



# **ALDI UK & Ireland**

## **Fish and Seafood Policy**

Published: October 2019



## Position Statement

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ALDI UK is part of the ALDI SOUTH Group.

“The ALDI SOUTH Group of Companies conducts its business according to the principle of corporate responsibility. In all we do we assume responsibility towards our customers, business partners, employees, the community, and the environment.”

*(Source: [Corporate Responsibility Principles of the ALDI SOUTH Group](#))*

## Background

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Fish stocks around the world are under constant strain from overfishing and pollution. This is why ALDI is committed to the sustainability of the world’s oceans and marine environment by ensuring that all of the fish and seafood used in our own-label products is responsibly sourced.

We want to ensure that the catch methods used have a minimal impact on the environment so fish populations remain healthy into the future.

We offer independently certified products wherever possible including Marine Stewardship Council (MSC), Best Aquaculture Practices (BAP), Global Gap, and Aquaculture Stewardship Council (ASC).

Additionally we work with the Sustainable Fisheries Partnership (SFP), a leading non-governmental organisation who act as our independent adviser. They rate the sustainability of the fish used in our own label fish and seafood products and provide recommendations to drive continuous improvement of fisheries.

Our suppliers are encouraged to support fisheries through Fishery Improvement Projects (FIPs) which in turn help improve fishing practices and management. FIPs increase a fishery’s level of sustainability and help it meet the requirements of the Marine Stewardship Council (MSC) certification.

In 2018, we were ranked No. 1 in the MSC League Table for having the highest percentage of MSC certified products than any other UK retailer.

We launched our own FIP in 2014 off the coast of Morocco to improve the sustainability of our canned sardines. We are doing this in collaboration with SFP, local government and fisheries. The project aims to help fisheries along the Moroccan coast to establish sustainable fishery practices, using the MSC criteria as a benchmark.

## Scope

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The Fish and Seafood Policy applies to all fish and seafood used in ALDI own label food products sold in the UK and Ireland.

Fish extracts (eg. anchovy extract), fish sauces as well as non-food products (such as pet food) are not currently included within the scope of this policy.



## Policy

### Fish & Seafood - Labelling

3.1.1	<p>All own label products containing fish and seafood must be labelled with:</p> <ul style="list-style-type: none"> <li>• Common name</li> <li>• Scientific name</li> <li>• Production method</li> <li>• FAO catchment area (wild fishery) or country of origin (aquaculture)</li> <li>• Catch method</li> </ul>	Requirement	Scope: UK & Ireland. All own label products containing fish and seafood
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### Fish & Seafood - Wild Caught

UK Policy: Wild caught fish and seafood must be responsibly sourced.

3.1.2	<p>One of the following criteria must be met:</p> <ol style="list-style-type: none"> <li>1) Wild caught fish to be MSC certified (preference)</li> <li>2) If not MSC certified, the fishery's sustainability scores must be 8 or above on the fishsource.org website: <a href="http://www.fishsource.org">www.fishsource.org</a></li> <li>3) Fisheries with a score less than 8, must be in a Fishery Improvement Project (FIP) which has received a progress rating of 'A', 'B', or 'C' on the fisheryprogress.org website: <a href="http://www.fisheryprogress.org">www.fisheryprogress.org</a></li> </ol>	Requirement	Scope: UK Only. All own label wild-caught products containing fish and seafood in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02)
3.1.3	100% wild caught fish and seafood should meet the above policy in <u>all</u> other product categories where fish and seafood are used as an ingredient (eg. ready meals)	Requirement by end of 2020	Scope: UK Only. All own label wild-caught products containing fish and seafood, in all other product categories where fish and seafood are used as an ingredient

Ireland Policy: Wild caught fish and seafood must be responsibly sourced in all ALDI fresh, frozen and canned fish & seafood product categories.

3.1.4	<p>One of the following criteria must be met:</p> <ol style="list-style-type: none"> <li>1) Wild caught fish to be MSC certified (preference)</li> <li>2) If not MSC certified, the fishery's sustainability scores must be 6 or above on the fishsource.org website: <a href="http://www.fishsource.org">www.fishsource.org</a></li> <li>3) Fisheries with a score less than 6, must be in a Fishery Improvement Project (FIP) which has received a progress rating of 'A', 'B', or 'C' on the fisheryprogress.org website: <a href="http://www.fisheryprogress.org">www.fisheryprogress.org</a></li> </ol>	Requirement by end of 2020	Scope: Ireland Only. All own label wild-caught products containing fish and seafood in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02)
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## UK and Ireland Policies

