

## **NAPA Member sourcing statements**

### **Aquascot:**

In the event of a failure of the Blue Whiting FIP, Aquascot will review our sourcing policy for feed used by our Scottish salmon farming suppliers and will aim to source this product only from coastal states that are reviewing their fishery management plans in line with NAPA's recommendations.

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### **Skretting Norway:**

'Skretting Norway only buys marine raw materials from whole fish that are certified or subject to a Fishery Improvement Project (FIP). So, we stopped sourcing fish meal and fish oil containing blue whiting when the MSC certification for blue whiting was suspended earlier this year – due to continuing dispute over quota allocation of blue whiting resulting in overfishing to continue.

We are calling on the North East Atlantic Fisheries Commission (NEAFC) coastal States to agree quotas in line with scientific advice and implement a long-term science-based management plan for blue whiting.

To encourage this, we are participating in the North Atlantic Pelagic Advocacy Group (NAPA) blue whiting fishery improvement plan (FIP) and will start to source blue whiting if the FIP is implemented. Should progress falter, or the FIP fail, we will continue our stand to not source fishmeal containing uncertified blue whiting.

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### **Labeyrie-Fine-Foods:**

Labeyrie-Fine-Foods currently sources Mackerel and Herring from FAO27 and actively supports NAPA's Northeast Atlantic mackerel and Atlanto-scandian herring fishery improvement programme (FIP) as a stakeholder, to restore the Fisheries MSC certification.

If these fisheries continue to fail to deliver the requirements of our sourcing policy and cannot agree on quota allocation and the implementation of an effective dispute mechanism, we will re-evaluate our sourcing choices with a view to only select Coastal States championing sustainability that actively support NAPA.

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**TripleNine:**

TripleNine advocates for sustainable fishing and long-term stable management plans. With blue whiting being a very important raw material source for our European productions, we were very disappointed when the MSC certification for blue whiting was suspended earlier this year, due to continuing dispute amongst the coastal States over quota allocation of blue whiting resulting in fishing above the scientific advice.

We are calling on the North East Atlantic Fisheries Commission (NEAFC) coastal States to agree a quota allocation model ensuring total catches in line with scientific advice and implementation of a long-term science-based management plan for blue whiting.

To encourage this, we are participating in the North Atlantic Pelagic Advocacy Group (NAPA) blue whiting fishery improvement plan (FIP). Should progress falter, or the FIP fail, lower market demand for uncertified blue whiting fishmeal and fish oil will reduce the volumes and prices we are able to pay for this raw material significantly with a risk that we cannot produce this species at all.

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**LDH (LA DORIA) Ltd:**

LDH sources mackerel from the North East Atlantic FAO Area 27. We are participating in the North Atlantic Pelagic Advocacy Group (NAPA) fishery improvement programme (FIP) which calls on the North East Atlantic Fisheries Commission (NEAFC) Coastal States to agree quotas in line with scientific advice, and implement a long-term science-based management plan.

We will continue to source North East Atlantic mackerel while progress is being made. If, in the fullness of time the FIP has not achieved its stated aims, LDH will continue to source its branded products from Coastal States championing sustainability and will continue to advocate for sustainable management of the fishery. For products packed for our partners under their labels, we will collaboratively engage with them and follow their requirements.

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**Young's:**

Young's is the UK's largest seafood processor, with a global supply chain, encompassing over 40 wild capture and aquaculture species. In light of this, we recognise the diverse interests of all stakeholders in the fishing and aquaculture industries. We engage openly in dialogue with all parties, including fishermen, fish farmers, governments, trade associations, non-governmental

organisations (NGOs) and food retailers. We will strive to ensure that our policies, values and behaviour regarding responsible fish procurement are leading and shaping opinion – and to pursue a vigorous and positive agenda for change rather than being merely passive or responsive to criticism or challenge.

