



ALDI Australia
Corporate Responsibility
Fish and Seafood Buying Policy



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Scope

The ALDI Fish Buying Policy applies to all ALDI branded seafood and fish products (chilled, frozen and canned foods) and to all Nutritional Supplement products with fish/seafood as their primary component.

Policy Requirements

All products included in our fish and seafood range will be responsibly sourced by the end of 2020. All products that are responsibly sourced must display the Future Fish logo on pack to promote responsible consumer choices.

The following elements must be met for a product to be considered responsibly sourced. These elements are based on input from Corporate Responsibility (CR), Buying, Suppliers and independent third party organisations such as the Sustainable Fisheries Partnership (SFP):

- Responsible Product Range
- Social Compliance
- Product Labelling
- Product Testing
- Traceability
- Sustainable Seafood Assessment
- Cooperation with Partners

Further details of each of these are outlined below.

Responsible Product Range

The following criteria are used to determine whether a seafood product meets responsibly sourced criteria and eligibility to use the Future Fish logo on pack:

Wild Caught Products

Wild Caught fish (*except for tuna*) and seafood products are defined as responsibly sourced if they are:

- Certified to the Marine Stewardship Council (MSC) standard or another Global Sustainable Seafood Initiative (GSSI) recognized Seafood Certification Scheme (more information on becoming GSSI-recognised is available at the website <https://ourgssi.org>); or
- Assessed by SFP's Fishsource.org website where a score of 6 or above is achieved in all five criteria listed below:
 - Management Strategy
 - Managers Compliance
 - Fisheries Compliance
 - Current Health
 - Future Health; or
- Sourced from a Fishery Improvement Project (FIP) which has received a progress rating of 'A', 'B', or 'C' on the fisheryprogress.org website; or
- Assessed by Whichfish.com.au (for species caught in Australia) and/or OpenSeas.org.nz (for species caught in New Zealand) with 'Medium' or 'Low risk' for the "Target Species", "Environmental Impact" and "Management" criteria and 'Improving' or 'Stable' for the Outlook Criterion.

Tuna Products

Tuna is defined as responsibly sourced if it is either:

- Certified to the Marine Stewardship Council (MSC) standard; or
- Sourced from a tuna processor or supplier that is an International Seafood Sustainability Foundation (ISSF) member. Members are audited based on conservation measures; or
- Verifiably sourced from a tuna fishing vessel that is registered with the ISSF Pro-active Vessel Register (PVR), a database of large tuna fishing vessels administered by ISSF; or
- Sourced from a Fishery Improvement Project (FIP) which has received a progress rating of 'A', 'B', or 'C' on the fisheryprogress.org website.

In addition to the above criteria, preferential sourcing will also be given to the following catch method practices for tuna:

- Pole and line or handline.
- Fishing Aggregate Devices (FAD) free purse seine (or Free School).

Aquaculture Products

Farmed fish and seafood is defined as responsibly sourced if it is:

- Certified to the Aquaculture Stewardship Council (ASC), at least 2-star status for Best Aquaculture Practices (BAP) or Global GAP standards; or
- Certified to a verifiable Organic standard; or
- Assessed by SFP's Fishsource.org website where a score of 6 or above is achieved in all five criteria listed below:
 - Regulatory Framework
 - Organized Producers Following Code of Good Practice
 - Water Quality Management
 - Disease Impact and Risk Reduction
 - Marine Feed Ingredient Management; or
- Sourced from an Aquaculture Improvement Project (AIP) that can demonstrate progress against the following principles
 - Responsible management of impacts on surrounding environments and communities.
 - Robust, precautionary and science-based farm management.
 - Compliance with the ALDI "Social Standards in Production."
 - Fishmeal and Fish Oil used in feed is sourced from an MSC certified fishery, a Fishery certified by the International Fishmeal and Fish Oil Organisation global standard for the Responsible Supply of Fishmeal and Fish Oil (IFFO RS) or common and scientific names, FAO catchment area(s) and % inclusion of all fish species used in feed provided on request.

For all certified products, a valid certification or respective certification number of the last production facility/supplier or an up-to-date copy of the standard database confirming the certification status of the production facility/supplier is to be stored by ALDI or the external service provider.

Where none of the above criteria can be met for existing products by 2021, a contractually binding improvement plan must be developed and agreed with ALDI. These improvement plans must be set up on a 'per species-per product' basis that will improve the sustainability of the specific fisheries affected.

Improvement plans must fulfil the following requirements:

- Decisions need to be agreed jointly by the respective buyer, supplier and CR and the plan needs to be set up in cooperation with, and approved by, an independent third party partner (e.g. SFP).
- An improvement plan needs to be set up and signed by the supplier within three months of the 'high risk' species being identified in the product.