3.1.5	All MSC certified products must display the logo	Recommended	Scope: UK & Ireland. All own label products containing fish and seafood
	All Aldi IE products that meet the Aldi Policy must display the Aldi Responsibly Sourced logo but must not supersede the MSC logo		Scope: Ireland only. All own label products in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02) containing wild-caught fish with a sustainability score of 6 or above and participates in a FIP
3.1.6	Product must not contain any 'endangered' or 'critically endangered' seafood species, according to the International Union for the Conservation of Nature (IUCN): <a href="http://www.iucnredlist.org">www.iucnredlist.org</a>	Requirement	Scope: UK & Ireland. All own label products containing fish and seafood
3.1.7	No explosives or poisons can used to catch seafood	Requirement	
3.1.8	Supplier complies with EU regulations 1005/2008 and 1010/2009 on Illegal, Unregulated & Unreported (IUU) fishing	Requirement	

## Fish & Seafood - Farmed

UK Policy: Farmed fish and seafood must be responsibly sourced.

3.1.9	<p>Farmed fish and seafood in all own label fresh, frozen and canned fish &amp; seafood product categories must be certified to one of the following standards:</p> <ul style="list-style-type: none"> <li>• GlobalGAP</li> <li>• Global Aquaculture Alliance (GAA) Best Aquaculture Practices (BAP) (2* or above)</li> <li>• Aquaculture Stewardship Council (ASC) certified</li> <li>• Organic</li> </ul>	Requirement	Scope: UK & Ireland. All own label products containing farmed fish and seafood in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02)
3.1.10	<p>Farmed fish and seafood in all other product categories where fish is used as an ingredient must be certified to one of the following standards:</p> <ul style="list-style-type: none"> <li>• GlobalGap</li> <li>• Global Aquaculture Alliance (GAA) Best Aquaculture Practices (BAP) (2* or above)</li> <li>• Aquaculture Stewardship Council (ASC) certified</li> <li>• Organic</li> </ul>	Requirement by end of 2020	Scope: UK Only. All own label products containing farmed fish and seafood, in all other product categories where fish and seafood are used as an ingredient



Ireland Policy: Farmed fish and seafood must be responsibly sourced in all ALDI fresh, frozen and canned fish & seafood product categories.

3.1.11	<p>Farmed fish and seafood in all ALDI fresh, frozen and canned fish &amp; seafood product categories must be certified to one of the following:</p> <ul style="list-style-type: none"> <li>• GlobalGap</li> <li>• Global Aquaculture Alliance (GAA) Best Aquaculture Practices (BAP) (2* or above)</li> <li>• Aquaculture Stewardship Council (ASC) certified</li> <li>• Organic</li> </ul>	Requirement by end of 2020	Scope: Ireland only. All own label products containing farmed fish and seafood in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02)
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## UK and Ireland Policies

3.1.12	<p>All certified products should display the relevant logo</p> <p>For Global GAP certified products the Global GAP Number (GGN) must be included on pack</p>	Recommended	Scope: UK & Ireland. All own label products containing fish and seafood
	<p>All Aldi IE products that meet the Aldi Policy must display the Aldi Responsibly Sourced logo but must not supersede the MSC logo</p>		Scope: Ireland only. All own label products in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02) containing farmed fish that is certified to one of the specified certification standards
3.1.13	<p>An Environmental Impact Assessment (EIA) must be conducted for all aquaculture farms supplying ALDI</p>	Recommended	Scope: UK & Ireland. All own label products containing fish and seafood
3.1.14	<p>The supplier must be able to demonstrate that environmental impacts are actively managed as part of an Environmental Management System (EMS)</p>	Recommended	

## Fish & Seafood - Farmed - Aquaculture Feed

3.1.15	<p>We require all fish feed to be responsibly sourced.</p> <p>Fish feed should meet the following criteria:</p> <ul style="list-style-type: none"> <li>• Fish feed contains no 'endangered' or 'critically endangered' seafood species, according to the International Union for the Conservation of Nature (IUCN).</li> <li>• No explosives or poisons used to catch fish feed.</li> <li>• Supplier of fish feed complies with EU regulations 1005/2008 and 1010/2009 on Illegal, Unregulated &amp; Unreported (IUU) fishing</li> </ul>	Recommended	Scope: UK & Ireland. All own label products containing fish and seafood
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3.1.16	<ul style="list-style-type: none"> <li>• Our preference is that for feed used in production of farmed fish to be Marine Stewardship Council (MSC) certified.</li> <li>• If not MSC, all feed used in the production of farmed fish and seafood should be certified to meet the International Fishmeal and Fish Oil Organisation (IFFO) global standard for Responsible Supply of Fishmeal and Fish Oil (IFFO RS)</li> </ul>	Aspiration	
3.1.17	<p>Where MSC or IFFO RS certified feed is not available, the following information on species used in fishmeal and fish oil must be provided:</p> <ul style="list-style-type: none"> <li>• Common Name</li> <li>• Scientific Name</li> <li>• FAO catchment area (e.g. Fishery management area / location)</li> <li>• Percentage inclusion of all species used in fish feed</li> </ul>	Aspiration	

