

ALDI Australia National Sustainability

Fish and Seafood Buying Policy



Scope

The ALDI Fish Buying Policy applies to all ALDI branded fish and seafood products (chilled, frozen and canned categories) with fish/seafood as their primary component. Non-food products such as pet food and supplier branded products are excluded from the scope of this policy.

Policy Requirements

All products in our fish and seafood range have been responsibly sourced since the end of 2020. All products that are responsibly sourced must display the ALDI Responsibly Sourced logo on pack to promote responsible consumer choices; eligible certification logos may accompany ALDI's logo.

ALDI does not permit genetically modified fish and seafood and the sourcing of species on the CITIES Appendices (I and II) and Illegal, Unregulated and Unreported (IUU) fishing practices. This policy does not supersede ALDI's International Catalogue of Requirements (ICOR).

Responsibly Sourced Fish and Seafood Criteria

The criteria below are used to determine whether a product is responsibly sourced and eligible to use the ALDI Responsibly Sourced logo on pack.

Wild Caught

Wild caught (except for tuna) products are responsibly sourced if:

- Marine Stewardship Council (MSC) chain of custody certified; or
- Certified by another recognised Global Sustainable Seafood Initiative (GSSI) scheme; or
- From a Fishery Improvement Project (FIP) with a progress rating of A, B, or C on fisheryprogress.org; or
- Assessed by Sustainable Fisheries Partnership's (SFP) Fishsource.org database with a score of 6 or above (medium risk) or a score of 8 or above (low risk) all five criteria:
 - Management Strategy
 - Managers Compliance
 - Fisheries Compliance
 - Current Health
 - o Future Health.

Tuna

Tuna is responsibly sourced if:

- Marine Stewardship Council (MSC) chain of custody certified; or
- Processor or supplier is participating in the International Seafood Sustainability Foundation (ISSF) via membership of the International Seafood Sustainability Association (ISSA); or
- Fishing vessel is registered with the ISSF Proactive Vessel Register (PVR); or
- From a Fishery Improvement Project (FIP) with a progress rating of A, B, or C on fisheryprogress.org; or
- Assessed by SFP's Fishsource.org database with a score of 8 or above (low risk) in all five criteria:
 - Management Strategy
 - Managers Compliance
 - Fisheries Compliance
 - Current Health
 - o Future Health; or

If the fishery is not MSC-certified one of the following selective catch methods must be used for tuna:

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

Aquaculture

Farmed products are responsibly sourced if:

- Aquaculture Stewardship Council (ASC) chain of custody certified; or
- Best Aquaculture Practices (BAP) certified with a minimum of 2-stars; or
- GLOBAL G.A.P certified; or
- Certified to a verifiable organic standard; or
- Assessed by SFP's <u>Fishsource.org</u> database with a score of 6 or above (medium risk) or a score of 8 or above (low risk) in all five criteria:
 - Regulatory Framework
 - Organised Producers Following Code of Good Practice
 - Water Quality Management
 - Disease Impact and Risk Reduction
 - Marine Feed Ingredient Management; or
- From an Aquaculture Improvement Project (AIP) with demonstrated progress against the following principles:
 - o Responsible management of impacts on surrounding environments and communities.
 - o Robust, precautionary and science-based farm management.
 - 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.

Suppliers are required to demonstrate compliance with this policy and submit a valid certificate from the final production facility/supplier or an up-to-date copy of the database information to ALDI and/or ALDI's appointed third party for validation.

Product Labelling

To enable customers to make informed decisions we are committed to provide comprehensive and transparent product labelling on our products. Where required, suppliers must provide the following information:

Wild Caught	Aquaculture
Common Name	Common Name
Scientific Name	Scientific Name
 Production Method (i.e. "Wild Fishery") 	 Production Method (i.e. "Aquaculture")
FAO Catchment Area	Country of Aquaculture
Country of packing (if applicable)	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 the 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. Elements required on-pack are specified in the Product Labelling section.

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 & Tuna	Aquaculture
Scientific species name	Scientific Species Name
Australian common name	Australian common name
Country origin	Country origin
Fishery name	State / province
Producer / Fishing Vessel(s)	Producer / Farm(s) name
• Tuna to indicate whether fishing vessel was	Date of harvest
registered to PVR	Traceability of fishmeal used
Catch Region	Weight or quantity
Date of Landing / Catch Period	
Port of Landing	
Gear type	

Fish and Seafood Reporting

Suppliers with active contracts are required to input quarterly seafood sourcing data into the online <u>SFP</u> <u>Seafood Metrics portal</u>. The system allows ALDI to review and monitor the fisheries and farms within its supply chain to ensure responsibly sourcing compliance. Metrics also provides information that is disclosed in the SFP-led initiative, <u>Ocean Disclosure Project (ODP)</u>. No supplier information or direct sourcing information is published.

Reporting period as follows:

Quarter	Delivery Period	Metrics Reporting Period
1	1 January to 31 March	7 to 25 April
2	1 April to 30 June	7 to 25 July
3	1 July to 30 September	7 to 25 October
4	1 October to 31 December	7 to 25 January

Cooperation with Partners

ALDI's approach to responsible fish and seafood sourcing is based on continuous improvement. We maintain relationships with leading independent third parties, such as SFP, MSC or ASC 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, ALDI National Sustainability will work with the Buying Department 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 requirements, please contact:

ALDI Stores ALDI Stores National Sustainability Department Email: <u>sustainability@aldi.com.au</u>

Sustainable Fisheries Partnership (SFP) Ian Rolmanis Buying Engagement Director Email: ian.rolmanis@sustainablefish.org

SFP Seafood Metrics Email: <u>metrics.support@sustainablefish.org</u>

Marine Stewardship Council (MSC) Website: <u>https://www.msc.org/en-au</u>

Aquaculture Stewardship Council (ASC) Website: <u>https://www.asc-aqua.org/</u>