

NAPA Partner Sourcing Statements Master List

Updated Feb 2025

LDH (La Doria) Ltd

LDH sources mackerel from the North East Atlantic FAO area 27, specifically UK waters. We are active members of the North Atlantic Pelagic Advocacy Group which is calling strongly for the North East Atlantic Fishery Commission Coastal States to agree on comprehensive quota sharing which does not exceed scientific advice and implement a sustainable management plan.

We support NAPA as it advocates for a cap on fishing in international waters, that fishing effort should be focused on direct human consumption, and for all Coastal States to commit to a 10% banking option on year on year quota allocation.

We will only source North Atlantic mackerel for own branded products from Coastal States championing sustainability and will not source mackerel caught in international waters. For products packed under our customer's brands, we will collaboratively engage with them and follow their guidance.

LDH remains committed to working with NAPA and the catching sector to protect the stocks, protect the industry and protect the fishery for future generations.

International Fish Cannery / Nor Sea Foods

International Fish Cannery Ltd Nor Sea Foods Ltd



PROVIDING QUALITY FISH
for over four generations

FRASERBURGH | ABERDEEN
SCOTLAND

We source our mackerel from the North East Atlantic FAO Area 27, specifically UK waters. 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 are fully supportive of NAPA's KEY ADVOCACY ASKS

Coastal States should limit fishing on the High Seas to no more than 10% of catch
(based on NAPA Analysis of Coastal State Mackerel Catches, 2023).

For the mackerel industry, focusing on direct human consumption means promoting a more sustainable, economically beneficial, and health-conscious approach to our marine resources.

Even if all CS can't commit to the terms of the tripartite agreement, NAPA urges them to commit to the 10% banking option.

NE Atlantic Mackerel



Scomber scombrus

Whilst we participate in NAPA we will continue to source NE Atlantic mackerel for own branded products only from Coastal States championing sustainability. For own branded products we have made a commitment to **neither** source from nations setting quota unilaterally **nor** from nations catching in international waters. For products packed under our customer's brands, we will collaboratively engage with them and follow their guidance.

Cermaq

At Cermaq, we are committed to ensuring the sustainability of the raw materials used in our salmon feed and to supporting responsible practices within the fisheries supply chain. Our sourcing policy prioritizes fish meal and fish oil derived from fisheries that are either certified sustainable, engaged in recognized Fishery Improvement Programs (FIPs), or otherwise subject to rigorous sustainability assessments overseen by MarinTrust.

As part of our commitment to these principles, we are actively participating in the North Atlantic Pelagic Advocacy (NAPA) Group and the Blue Whiting FIP. Blue whiting plays a crucial role in the production of feed for our salmon farming operations in Norway, with high inclusion levels of fish meal sourced from this fishery.

We are concerned by the ongoing political deadlock that has hindered agreement on scientifically advised quotas for blue whiting, mackerel, and Atlanto-Scandian herring, resulting in the suspension of Marine Stewardship Council (MSC) certification. The lack of clear, science-based management plans jeopardizes the long-term sustainability of these fisheries and the security of our supply chain.

As a responsible industry actor, we believe it is imperative that the management of Northeast Atlantic fisheries be based on sound, science-based principles and that all fishery management agreements align with the best available scientific advice. Failure to

implement such measures not only undermines the sustainability of the fisheries but also directly impacts our ability to maintain a stable, reliable supply of sustainably sourced feed ingredients.

As an industry, Cermaq share a responsibility to ensure full control over raw material sourcing, and we remain dedicated to supporting sustainable practices that secure the future of the fisheries and our operations.

ALDI Nord

The ALDI Nord Group is committed to sourcing seafood products from responsible fishing and aquaculture practices. We are concerned about the suspension of the MSC certification from North East Atlantic mackerel and Atlanto-Scandian herring fisheries from Food and Agriculture Organisation (FAO) Area 27. We believe the management of these fisheries shows gaps, including a lack of a binding allocation of catch quotas for both fish species in line with scientific advice between all catch nations. It is important that the North East Atlantic Fisheries Commission (NEAFC) coastal states adhere to scientifically advised catch level and to implement a long-term science-based management plan for mackerel and herring.

We have joined the North Atlantic Pelagic Advocacy Group (NAPA) to advocate for effective international agreement. NAPA aims to drive sustainability in these fisheries by generating momentum towards an agreement on total allowable catches in line with scientific advice, as well as long-term science-based fisheries management strategies. To address these issues, they established the Northeast Atlantic Ocean mackerel and herring – hook & line, trawl, and purse seine fisheries improvement project (FIP). We are participating in the FIP and will continue to source North East Atlantic mackerel while progress is being made. In the event that the NAPA FIP fails to achieve the desired outcome, ALDI Nord will work with its suppliers to review sourcing options, including investigating alternative sourcing areas and species.