- The plan must include milestones and respective timelines with the objective of fulfilling the criteria for 'responsibly sourced' seafood' as quickly as possible.
- The progress against the improvement plan must be reported by the supplier and monitored by CR in consultation with the independent third party partner:
 - When respective timelines are met, supply from the source can continue.
 - When milestones are not met twice without reasonable explanation, or objections are raised by the independent third party partner regarding the progress of the improvement plan, sourcing from the fishery or farm must be discontinued.

Social Compliance

Human rights violations such as forced labour and human trafficking have been widely reported within the fish and seafood industry. Such practices are not tolerated by ALDI, we are committed to human rights and fair labour practices throughout all levels of our products supply chain.

The ALDI *"Social Standards in Production"* are our commitment to human rights; these standards are legally binding for suppliers working with us, they are based on:

- the United Nations Universal Declaration of Human Rights
- the United Nations Convention on the Rights of the Child
- the United Nations Convention on the Elimination of All Forms of Discrimination against Women
- the International Labour Organisation (ILO) Conventions; and
- the OECD Guidelines for Multinational Enterprises.

Product Labelling

To enable customers to make informed decisions we are committed to provide comprehensive product labelling. Where required, suppliers are to provide the following information for each individual batch:

Wild Caught	Aquaculture
<ul style="list-style-type: none">• Common Name• Scientific Name• Production Method (i.e. "Wild Fishery")• FAO Catchment Area• Country of packing (if applicable)	<ul style="list-style-type: none">• Common Name• Scientific Name• Production Method (i.e. "Aquaculture")• Country of Aquaculture• Country of packing (if applicable)

Product Testing

ALDI utilises accredited third-party testing agencies to ensure the products sourced meet our highest quality standards. Tests conducted may include DNA or species identification analysis, antibiotic and chemical evaluations to identify any unapproved additives, as well as the physical examination of products.

Traceability

Information on traceability of seafood products may be requested by ALDI at any time for assurance purposes. Suppliers must have a traceability system in place to track the origin, transport and processing of all seafood products supplied to ALDI.

Tuna suppliers will need to provide evidence on tuna catches that include which vessel tuna was sourced from, and whether the vessels are listed on the PVR website (<https://iss-foundation.org/knowledge-tools/databases/proactive-vessel-register/>).

Suppliers are expected to ensure full traceability of all fish and seafood products delivered to ALDI Australia and retain electronic records of the following data at a minimum:

Wild Caught	Aquaculture
<ul style="list-style-type: none"> • Species Scientific Name • Australian Standard Fish Name (if applicable) • Country • Fishery Name • Producer / Fishing Vessel(s) <ul style="list-style-type: none"> ○ Tuna to indicate whether fishing vessel was registered to PVR • Catch Region • Date of Landing / Catch Period • Port of Landing 	<ul style="list-style-type: none"> • Species Scientific Name • Australian Standard Fish Name (if applicable) • Country • State / Province • Producer / Farm(s) • Date of harvest • Traceability of fishmeal used

ALDI will actively assist and work with suppliers and third parties as necessary to develop traceability systems to meet this requirement. Traceability information will not be printed on pack.

Sustainable Seafood Assessment

The fish and seafood product range will be reviewed quarterly by CR and Buying in order to check compliance with the Fish and Seafood Buying Policy and ALDI SOUTH Group's international goals.

Suppliers with active contracts with ALDI Stores Australia are granted a login by the CR Department in order for them to input data onto the online SFP Metrics portal. Suppliers are required to upload quarterly sales data onto the SFP Metrics portal in order to ensure ALDI branded fish and seafood products are risk-assessed by SFP to identify the level of sustainability risk associated with the product.

Where high risk (red-rated) species are identified in a product, the supplier will be required to work towards an action plan to either drive improvements for the fishery against defined timescales, or switch to a responsible alternative.

Clearance to supply may be withheld or withdrawn in the case of non-compliance with the Fish and Seafood Buying Policy.

Cooperation with Partners

ALDI's approach to responsible fish and seafood sourcing is based on continuous improvement. We maintain relationships with independent third parties, such as SFP, to assist in reviewing our Fish and Seafood Buying Policy. ALDI will actively assist and work with suppliers to meet our responsible sourcing requirements, including the development of improvement plans and activities where no viable alternative is found. Improvement plans must be jointly agreed between ALDI, the supplier, the relevant fishery / farm and any other relevant third party organisation.

For New Product Development, CR will work with Buying to assess whether a fish/seafood product is responsibly sourced and will meet the responsibly sourced goal.

Further Information

For any questions regarding the ALDI Fish and Seafood Supplier Requirements, please contact:

ALDI Stores

ALDI Stores Corporate Responsibility Department

Sustainable Fisheries Partnership (SFP)

Website: <https://www.sustainablefish.org>

Marine Stewardship Council (MSC)

Website: <https://www.msc.org/en-au>

Aquaculture Stewardship Council (ASC)

Website: <https://www.asc-aqua.org/>