



Seafood Buying Policy

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ALDI US Seafood Buying Policy

Our Commitment

As stated in our Corporate Responsibility Policy, ALDI US is committed to the principle of sustainability when procuring seafood and fish products. As a leading discount grocery retailer, we recognize the influence we have in the seafood industry to implement positive change. While we strive to provide our customers with the highest quality products at the lowest possible prices, we have a responsibility to sell seafood in an ethical and responsible manner.

Our seafood buying policy applies to all frozen, chilled and shelf stable seafood products. It is the responsibility of ALDI Buying Directors to ensure that products adhere to our seafood policy.

Key decision-makers and ALDI US Management support and expect the sustainable seafood buying policy to be fully integrated into our operations. Additionally, internal and external experts have advised and supported our seafood buying policy. This policy is reviewed on an annual basis and will be revised if necessary. This is the only way to ensure the goal of sourcing sustainable seafood can be achieved in the long term.

Although our sustainable seafood buying policy affirms our commitment with our suppliers to sustainably source seafood products, we expect our policy to develop and expand over time. We aspire to responsibly source seafood by focusing on the following aspects:

1. Responsibly Sourced Product Range
2. Responsible Sourcing Commitment
3. Social Compliance
4. Product Labeling
5. Product Testing
6. Traceability
7. Cooperation with Partners
8. Product Range Evaluations



1. Responsibly Sourced Product Range

Wild-Caught

The following principles exemplify qualities and best practices of sustainable wild fisheries:

- Exclude illegally caught fish
- Review sourcing of endangered fish species in accordance with the IUCN Redlist of Threatened or Endangered Species (Vulnerable, Endangered, Critically Endangered)
- Exclude the use of especially critical catchment methods (e.g. dynamite, poison)
- Avoid fish stocks from critical catchment areas
- Reduce by-catch
- Minimize impact on the ecosystem
- Maintain abundant, well-managed fish populations
- Improve traceability throughout the entire supply chain
- Comply with minimum social standards on all levels of the supply chain (i.e. from the ship to the processor to the store)

Farmed

The following principles exemplify qualities and best practices of sustainable farmed seafood:

- Abide by strict ecological guidelines for processing
- Promote fish health and welfare
- Exclude genetically modified organisms
- Actively manage an effective feces, waste and water management plan as part of an environmental management system
- Reduce the environmental impact on the (surrounding) flora and fauna
- Keep fish in a species-appropriate environment and maintain a strong fish population
- Improve traceability throughout the entire supply chain
- Comply with minimum social standards on all levels of the supply chain (i.e. from the ship to the processor to the store)

ALDI US aspires to source sustainable seafood from wild fisheries and farmed seafood by abiding by the following principles:

- Sourcing only from suppliers that share our commitment to sustainability and transparency
- Refusing to source from any fishery and/or vessel found to have contributed to Illegal, Unreported and Unregulated (IUU) fishing
- Preferably sourcing seafood products certified according to the Marine Stewardship Council (MSC), Best Aquaculture Practices (BAP), or Aquaculture Stewardship Council (ASC) standards
- Increasing the number of seafood products that come from sustainable sources and decreasing the number of seafood products that does not meet ALDI US criteria as responsibly sourced. ALDI US strives to work with its suppliers to improve any areas of concern or obtain the necessary data for data deficient fisheries
- Encouraging fisheries and aquacultures to participate in credible Fishery Improvement Projects (FIP) and Aquaculture Improvement Projects (AIP) and continuously improve within a reasonable timeframe
- Conducting quarterly reviews of our seafood range
- Conducting a comprehensive annual review of our seafood range



2. Responsible Sourcing Commitment

ALDI US commits to source 100% of our fresh, frozen and shelf-stable fish and seafood products from responsible sources by 2020. To ensure we are sourcing our product range responsibly, we require our suppliers to source from fisheries which are:

- Third-party certified as sustainable by trusted independent certification schemes
- Perform to globally accepted measures of sustainability based on available scientific and technical information on the health of fish stocks, the quality of their management and the impact of fisheries on the rest of the ecosystem
- Actively working toward certification or in a Fishery Improvement Project (FIP) or Aquaculture Improvement Project (AIP, iBAP) that can demonstrate progress

Wild-Caught

Wild-caught fish and seafood will be considered responsibly sourced, if:

- It is certified by the Marine Stewardship Council (MSC) or by a standard recognised by the Global Sustainable Seafood Initiative (GSSI) benchmark
- The fishery must score 6 or above in all five areas of sustainability on FishSource.org, a publicly available online resource on the sustainability status of fisheries and fish stocks
- The fishery is involved in a Fishery Improvement Project (FIP) with a progress rating of A, B or C on fisheryprogress.org

Farmed

Farmed fish and seafood will be considered responsibly sourced, if:

- It is certified by the Aquaculture Stewardship Council (ASC), Best Aquaculture Practices (2-star minimum), GlobalG.A.P, or Friend of the Sea (FoS)
- The farm is involved in a Aquaculture Improvement Project (AIP, iBAP) that can demonstrate progress

Shelf-Stable Tuna

All shelf stable tuna suppliers must have active membership in the International Seafood Sustainability Foundation (ISSF) and provide a copy (upon request) of their annual ISSF Compliance Audit Report to ALDI US. Suppliers are not allowed to source from vessels that allow transshipment at sea without observer coverage or vessels caught with Illegal, Unregulated, and Unreported (IUU) fishing based off of updated IUU lists published by the Regional Fishery Management Organizations (RFMO).

