

Commitment to sustainable consumption

EROSKI DOUBLES CERTIFIED SUSTAINABLE FISH PURCHASES, WHICH NOW EXCEED 2,536 TONS

- Out of the total purchases, 1,904 tons correspond to fish with MSC label and 632 tons to fish with GLOBALG.A.P. certification
- It is the first retail distribution chain in Spain to pass the audits for the MSC and the GLOBALG.A.P. certifications for the sale of sustainable fresh fish
- Promoting a more sustainable activity is the aim of the *Health and Sustainability Commitments* presented last year

Elorrio, 22 January 2019. - [EROSKI](#) keeps moving forward in their commitment to a more sustainable food model and in 2018 they doubled their purchases of MSC- and GLOBALG.A.P.-certified sustainable fish marketed under their own brand name, EROSKI Natur. Compared to over 1,000 tons in 2017, last year the cooperative increased their purchases to 2,536 tons. Out of the total, 1,904 tons correspond to sustainable fish with the MSC label and 632 tons to fish with the GlobalG.A.P. label.

This way, the cooperative has consolidated its position as a leader in the sale of sustainable fish and, in general, the sale of more responsible foods as the basis for a healthy and sustainable diet. *"This second campaign, which we have completed with the international certifications, was very positive and we expect to increase these figures during the new campaign in order to demonstrate our commitment to a healthier and more responsible food model"*, EROSKI's Health and Sustainability Manager, Alejandro Martínez Berriochoa, has stated.

The cooperative has pioneered in Spain the support to the 'MSC' and 'GGN' (GLOBALG.A.P. NUMBER) eco-labels for the sale of fresh fish, a commitment which is essential for the fishing sector which is going for sustainability.

"Certified sustainable fishing is gaining space at our fish counters. Thus, we guarantee consumers that the eco-labelled fresh fish which can be found on our counters comes from sustainable fisheries and productions. At EROSKI we ensure that all processes, from the start of production to operations in the store, are as responsible as possible. The promotion of a more sustainable diet is the aim of our [Health and Sustainability Commitments](#)", Alejandro Martínez Berriochoa has said.

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A pioneer in the sustainability accreditation of fish counters

Two years ago EROSKI became the first and only retail distribution chain in Spain to pass the audit of the international organization [Marine Stewardship Council \(MSC\)](#) for the certification of the chain of custody of fresh fish from sustainable fisheries. The certification of EROSKI's fish counters has been gradual and at present includes 361 fresh fish counters as well as seven logistics platforms of the EROSKI group from which fresh fish is distributed to their entire store network.

Last year, during the second campaign since they were awarded the certification, the cooperative sold more than 1,900 tons of fish with the blue 'MSC' sustainable fishing label, including species such as anchovy, albacore, lobster, desalted codfish and surimi. Another species which is being sold with this label is Skrei Cod, with which the season will start at the fish counters of their stores in the next few days.

The 'MSC' accreditation audits the fishery as well as the companies involved in the entire fish handling process, so that traceability and good practices are guaranteed throughout the whole chain of custody for those products which bear the blue MSC label. The factors taken into account by 'MSC' to award a sustainable fishery certification are the status of the fish stock, the impact of the fishing gear on the habitat and the management of the fishery.

Likewise, over half a year ago, EROSKI also became the first distribution chain in Spain and the second in Europe to pass the audit for the [GLOBALG.A.P.](#) aquaculture chain of custody certification, which certifies that the farmed species sold at their fish counters have been produced in a safe and sustainable manner. Since then, EROSKI has bought 632 tons of sea bream, meagre, sea bass, turbot and salmon with the [GGN](#) (GLOBALG.A.P. Number) label.

The requirements of the GLOBALG.A.P. certification include, among other things, the analysis of the environmental impact, the regular control of food safety, water quality and traceability as well as animal welfare. Likewise, it certifies appropriate feed consumption, which results in taking better care of the sea bottom and making a better use of fishery resources; leak control, thus limiting the proliferation of invasive species; the guarantee of adequate working conditions and the establishment of quality management systems, amongst others.

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