As a business that has both direct and indirect involvement in North East Atlantic pelagic species through Young's Brand and private own-label retailer products, we see the North Atlantic Pelagic Advocacy (NAPA) Group as a fundamental tool in driving change in these fisheries. Young's considers that the unilateral setting of quotas is an unacceptable threat to shared-stock fisheries and that the coastal states involved in these fisheries should support securing an agreement on total allowable catches in line with ICES advice and strive for a long-term science-based management agreement. We aim to support this process by working pre-competitively with NAPA members to add our voice to public advocacy as well as directly writing to coastal state delegations and emphasising our position.

Should the NAPA process result in a failure to reach the agreed FIP action plan aims, we will review our sourcing decision and take actions that we deem to be appropriate at the time - the decisions that we make will be further guided by the Sustainable Seafood Coalition Codes of Conduct on Environmentally Responsible Fish and Seafood Sourcing and Environmental Claims. Whilst we are fully committed to playing a role in finding a solution to the management challenges of NE Atlantic pelagic fisheries, the unfortunate consequence of this situation remaining unresolved and total catches continuing to be in excess of the ICES advice, is that Young's would cease sourcing from these fisheries.

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## **Morrisons:**

In 2019 and 2020 mackerel, herring and blue whiting fisheries lost Marine Stewardship Council certification in the Northeast Atlantic ocean. This backwards step was largely brought about by the challenges associated with multiple different fishing nations failing to agree on appropriate shares of catch, so that volumes caught do not exceed sustainable limits.

Working with our peers we have helped establish NAPA, a group which has subsequently established two formal fishery improvement programmes. Through advocacy these programmes of work aim to bring about dialogue among key fishing nations, to establish systems of sustainable catch allocation, in line with scientific advice.

While we participate in NAPA we will continue to source from fisheries within the improvement programmes. As this work progresses we will be reviewing the engagement and efforts of different states in supporting dialogue and a sustainable solution to allocation, and will use this information to inform our approach to future sourcing.

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**Cargill:**

Cargill is committed to working with our supply chains to develop and maintain sustainable sources of raw materials. Our aquaculture nutrition business uses fishmeal and oil from forage fisheries and trimmings from fisheries for direct human consumption. Demonstrating sustainable management of the fisheries we source from is critical – not just for our reputation, but also to enable fishmeal and oil to be continued to be used in feeds for a sustainable aquaculture sector.

When the MSC certification for blue whiting was withdrawn in December 2020, we publicly recorded that we stopped buying material from blue whiting caught after that date. Establishing a Fishery Improvement Program (FIP) through the North Atlantic Pelagic Advocacy Group (NAPA) provides a highly credible way for regulators, fishing associations and fishers to engage to find a solution that delivers a long term solution for sustainable management of the shared stocks. We call on all stakeholders to engage actively and sincerely in the progress in line with broader commitments to ocean stewardship as part of a sustainable economy.

As long as the FIP demonstrates progress against its goals, we will support the sector by purchasing marine ingredients with blue whiting. However, if the FIP fails, we will continue our stand not to source marine ingredients containing uncertified blue whiting.

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**Karsumund Protein:**

In Norway, all pelagic fish is sold in auction at Norges Sildesalgslag (NSSL), Norwegian Fishermen's Sales Organization for Pelagic Fish. The blue whiting is legally fished according to current quota regulation and it is traded at the auctions at NSSL.

The blue whiting is one of the most important species for Karsumund Protein. It will therefore be very crucial that the coastal states clarify this fishery. In anticipation of this happening, Karsumund Protein participates in NAPA's application for an IP for the blue whiting to Marin Trust.

If the application to Marin Trust's improvement program (IP) should fail, Karsumund Protein will still be forced to buy blue whiting to maintain and expected activity levels. The consequences will be a changed marketing strategy and a reduced turnover for the company.

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**Hilton Seafoods UK:**

Hilton Seafoods UK do not currently purchase any mackerel, herring or blue whiting from the North Atlantic but do buy aquaculture products with North Atlantic pelagic ingredients in the feed. Hilton Seafoods UK recognise the importance of the sustainability of all feed ingredients in aquaculture and seek to preferential source from aquaculture supply chains that can demonstrate, when sourcing North Atlantic Pelagic ingredients, alignment with the aims of the NAPA fishery Improvement Project. Progress of coastal states on these aims will influence this position in the future.

