



Our Sustainable Fisheries Policy



(September 2018)

Committed to responsible and sustainable fishing and consumption

At EROSKI we support a diet which, in addition to being healthy and balanced, is also responsible and sustainable. The defence of biodiversity, the sustainable use of resources, the prevention of climate change, the reduction of the environmental footprint, the promotion of the circular economy, amongst others, are unavoidable imperatives in our activity. As we operate mainly in the food sector, we assume the responsibility of being the main food supplier for many consumers and want to contribute to a society with greater levels of health and well-being and more sustainable.

To be able to reach these aims, we have a **SUSTAINABLE FISHERIES POLICY** with regard to fish products which comprises the principles on which we base the commercialization of said products, underpinning our commitment to offering a wide quality range which guarantees the safety of products and services as well as the sustainability of the seas and their species. It rests on twelve principles:

1. **Sustainability of the range of products we offer**, which requires constant review and updating according to fishery resources.
2. We have **control methods** to ensure that illegal fishing does not reach our stores.
3. **Respect for minimum sizes** and proactivity to establish minimum sizes larger than those established by the regulations in force.
4. **Support to sustainable fishing gear**, such as pole and line for large fish and purse-seine for small fish. To be more precise, as regards fresh and canned tuna marketed under our own brand, we only purchase tuna caught using the pole and line method.
5. **Support to sustainable and certified products** such as MSC (Marine Stewardship Council) for extractive fishing and GLOBALG.A.P. for aquaculture.
6. **Support to local associations and suppliers** which are closer to the stores so as to minimize the environmental impact and favour the economic and social development of the surrounding area.
7. **Minimization of environmental impact** throughout the entire fish supply chain by means of logistical efficiency, improvement in the cold chain, circular economy practices in the management of containers and packaging as well as waste and by-product recovery and commitment to food waste.

8. **Suppliers that comply with and respect the fundamental rights of fishing workers** according to ILO 188 Work in Fishing Convention and according to our SA8000 Standard on Social Accountability.
9. **Transparent labelling and communication with consumers**, informing about fishing gear and fishing area in all fish products.
10. **Listening and collaborating with the entire fishing sector** and all the sectors involved.
11. **Consumer information and training** in the sphere of sustainable fisheries so as to raise consumers' awareness and empower them towards more responsible consumption.
12. **Governance system with effective control and audit measures** which reinforce at EROSKI the practice of this Sustainable Fisheries Policy. To this end, EROSKI also has an Advisory Council made up of the Marine Research Unit of AZTI, ISSF, OPAGAC and ANABAC.

We have increased our efforts towards the sustainability of the fish products we offer by taking important steps. In 2010 EROSKI became the first Spanish distributor to join the Sustainable Fisheries initiative promoted by [WWF](#) so that our fish and seafood sources be sustainable and environmentally-friendly. A collaboration which is kept active through WWF's guidance on the critical points and the trends which are observed in the sector so that we can keep our sustainability policy for fish products updated.



Pioneers in having our fish counters certified - MSC and GLOBALG.A.P.

In March 2017 we 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. With this certification, we made an important leap in the implementation of our Sustainable Fisheries Policy committed to the commercialization of fresh fish from the most marine eco-friendly fisheries.

The certification of our fish counters has been gradual and in 2017 it included 361 fresh fish counters and six logistics platforms as well as the training of the over 2,160 people who work there. Our aim is to extend this 'MSC' chain of custody certification to the 700 fish counters by 2020.



We started with the sale of Skrei codfish, Cantabrian anchovies and albacore with the blue 'MSC' sustainable fishery label and we have been gradually introducing new species such as lobster, desalted codfish and surimi.

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

Marine Stewardship Council (MSC) is a non-profit international organization which was established to help transform the seafood market to a sustainable basis. MSC operates the only eco-labelling programme for wild-capture fisheries consistent with the [ISEAL Code of Good Practice](#) for Setting Social and Environmental Standards. These guidelines are based on the [FAO Code of Conduct for Responsible Fisheries](#).

In June 2018 EROSKI also became the first distribution chain in Spain to pass the audit for the [GLOBALG.A.P.](#) aquaculture chain of custody certification, which certifies that the farmed species sold at our fish counters have been produced in a safe and sustainable manner. Since then, 361 fish counters in our stores have been selling 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, amongst others, the analysis of environmental impact, the regular control of food safety, water quality monitoring, traceability and 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; escape control, thus limiting the proliferation of invasive species; the guarantee of adequate working conditions and the establishment of quality management systems, amongst others.

GLOBALG.A.P. is an internationally recognized standard for farm production. It is present in more than 125 countries in all the continents and aims at safe and sustainable production so as to benefit producers, retailers and consumers everywhere in the world. With more than 600 products and more than 188,000 certified producers, GLOBALG.A.P. promotes food safety and traceability; the environment (including biodiversity); workers' health, safety and welfare; animal welfare and the establishment of quality control systems, amongst others.

We guarantee the sustainable origin of our range of canned tuna

Moreover, at EROSKI we have entered into an agreement with all our canned tuna suppliers under which they undertake to source in accordance with the [ISSF](#) (International Seafood Sustainability Foundation) sustainability principles.

Restricting the purchase of overexploited species such as “Bigeye Tuna” (*Thunnus Obesus*), not buying fish from FAO areas where tuna is overexploited and having 10% of the total volume caught on free school (not on FADs) are some of the commitments undertaken by our suppliers in order to guarantee a rational exploitation of marine resources.

We have also focused on the fishing gear used by our suppliers. Thus, in addition to the commitment to guaranteeing the sustainable origin of the entire range of canned tuna, we have added the need to catch it using the most responsible fishing gear: APR (Responsible Tuna Fishing standard), FAD-free, MSC and FIP. To this end we have reached an agreement with our suppliers for them to gradually increase the volume of tuna caught using this gear.

EROSKI only works with suppliers who have signed their [sustainable canned tuna procurement policy](#), which does not accept tuna from countries such as Thailand, which have been issued a yellow card by the EU due to their not complying with the measures approved by the RFOs and not establishing measures to put an end to illegal fishing.

Likewise, in order to guarantee the sustainability of all the canned tuna sold in our stores, we have an external audit programme carried out by [AZTI](#) and [MRAG Américas](#). This way, we have included canned tuna into the continuous improvement process on sustainability matters which was started several years ago.

In September 2016 we became the first distributor to have the entire range of canned albacore caught using the pole and line, one by one. This way, the canned albacore of the EROSKI, EROSKI Sannia and EROSKI Seleqtia brands, both in tins as well as jars, has only been caught using the traditional pole and line method.



Sustainability-certified fish is gaining space on 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 our processes, from production origin to operations in the store, are as responsible as possible. The promotion of a more sustainable diet is the purpose of our [Heath and Sustainability Commitments](#).