

Procurement Policy

written by Marisco GmbH

Introduction:

Marisco GmbH takes responsibility at various stages of the value chain. Fisheries and aquaculture play a significant role in feeding our planet. Never before has responsibility and sustainability been so important for ensuring the well-being of people and the environment.

We aim to improve the sustainable seafood assortment by continuously optimising the environmental and social aspects of fishing and aquaculture.

Target:

We aim to deal more products being certified according to at least one of the following standards:

- ASC (Aquaculture Stewardship Council)
- European Organic Certification
- FOS (Friends of the Sea)
- GAA – BAP (Global Aquaculture Alliance – Best Aquaculture Practices)
- GLOBAL G.A.P.
- MSC (Marine Stewardship Council)

or according to another certification standard that has been recognised by the Global Sustainable Seafood Initiative (GSSI).

We are committed to the environmentally, socially and economically sustainable use of fish resources.

The policy covers the following core elements:

1. Endangered species

Overfishing, illegal fishing/trading, water pollution and climate change are key factors that are endangering fish species.

We aim to increase the sustainability of our products by always taking into account:

- Recommendations from the United Nations Food and Agriculture Organization (FAO)
- IUCN Red List (International Union for Conservation of Nature)
- Evaluations of the International Council for the Exploration of the Sea (ICES) and the Thünen Institute
- Agreements of the Convention on International Trade in endangered species of Wild Fauna and Flora (CITES)

We are not trading with endangered species and expect our suppliers to do the same.

2. Illegal, unreported, unregulated fishing (IUU)

Illegal, unreported and unregulated fishing (IUU) is a significant cause of overfishing, destroys marine habitats and disadvantages honest fishermen and prevents fair competition, especially in developing countries.

Marisco GmbH does not allow illegal fishing practices and actively works to increase the transparency of fisheries. We also require our suppliers not to source from vessels that have been identified as IUU vessels by the Regional Fisheries Management Organization (RFMOs).

3. **Fishing gear**

Some fishing techniques may cause significant damage to the ecosystem, increase bycatch rates or contribute to unhealthy stocks due to overfishing or catching fish smaller than the minimum size limit.

Marisco GmbH does not allow our supplier to use dynamite or poison.

Furthermore, Marisco GmbH supports the use of responsible fishing gear in accordance with the species and area being fished, as well as the improvement of existing fishing gear (e.g. larger mesh sizes, exit windows for non-target species, non-entangling or biodegradable fish aggregation devices).

4. **Aquaculture**

Aquaculture is playing an important role in our sourcing. Marisco GmbH prefers responsible and controlled aquaculture farms which...

- ... have an appropriate stock density
- ... reduce negative effects on flora and fauna
- ... avoid the use of hormones that stimulate growth
- ... avoid the preventive use of antibiotics
- ... minimise escapes of animals into the ocean
- ... use an appropriate water and waste management system

5. **Food safety and quality**

Marisco GmbH encourage all processing facilities to have a valid GFSI certification and audit report.

6. **Traceability**

Marisco GmbH insists that all suppliers provide full traceability back to the vessel or farm, in order to increase transparency.

7. **Social standards**

Marisco GmbH requires our suppliers to sign our code of conduct. Furthermore, we encourage our suppliers to comply with the requirements of the Business Social Compliance Initiative (BSCI) or another accepted standard.

8. **Environment**

Environmental care is the key factor to ensure the future.

Marisco GmbH aims to improve our care for the environment and we encourage also our suppliers to reduce their environmental impacts. We also encourage all processing facilities to implement ISO 14001.