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**Asda:**

ASDA sources North East Atlantic mackerel and herring from FAO Area 27 but is concerned by the suspension of the MSC certification from these fisheries which we and our customers demand. We are calling on the North East Atlantic Fisheries Commission (NEAFC) Coastal States to agree quotas in line with scientific advice, and implement a long-term science-based management plan. To encourage this, we are participating in the North Atlantic Pelagic Advocacy Group (NAPA) [Northeast Atlantic mackerel and Atlanto-scandian herring](#) fishery improvement programme (FIP) and will continue to source North East Atlantic mackerel while progress is being made. Should progress falter, or the FIP fail, we will cease sourcing North East Atlantic mackerel from FAO Area 27.

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**Friesenkrone:**

Friesenkrone is a major producer of fish products with a focus on "herring products" in Germany. We supply all discounters in Germany, among others. About 2/3 of our supply is Norwegian herring (NVG herring). The loss of the MSC certification at the beginning of 2021 poses great challenges for us and the market. The exclusive supply of MSC herring from the North Sea is not sufficient in terms of quantity and does not meet our quality requirements and those of our customers, e.g. with regard to the size and stability of the raw material.

Therefore, we are very interested that the FIPs initiated by NAPA are successfully implemented and lead to the herring fishery but also the mackerel and blue whiting fisheries becoming sustainable again and regaining their MSC label as soon as possible. This is almost an existential issue for us. Failure could have far-reaching consequences for our further business development.

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**Tesco:**

Mackerel is one of the top five seafood species at Tesco. We have been monitoring closely the lack of effective management for the North East Atlantic pelagics and were pivotal in the creation of North East Atlantic Pelagic Advocacy Group (NAPA). We are calling on the North East Atlantic Fisheries Commission (NEAFC) Coastal States to agree quotas in line with scientific advice, and implement a long-term science-based management plan.

As responsible buyers, should we not see any progress in 2022 we will freeze our mackerel volumes. Should the FIP fail we would then be forced to reconsider our sourcing options.

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**International Fish Canneries/Nor-Sea:**

We source our mackerel from the North East Atlantic FAO Area 27. We are participating in the North Atlantic Pelagic Advocacy Group (NAPA) fishery improvement programme (FIP) which calls on the North East Atlantic Fisheries Commission (NEAFC) Coastal States to agree quotas in line with scientific advice, and implement a long-term science-based management plan.

We will continue to source North East Atlantic mackerel while progress is being made. If, in the fullness of time the FIP has not achieved its stated aims, we will continue to source our mackerel for branded products from Coastal States championing sustainability and will continue to advocate for sustainable management of the fishery. For products packed under our customer's brands, we will collaboratively engage with them and follow their guidance.

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**Princes Ltd.:**

Princes Ltd. sources North East Atlantic mackerel from FAO Area 27 but is concerned by the suspension of the MSC certification from these fisheries which our customers and consumers demand. We are calling on the North East Atlantic Fisheries Commission (NEAFC) Coastal States to agree quotas in line with scientific advice, and implement a long-term science-based management plan. To encourage this, we are participating in the North Atlantic Pelagic Advocacy Group (NAPA) [Northeast Atlantic mackerel and Atlanto-scandian herring](#) fishery improvement programme (FIP) and will continue to source North East Atlantic mackerel while progress is being made. Should progress falter, or the FIP fail, we will continue to advocate for sustainable management of the fishery but may need to review our sources, particularly should total catches continue to exceed ICES advice.

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**Waitrose:**

As a partner in NAPA, Waitrose is seeking to help secure the long term health of the mackerel, herring and blue whiting fisheries. Waitrose has made a commitment to source only third party certified fish from 2025. In making this commitment we will be able demonstrate an assurance of our sourcing.

Failure to gain re-certification of mackerel and herring therefore puts at risk our ability to source these products and sell them to Waitrose customers. Whilst we do not sell blue whiting directly, it is part of the feed in our supply chain, as with mackerel and herring, failure to gain certification puts at risk the use of it in feed used for products we sell.