ALDI US will only consider shelf-stable tuna products to be responsibly sourced, if at least one of the following criteria is fulfilled:

- It is certified by the Marine Stewardship Council (MSC)
- The fishery is involved in a Fishery Improvement Project (FIP) with a progress rating of A, B or C on fisheryprogress.org
- The supplier or processor is an ISSF member or fishing vessels are registered on the PVR

Preferential sourcing will be given to shelf-stable tuna suppliers that source from:

- Purse seines and longline fishing vessels registered to the ProActive Vessel Register (PVR)
- Purse seine fishing vessels with tuna caught free of Fishing Aggregate Devices (FAD Free or Free School)
- Longline fishing vessels utilizing best practices to mitigate by-catch, such as circle hooks and mono-filament lines
- Pole & line fisheries



3. Social Compliance

ALDI US is committed to human rights and fair labor practices throughout our supply chain. It is a matter of great importance that production of goods for our business is carried out under conditions which respect these rights. Suppliers of all ALDI SOUTH Group countries are required to follow the ALDI Social Standards in Production at all stages of the supply chain. Our Social Monitoring Program requires suppliers to provide third-party audit reports at final processing facilities to demonstrate they are upholding our Social Standards in Production.

4. Product Labeling

All fresh, frozen and shelf stable private label seafood products sold in our stores include the following label elements to enable our customers to make informed decisions:

- Common name
- Scientific (Latin) name
- Production method (wild fishery or farmed seafood)
- FAO catchment area (wild fishery) or country of origin (farmed seafood)

5. Product Testing

ALDI US utilizes accredited third-party testing agencies to ensure the products sourced meet our highest quality seafood standards. Tests conducted may include DNA or species identification analysis, antibiotic and chemical evaluations to identify any unapproved additives, as well as the physical examinations of products. Furthermore, ALDI works with a third-party auditor to randomly audit seafood products once they have shipped to our distribution centers. These quality audits include product testing and supplier analysis.

6. Traceability

ALDI US requests our suppliers assure the traceability of all seafood products delivered to us. In addition to the elements required for labeling a product, ALDI US regularly collects data from seafood suppliers on fishing methods, FIP or AIP participation and other information to support responsible sourcing and continuous improvement. We aspire to establish a consistent monitoring system to assure that all seafood products can be tracked through the supply chain.

7. Cooperation with Partners

In addition to our internal efforts, ALDI US actively partners with the Sustainable Fisheries Partnership (SFP), a non-profit organization whose mission is to engage and support global seafood supply chains in rebuilding depleted fish stocks and reducing the environmental impacts of fishing and fish farming. SFP provides strategic and technical guidance to seafood suppliers and producers, helps bring them together with like-minded companies in Fishery Improvement Projects (FIPs), and builds consensus around specific improvements in policies, marine conservation measures, and fishing and fish-farming practices. SFP has a team of researchers and fishery scientists who provide ALDI with information to assess the sustainability of the seafood products we offer and identify any necessary improvements.

ALDI US is a member of the Seafood Task Force, a multi-stakeholder initiative seeking to address illegal, unreported and unregulated (IUU) fishing in an effort to address human rights issues and marine conservational problems, which are believed to be closely interlinked in Thailand. The Seafood Task Force uses the combined knowledge and experience of its membership to address complex supply chain issues that cannot be solved individually. The aim is to achieve clean seafood supply chains from vessel to retailer through driving oversight and continuous improvement across people, product, process and policy.



8. Product Range Evaluations

ALDI US partners with Sustainable Fisheries Partnership (SFP) to collect and store seafood data and sourcing practices in our supply chain. We review and evaluate the following information to assess the sustainability of our fish and seafood products when contracts are being negotiated, throughout the term of the contract, and at the end of every calendar year. The results and findings of this assessment are documented internally. Any products identified as “not responsibly sourced” are reviewed to determine if sustainable alternatives are available.

- Name of fish (common and scientific)
- Geographical location of source fisheries
- Type of fishing gear
- Nationality of the fishery
- Certification to an approved sustainability standard
- Participation in fishery improvement projects and current progress rating
- Management and status of the fishery scores derived from the public FishSource database

We will work closely with our long-term suppliers to integrate the ALDI US Seafood Buying Policy in all procurement decisions. Additionally, we will measure our progress and work closely with our suppliers and partners to ensure improvements are being made in wild fisheries and fish farms.



Editor:

ALDI US
Corporate Responsibility

1200 N Kirk Rd
Batavia, IL 60510

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