

Your
Better Choice
in
Seafood[™]

Better variety,
quality and taste,
for a better tomorrow.

Sodexo's Sustainable Seafood Initiative is part of our organization's Better Tomorrow Plan, our global roadmap for sustainability. The commitment to source 100% sustainable seafood is one of 14 Better Tomorrow commitments to the environment, health, and local communities.

Sodexo's Sustainable Seafood Mission:

To provide our customers with the most comprehensive, highest quality, sustainable fresh and frozen seafood program in the industry. In assuming this leadership role, Sodexo is committed to delivering **Your Better Choice in Seafood**[™] through:

- A flexible full line of great tasting products designed to meet evolving customer needs,
- Competitive industry pricing and fair market value,
- Unparalleled levels of customer service, support and education,
- Best in class processes to ensure the highest level of quality assurance and food safety and
- An allegiance to global standards of excellence for environmental responsibility and accountability in seafood.

Sodexo's Sustainable Seafood Initiative is unparalleled, incorporating industry leading best practices. Our commitment is to have 100% of our contracted seafood certified as sustainable by the MSC or BAP by 2015.

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Additional information on Sodexo's Sustainable Seafood Initiative, including details on current contracted frozen and fresh products, can be found at SodexoNet (SodexoNet Keyword: Seafood).

Seafood
Sustainability

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Executive Summary

Fish provide a vital source of protein for more than 1 billion people, but also for animals such as whales and dolphins. Fish stocks have been strongly diminished over the last century, threatened by overfishing caused largely by poor fisheries management and destructive fishing practices. New issues have recently appeared concerning human health, economy and seas diversity. Initiatives coming from international organizations and Non Governmental Organizations (NGOs) try to promote and enforce sustainable fishing practices.

Why do we need sustainable seafood?

Seafood is the main source of protein for over 15% of the world's population

- Global consumption of seafood increased by 21% between 1992 and 2002, to reach 133 billion tons. Levels of fish catches in the wild have remained roughly stable since the mid-1990s.
- Demand for seafood is rising, following the world's demographic trend.
- The United Nations predicts another two billion people will join the world's population within 20 years.

What are the consequences of unsustainable practices?

Fish stocks have strongly decreased, due to:

- Inadequate regulations and fisheries management.
- Oversized fleets fishing above sustainable capacities. The global fishing fleet is currently 2.5 times larger than what the oceans can sustainably support.
- Illegal, Unregulated and Unreported catch (IUU). Few countries are able to thoroughly patrol their waters and the high seas are essentially unregulated. At least 50% of the Chilean sea bass sold on the world market is obtained illegally.
- Wasteful fishing practices:
 - Many fisheries produce massive bycatch, which is non-targeted fish caught unintentionally by some types of fishing gear and discarded.
 - Several types of fishing gear damage habitat and prevent population recovery.

Additional Consequences of Unsustainable Practices

Seas diversity and ecosystems are threatened:

- Fishing effort has shifted to the deep sea and previously unexploited fish species.
- Coral reefs and seagrass meadows are destroyed because of fishing gear, which can also damage juvenile fish and species such as turtles and marine mammals.

Unsustainable fishing, unsustainable communities:

- Several important commercial fish populations have significantly declined.
- The collapse of the Grand Banks cod fishery in Canada had a devastating economic impact in the 1990s when the cod were fished to the point of commercial extinction.
- Unfair Fisheries Agreements that allow foreign fleets to overfish in the waters of developing countries contribute to starving coastal populations.

What can be done?

Seafood production should be increased by appropriate aquaculture.

Aquaculture remains the world's fastest growing food production sector, with 47.8 million tons of production each year. It provides 43% of the fish consumed by human beings. Aquacultural practices, however, can present either solutions or problems:

Practice	Solution	Problem
System design and waste water treatment	Closed System	System open to the environment
Feed content	Plant Based	Fishmeal
Aquaculture location	Agricultural land and land based tank systems	Areas of high ecological sensitivity

International initiatives

- United Nations; Convention on the Law of the Sea and Fish Stocks Agreement
- United Nations Food and Agriculture Organization; Code of Conduct for Responsible Fisheries and Global Partnerships for Responsible Fisheries, notably the Fishcode program
- Marine Stewardship Council (MSC) and Global Aquaculture Alliance Best Aquaculture Practices (BAP) certification programs recognizing sustainable practices
- WWF and many others

Key Facts

- ★ Global fisheries production totals 141.6 million tons annually.
- ★ 52% of the oceans' wild fish stocks are fully exploited, 16% are overexploited, 7% are depleted and 1% are recovering.
- ★ Seven of the top ten marine fisheries, accounting for about 30% of all capture fisheries production, are fully exploited or overexploited.
- ★ 90% of the entire oceans' large fish have been fished out.
- ★ 200 million people are directly or indirectly employed in seafood industries.

Sources:
www.msc.org
<http://gaalliance.org>
www.fao.org/fishery/en
www.panda.org

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