patagonian or Antarctic</b> (a.k.a. Chilean sea bass)	FISHING AREAS: Ban Patagonian Toothfish from the Chilean, Prince Edward & Marion Islands' and Crozet Island supply areas.	
	<b>Trout, Rainbow – farmed</b>	ECOLABEL: ASC, BAP minimum 2 stars or GLOBALG.A.P.	  



# SUMMARY

List	Name	Measure(s) of control	Certification available
	<b>Tuna, Bluefin</b>		
	<b>Tuna, others</b>	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>	
	<b>Turbot – farmed</b>	ECOLABEL: GLOBAL G.A.P.	
	<b>Turbot – wild caught</b>	PRODUCT SPECIFICATION: Ban whole wild turbot under 30 cm	
	<b>Tusk</b>		
	<b>Whiting</b>	PRODUCT SPECIFICATION: ban whole fish under 23 cm FISHING AREAS: Ban North Sea (IV), West of Scotland (VIa-b) and Eastern English Channel (VIIId) supply areas	MSC IN ASSESSMENT
	<b>Whiting, Pout</b>		
	<b>Wolffish, Atlantic</b>		

# APPENDIX 2

# RESPONSIBLE AQUACULTURE SPECIFICATIONS

## BREEDING CONDITIONS



### 1. GENERAL REQUIREMENTS

- Stock adapted to the local ecosystem
- No wild eggs or young fish taken from the local environment
- No stock coming from genetically modified animals
- Breeding monitored by well trained staff
- Traceability and record breeding parameters (weight curve, water analysis, etc.)
- ASC, BAP\*\* or Global GAP certified farms in the long run
- Hormones authorized by regulations

### 2. TILAPIA SPECIFICITIES:

- Integration of both the hatchery and the nursery farms
- Fish farming into ponds or lakes (cages)
- Density: Pond (1,5- 2kg/m<sup>3</sup>), cages (25 to 50kg/m<sup>3</sup>)
- Reproduction in special units such as hatchery with strict sanitary control
- Hormones are allowed in the sexing (Methyltestosterone)

### 3. PANGASIOUS SPECIFICITIES:

- Integration of both the hatchery and the nursery farms
- Fish farming into ponds (no cages)
- Density: pond <40kg/m<sup>3</sup>
- Reproduction in special units such as hatchery with strict sanitary control
- Hormones authorized for reproduction (HCG)

### 4. SALMON SPECIFICITIES:

- Integration or control of both the hatchery and the nursery farms
- Density: Before slaughter <25kg/m<sup>3</sup>

# FEEDING



## 1. GENERAL REQUIREMENTS:

- Integrated or strongly controlled feeding plant
- No "home-made" feed. "Industrial" feed produced in special factories
- 100% traceability of the feed distributed (feed type, date, time, quantities)
- Fish proteins from sustainable origin: e.g. MSC certified fisheries, non-threatened species, use of heads and tails etc.)

## 2. TILAPIA SPECIFICITIES:

- FCR (Feed Conversion Ratio): 1,5 - 1,8
- FFER\* < 0,8 (less than 800g of wild origin fish used in order to produce 1 kg of tilapia)
- Composition : vegetal for at least 90% and animal 10% max (flour and fish oil)

## 3. PANGASIOUS SPECIFICITIES:

- FCR (Feed Conversion Ratio): 1,4 - 1,7
- FFER\* < 0,5 (less than 500g of wild origin fish used in order to produce 1 kg of pangasius)
- Composition : vegetal for at least 90% and animal 10% max (flour and fish oil)

## 4. SALMON SPECIFICITIES:

- FCR (Feed Conversion Ratio): < 1,3
- FFER\* < 2 (less than 2kg of wild origin fish used in order to produce 1 kg of salmon) during the grow-out period
- Composition : vegetal for at least 50%
- Responsible use of carotenoids (asthaxanthin...) with laboratory testing of residue level

### FFER\*(or FIFO ratio):

$$\text{FIFO Ratio} = \frac{\text{Level of fishmeal in the diet} + \text{Level of fish oil in the diet}}{\text{Yield of fishmeal from wild fish} + \text{Yield of fish oil from wild fish}} \times \text{FCR}$$

## ENVIRONMENTAL IMPACT



### GENERAL REQUIREMENTS:

- Environmental impact study before creation of a new farm
- Installation only after approval from local authorities
- No facilities in damp or protected areas (marsh, bogs, mangroves)
- Regular checking of all water physicochemical parameters (nitrogen, phosphate, O2 dissolved, pH, T°)
- Anti-escape device whenever possible (pond : grid or net)
- If ponds, no fertilisation in ponds
- If ponds : rational management of livestock waste (water/sediment)

## USE OF VETERINARY PRODUCTS



### GENERAL REQUIREMENTS:

- As limited as possible (no preventive treatment)
- Compliance with the lists of authorized products in accordance with relevant legislation in both producing and importing countries
- Use under the supervision and validation of a vet or a person officially considered as capable
- Compliance with waiting time before slaughtering
- Treatments recording and tracking (date, type of treatment, lot number, quantity)
- Growth promoters (hormones and antibiotics) are prohibited
- Control of residues on the final product at the time of slaughtering