**Fish & Seafood - Tuna**

3.1.19	<p>The following criteria must be met:</p> <ol style="list-style-type: none"> <li>1. Wild caught fish to be MSC certified (preference)</li> <li>2. If not MSC certified, tuna is caught using:</li> </ol>	Requirement	Scope: UK Only. All own label products containing tuna in the fresh, frozen and canned food product categories. Excludes Extracts (CG/SCG: 38/03, 47/01, 64/01, 64/02)
3.1.20	<ul style="list-style-type: none"> <li>• Pole and line or handline. <u>OR</u></li> <li>• FAD-free purse seine</li> </ul>	Requirement by end of 2020	Scope: UK Only. All own label products containing tuna, in all other product categories where tuna is used as an ingredient
3.1.21	<ol style="list-style-type: none"> <li>3. Where tuna is not MSC certified but is caught using pole &amp; line or FAD-Free purse seine, at least one of the following criteria must be fulfilled:             <ul style="list-style-type: none"> <li>• Fishery participates in a Fishery Improvement Project (FIP) which has received a progress rating of ‘A’, ‘B’, or ‘C’</li> <li>• Processor is a member of the International Seafood Sustainability Trade Association (ISSA).</li> <li>• Vessel is registered on the Proactive Vessel Register (PVR)</li> </ul> </li> </ol>	Requirement by end of 2020	Scope: Ireland Only. All own label products containing tuna in the fresh, frozen and canned food product categories (CG/SCG: 38/03, 47/01, 64/01, 64/02)

## Fish & Seafood - Welfare


3.1.22	<p>RSCPA Assured: All fish sourced for ALDI Specially Selected salmon products must be assured under the RSCPA Assured Standards</p> <p>Please refer to our Food Animal Welfare Policy (Policy 3.8) for specific policies relating to animal welfare</p> <p>Aldi aspires to develop welfare standards for fish</p>	Aspiration	Scope: UK only. All own label Specially Selected fresh salmon products. (CG/SCG: 64/01)
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## Implementation




As part of the Tender provided to ALDI, all Suppliers of fish and seafood products are expected to confirm that the product adheres to the Fish & Seafood Policy.

All fish and seafood products must be declared as part of the product specification provided to ALDI via the online eSpec system. Supporting documentation such as wild caught and farmed fish certification documents should be uploaded to the Specification.

## Definitions



<p><b>Marine Stewardship Council (MSC)</b></p> 	<p>An international, independent, non-profit organisation which oversees the globally recognised MSC label for fish sourced from sustainable fisheries. If a fishery wishes to use the MSC label for their products, they are required to undergo and fulfil the assessment for the MSC environmental standards for sustainable fisheries. Producers and retailers alike must also undergo regular audits by independent certification bodies if they wish to purchase fish/seafood products carrying the blue MSC label. This way, consumers can be sure that the fish carrying the MSC label originates from sustainable fisheries which fulfil the criteria of the MSC standard.</p> <p>For more information about MSC, go to the website: <a href="http://www.msc.org">www.msc.org</a>.</p>
<p><b>Global GAP</b></p> 	<p>A private sector organisation which is committed to the implementation of global voluntary standards for certifying agricultural products. The criteria for this standard concern the reduction of environmentally harmful impacts on the agricultural industry, the decreased use of medicines and chemical pesticides, and the implementation of measures for ensuring the safety and health of humans and animals alike. For fish products, this standard is used for certifying aquacultures.</p> <p>For more information about Global GAP, go to the website: <a href="http://www.globalgap.org">www.globalgap.org</a>.</p>
<p><b>Best Aquaculture Practices (BAP)</b></p> 	<p>A non-profit organisation dedicated to advocacy, education and leadership in responsible aquaculture. Global Aquaculture Alliance (GAA) coordinates the development of the Best Aquaculture Practices (BAP) certification standards for seafood processing plants, farms, hatcheries and feed mills. The standards are developed and continually updated.</p> <p>For more information about BAP, go to the website: <a href="http://www.bapcertification.org">www.bapcertification.org</a>.</p>