Salmon Group

Salmon Group is a network of privately-owned salmon and trout farmers ranging from small hatcheries to large, integrated companies, representing about 13% of Norway's total production volume. Salmon Group's yearly feed consumption amounts to approximately

230 000 tonnes. This volume represents feed for salmon and trout – from start-up feeds to grow-out feeds. To guarantee our fish receive optimal nutrition, we have developed our own feed formula, the SG-feed.

Salmon Group is committed to sustainability, and our strategy is based on the three pillars, Fish, People, Planet. These values are deeply ingrained in our operations, especially concerning the SG-feed. Our commitment extends beyond ensuring the health and welfare of our fish; it also includes meeting the needs of individuals within our value chain and safeguarding natural ecosystems.

Our category and sustainability strategies mandate that all marine resources included in feed supplied to Salmon Group companies, including fishmeal and fish oil, shall be certified by a recognised third-party certification body or operate under a Fishery Improvement Project (FIP), and be sustainably sourced.

We are greatly concerned about certification status of, especially, blue whiting, and 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 of the fisheries.

To prevent negative impacts on the wild stock and to ensure sustainable food production for future generations, we support the aim of the North Atlantic Pelagic Advocacy Group (NAPA) and the fishery improvement project (FIP), working for full certification of the blue whiting.

In the event that the current FIP is unsuccessful and certification is not achieved, Salmon Group will not accept blue whiting in any feed supplied to the Salmon Group companies. Our commitment to sustainability and the responsible management of marine resources remains steadfast, and we will not accept marine raw material sourced from uncertified fisheries.

Thai Union

Thai Union is committed to the continuous improvement in the sustainability of the raw materials within our products. We are working to ensure that all sourcing policies and actions related to fish procurement are responsible, market leading and supporting the seafood industry on its sustainability journey. One action we have taken is to be part of the steering committee of the “North Atlantic Pelagic Advocacy Group (NAPA)” where we collaborate with retailers and producers on the Northeast Atlantic mackerel and Atlanto-scandian herring fishery improvement project (FIP). Our products from these fisheries have been impacted by the suspension of the MSC certification, as they can no longer carry the

MSC logo for sustainable seafood. This has come as a result of the continuing dispute over quota allocation which has allowed overfishing to continue.

We would like to state our support of the work of NAPA to engage with the Northeast Atlantic Fisheries Commission (NEAFC) Coastal States. The aim of this collaboration is to advocate to the fishing nations to ensure they and their representatives progress to agree quotas that line up with scientific advice and implement a long-term management plan for these fisheries which are shared between countries.

These fish species are important for several reasons; they are important to the overall health of the marine ecosystem in the North Atlantic; they are an important part of eating a healthy diet for consumers; and they are an important part of our business. Having sourced from these fisheries for many years we want to continue to work with our suppliers through this challenge. We also want to work with the other businesses and stakeholders to ensure that these species are considered to be sourced responsibly, showing that they are making progress towards regaining the MSC certification.

Thai Union will carry on sourcing mackerel and herring from this region as part of our responsible sourcing strategy and encourage progress to be made. We will review the outcomes of the engagement with coastal states and their decisions made on allocation. Once the outcomes of these decisions are known, we will be better placed to further consider our future sourcing options.

Princes

Princes Ltd. sources North East Atlantic mackerel from FAO Area 27 but remains concerned by the ongoing suspension of the MSC certification from these fisheries which our customers and consumers demand. We have been 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 many years now via our participation in the North Atlantic Pelagic Advocacy Group (NAPA) Northeast Atlantic mackerel and Atlanto-Scandian herring fishery improvement programme (FIP), with limited success so far. Princes therefore urges the Coastal States to agree to the core asks of NAPA so our sourcing of the North East Atlantic mackerel can continue. We are very concerned with the lack of progress made and given the extreme importance of sustainable fisheries for our company's responsible sourcing policy; we are actively considering alternative supply sources.

Fishwife

Fishwife was founded upon a passion for tinned fish. Our mission is to make ethically-sourced, premium, and delicious tinned seafood a staple in every American cupboard. Our products stand at the cornerstone of a company committed to responsibly sourced fish and seafood. Our goal is to minimize our impact on the environment by sourcing from fisheries that focus on sustainably maintaining the health of marine and terrestrial ecosystems over time. In a world where climate change, pollution, habitat destruction, overfishing, nutrition, and food access are among the biggest challenges humanity faces, innovations in sustainability and collective environmental stewardship are needed now more than in any other time in human history. We stand by our commitment to ensure that our products are sourced with the highest sustainability standards, prioritizing fisheries that are dedicated to reducing strain on our precious natural resources, while upholding the delicate balance of our ecosystems.

