



Seafood policy

Background

Seafood is a popular choice for customers supporting a balanced and healthy diet. Two portions a week is the recommended dietary intake (UK Food Standards Agency). But, we know that nearly 80% of the world's fish stocks are either fully exploited or depleted (according to the United Nations). Which is why, at Asda we are working hard to improve the sustainability of the fish we sell, while still giving our customers a great range to choose from.

Approach

At Asda, we are committed to working with our supply chain to provide safe, affordable and sustainable seafood for our customers. As a major retailer of fish – whether fresh, frozen, canned or chilled – we know the continued supply of these is dependent on the correct management of the wild stocks and aquaculture practices of the species we offer.

Partnerships

To understand our supply chain and the associated risks better we work with the Sustainable Fisheries Partnership to assess the fisheries that provide the wild fish we sell. Where concerns are identified the fisheries are being assisted into Fisheries Improvement Programmes (FIP) to improve their practices. At Asda we fully endorse the approach of working with fisheries rather than ceasing commercial relationships. In 2014 we were the first supermarket to publish comprehensive data on the fisheries that supply us, allowing customers and environmental groups to understand our seafood supply chain and the steps we are taking to improve it. These data are now part of the SFP Ocean Disclosure Project which was first [published in 2015](#).

Tuna

Our own brand tinned tuna and tuna sandwiches come from pole and line, Fish aggregation device (FAD)-free or fisheries which use FAD's but only where participating in Fisheries Improvement projects where progress is published on fisheries progress. Additionally when sourcing our canned tuna we do not source from any company that uses vessels that have been officially blacklisted ie on IUU (Illegal, Unreported and Unregulated) vessel list; which use transshipment at sea; been prosecuted for illegal activities related to the trade of fish or undertaken shark finning.

Farmed seafood

Aquaculture or farming seafood is increasingly important source of food. Many of the species which UK customers prefer to buy are farmed eg salmon, trout and warm water prawns. As we do for agriculture and livestock production, our farmed seafood comes from farm practice certified



sources. We accept Best Aquaculture Practice (BAP), Global GAP or Aquaculture Stewardship Council (ASC) schemes. We are working with our suppliers on reducing the impacts of aquaculture systems especially environmental and those related to diet ingredients.