<p><b>Aquaculture Stewardship Council (ASC)</b></p> 	<p>An independent global, non-profit organization. The ASC pursues the goal of increasing the sustainability of fish farming practices worldwide. Following a successful audit by an independent certifying body, suppliers are awarded certification and approval to use the ASC logo for product labelling.</p> <p>For more information about ASC, go to the website: <a href="http://www.asc-aqua.org">www.asc-aqua.org</a>.</p>
<p><b>Organic</b></p>	<p>All fish and seafood products carrying the Organic label have been produced and inspected according to the requirements of EU legislation. Among other things, the Organic label stands for controlled water quality, consideration of natural habitats, and certified organic animal feed.</p>
<p><b>Sustainable Fisheries Partnership (SFP)</b></p> 	<p>A non-profit organisation dedicated to rebuilding depleted fish stocks, reducing the environmental and social impacts of fishing through engaging fishery stakeholders and seafood businesses including ALDI in every part of the supply chain.</p> <p>For more information about SFP, Fishsource.org, please go to: <a href="http://www.sustainablefish.org">www.sustainablefish.org</a>.</p>
<p><b>SFP Metrics System</b></p>	<p>SFP developed its Seafood Metrics System to enable fish and seafood buyers to measure their progress in sustainable sourcing. The database gathers Supplier data entry volumes for specific fisheries together with the sustainability information downloaded from FishSource for each fishery. Suppliers are required to enter their fish sourcing data into the Metrics system on a monthly basis.</p> <p>To access the SFP metrics system, please go to: <a href="https://metrics.sustainablefish.org">https://metrics.sustainablefish.org</a>.</p>
<p><b>FishSource</b></p>	<p>FishSource is a publicly available online resource on the sustainability status of fisheries and fish stocks. FishSource consolidates and summarizes the main scientific and technical information needed by seafood buyers to gauge the sustainability of the fisheries they are sourcing from and take actions to help improve them.</p> <p>When completing the specification document for the Technical Service Provider (TSP), Suppliers are required to go to the FishSource website: <a href="http://www.fishsource.org">www.fishsource.org</a>, search the relevant fishery the fish is being sourced from, click on 'scores' and enter the lowest score into the relevant espec section (3.18).</p>
<p><b>Fishery Improvement Project (FIP)</b></p>	<p>Draws together fishers, industry, researchers, government and NGOs to help improve fishing practices and management. Through a transparent and comprehensive approach, the FIP will increase a fishery's level of sustainability and help it meet the requirements of the Marine Stewardship Council.</p> <p>For more information about FIPs, please go to: <a href="http://www.fisheryprogress.org">www.fisheryprogress.org</a>.</p>
<p><b>International Seafood Sustainability Foundation (ISSF)</b></p> 	<p>ISSF is a global partnership among scientists, the tuna industry and the environmental non-governmental organization community. Its mission is to undertake science-based initiatives for the long-term conservation and sustainable use of tuna stocks, reducing bycatch and promoting ecosystem health.</p> <p>For more information about ISSF, please go to: <a href="https://iss-foundation.org/">https://iss-foundation.org/</a>.</p>





<p><b>International Seafood Sustainability Trade Association (ISSA)</b></p> 	<p>ISSA is a trade association whose members are tuna processors, traders and marketers that agree to follow the conservation measures implemented by the International Seafood Sustainability Foundation (information on ISSF as above). Members of the ISSA also agree to independent audits to assure conformance with these measures.</p> <p>To join the International Seafood Sustainability Trade Association (ISSA), for details and the application forms, please go to: <a href="https://iss-association.org/join-issa/membership-levels-and-benefits/">https://iss-association.org/join-issa/membership-levels-and-benefits/</a>.</p>
<p><b>Proactive Vessel Register (PVR)</b></p> 	<p>The ISSF ProActive Vessel Register (PVR) enables tuna vessel owners to identify themselves as active participants in meaningful sustainability efforts, such as implementing specific best practices. To make informed decisions, tuna purchasers and other stakeholders can consult the PVR for information on hundreds of vessels worldwide.</p> <p>To join the PVR register, please go to: <a href="https://iss-oundation.org/knowledgetools/databases/proactive-vessel-register/">https://iss-oundation.org/knowledgetools/databases/proactive-vessel-register/</a></p>