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 committed to only sourcing third party verified fish and seafood by the end of 2025 to help 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.

European Fishmeal and Fish Oil Producers

European Fishmeal and Fish Oil Producers (EFFOP) is firmly committed to responsible sourcing and sustainable fisheries management. We promote sustainable practices within our industry to ensure that our operations make a positive contribution to the global food supply while maintaining the health of our oceans.

Our industry prioritises the good state and sustainability of fish stocks, recognising that sound stock management based on the best available scientific advice is essential for the long-term viability of our sector and the marine ecosystem.

In this context, we urge coastal states to work together to establish effective, science-based management agreements for the North East Atlantic fisheries. A sharing agreement

is essential to ensure a sustainable future for these fisheries and to ensure that they continue to thrive for generations to come.

Associated Seafoods Ltd.

Associated Seafoods Ltd. 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 key species whilst progress is being made.

Furthermore, we understand the importance of the sustainability of all feed ingredients in aquaculture supplied into us and will remain in open dialogue with our supply partners on their alignment with the aims of the NAPA Fishery Improvement Project.

Should the NAPA FIPs fail to deliver their intended outcomes, and fishing is allowed to continue at unsustainable levels, ASL would be obliged at that time, to re-evaluate purchasing decisions for affected species.

Sæby

A/S Sæby Fiske-Industri sources mackerel from the North East Atlantic FAO Area 27. We are participating in the North Atlantic Pelagic Advocacy Group (NAPA) fishery improvement program (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 which all coastal states can apply to.

While we participate in NAPA we will continue to source from fisheries within the improvement programmes. A/S Sæby Fiske-Industri will continue to source its branded products from Coastal States championing sustainability and will continue to advocate for sustainable management of the fishery.

We will only source from areas and fisheries who comply with the given quota from EU and not support overfishing done by some coastal states. For products packed for our partners under their private label, we will collaboratively engage with them and follow their requirements.

Jumbo

At Jumbo, we attach great importance to the fact that fish, shellfish, and crustaceans are 100% sourced from a traceable chain and caught or farmed sustainably. We are concerned about the suspension of MSC certification for North East Atlantic mackerel and Atlanto-Scandian herring fisheries in FAO Area 27. Therefore, Jumbo is participating in the fishery improvement program (FIP) for Northeast Atlantic mackerel from FAO Fishing Area 27 through an official collaboration with the North Atlantic Pelagic Advocacy Group (NAPA). Through this collaboration, we are urging the North East Atlantic Fisheries Commission (NEAFC) Coastal States to adhere to scientific advice when setting quotas and to implement a long-term, science-based management plan. While the FIP is ongoing, we will continue to source and sell mackerel. However, if the FIP fails, we will reconsider the sourcing of North Atlantic Mackerel from FAO Fishing Area 27.

Coop

At Co-op, we strongly urge the North East Atlantic Fisheries Commission (NEAFC) coastal states to immediately agree scientifically-backed quotas for mackerel, Atlanto-Scandian herring, and blue whiting, and implement a long-term, science-based management plan for these fisheries. As members of the North Atlantic Pelagic Advocacy (NAPA) Northeast Atlantic mackerel and Atlanto-Scandian herring fishery improvement projects (FIPs), we are advocating for this change.

The success of these FIPs is critical, and we stress that if sufficient progress is not made by the 2026 deadline, due to a lack of support from NEAFC or the coastal states, Co-op will have no choice but to urgently review and potentially halt sourcing from this FIP. The time for change is now, and the implications of inaction will directly impact our ability to continue sourcing from these fisheries.

Tesco

Mackerel as a species bring a lot of value to British consumers and is one of our highest volume species. Since the NE Atlantic Fishery lost its MSC certification, we have seen the fishery continue to decline. The NAPA FIP is ending in 2026, and should the FIP fail, this

fishery will no longer be within our sourcing policy. We are calling on the Northeast 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 2025, we will be put in a position to reconsider our sourcing options.

Sainsbury's

At Sainsbury's, we're committed to our Plan for Better – Better for you, Better for the planet and Better for everyone. Sourcing from fisheries that are certified as sustainable and well managed is a key part of our Plan for Better and, as such, we are extremely concerned about the lack of a long-term management plan for North East Atlantic Pelagic fisheries. We strongly encourage the North East Atlantic Fisheries Commission (NEAFC) coastal states to agree quotas for Mackerel, Atlanto-Scandian Herring and Blue Whiting in line with scientific advice and to implement a long-term science-based management plan for these fisheries. Should this process fail to deliver, at the expense of the long-term health of these fish stocks, Sainsbury's would have review our sourcing, in line with our sustainable sourcing policy. North East Atlantic pelagic fish offer an incredibly nutritious and low carbon protein source to the world; let's make sure this continues sustainably for generations to come.

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.

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.

Lunar Group

Our processing facilities source herring, blue whiting and mackerel from FAO Area 27; we are very concerned that this mackerel fishery is being over-exploited by some members of the North East Atlantic Fisheries Commission (NEAFC) “Coastal States” group, causing the stock to decline significantly.

We will not purchase any pelagic stocks from any vessels whose Coastal State is awarding themselves unsustainable, unilateral pelagic quotas or is allowing their vessels to undermine the stock in any other way.

We support NAPA’s calls for these Coastal States to act responsibly and restrict their fleets’ catches in line with the latest scientific advice for mackerel in FAO Area 27.

Furthermore, we fully support: a) tighter restrictions on all nations catching mackerel in international waters, b) full recognition of responsible coastal states and c) an unambiguous sharing mechanism agreed by the Coastal States.

Aquascot

As a partner in NAPA, Aquascot is seeking to help secure the long-term health of the blue whiting, mackerel and herring fisheries in the North-East Atlantic. Aquascot are committed to sourcing from sustainable sources and our sourcing policy for the feed used by our Scottish salmon and trout suppliers requires fishmeal and fish oil to come from fisheries with third party certification e.g. Marin Trust, MSC, or from sources where the stakeholders operate in a recognised fishery improvement programme (FIPs).

In the event of a failure of any of these three fisheries to retain/gain certification we will review our sourcing policy for feed used by our Scottish salmon and trout suppliers and maintain our position to only source marine ingredients from certified sources.

In common with our fellow NAPA members, we urge the North-East Atlantic Fisheries Commission (NEAFC) coastal states to agree quotas in line with the scientific advice and to implement long-term science-based management plans.

Biomar

While the Marin Trust FIP for Blue Whiting fishmeal and oil remains active, BioMar will continue to purchase this material. If, however the FIP should fail we will stop purchasing this material as we, our customers and stakeholders follow the highest ethical and sustainability standards. It is vital that an agreement on the distribution of quotas can be achieved before the FIP ends in October 2026 and we urge the Coastal States to find a resolution promptly to avoid any potential risks of overfishing and therefore failure of the current FIP.

Ahold Delhaize

Several Ahold Delhaize brands source North East Atlantic mackerel and herring from FAO Area 27. We aim to sell seafood in our own brand assortment is either:

- Certified by a certification scheme recognized by the Global Sustainable Seafood Initiative (GSSI) or certified by the Aquaculture Stewardship Council

- From an accepted Fishery or Aquaculture Improvement Project
- Assessed by an accepted third party such as WWF in Greece or the Gulf of Maine Research Institute in the US

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 will continue to participate in the North Atlantic Pelagic Advocacy Group (NAPA) Northeast Atlantic mackerel and Atlanto-scandian herring fishery improvement programme (FIP) and to advocate for coastal states to reach a science-based agreement. We will continue to source mackerel and herring from FAO 27 while progress is being made. Should the FIP fail, we will review our sourcing options.

Lerøy

Lerøy will require that all feed be produced according to the ASC Feed Standard when this is ready for implementation, at the latest at the end of 2025. ASC has a good approach to the acquisition of sustainable marine raw material, but Lerøy's sustainability targets are higher. Lerøy will therefore aim for all marine raw material from whole fish, excluding by-catch, to at least meet the requirements in category 1 of the ASC-Feed standard.

This will exclude non-certified blue whiting from being used in the feed.

Arctic Seafood

Arctic Seafood GmbH sells smoked fish products with a focus on smoked salmon products and smoked mackerel. We obtain mackerel from the fishing area FAO 27. We supply all large supermarket chains throughout Germany and in some other European countries. The loss of the MSC certificate for mackerel faces us with new challenges.

Our customers are increasingly asking for fish products from sustainable fisheries or aquaculture. Our company cannot meet this demand in the mackerel sector in the long term due to the loss of the MSC certificate.

We, Arctic Seafood GmbH, call on the NEAFC coastal states to agree on fishing quotas in line with scientific advice and to promote a long-term science-based management plan for

mackerel. To encourage this, we participate in NAPA. If the FIP developed by NAPA fails, we fear serious consequences for the success of our and our affiliated companies.