



The Finest Seafood. The Widest Selection.

PROCUREMENT GUIDELINES

Aquatic Foods have committed to the following:

- Ensuring that all our seafood on offer is legal and not on the Southern African Sustainable Seafood Initiative (SASSI) Red list.
- Phasing out unsustainable seafood products and replacing them with sustainable substitutes.
- Promoting sustainable choices from responsible, well-managed fisheries.
- Continuously evaluating our seafood product range against strict legal, traceability and sustainability criteria.
- Providing our consumers with seafood that is adequately labeled and includes information on the species, origin and production method (fishing gear used or wild-caught/farmed), or any credible eco-labels that may apply.
- Always endeavoring to offer seafood that is traceable to its origins, making use of suitable traceability schemes or mechanisms.

In order to meet these commitments, we have developed the following procurement guidelines for our suppliers. The main objectives of these guidelines are to:

- Ensure that all seafood procured and offered for sale meets the legal requirements as contained in the South African Marine Living Resources Act no.18 of 1998. (MLRA)
- Ensure that Aquatic Foods is able to provide adequate information for sales staff as well as consumers to make better informed decisions as a result of sound and trustworthy information.
- Promote the sale of sustainable seafood and move away from species that are of conservation concern or are harvested or produced in an unsustainable or environmentally destructive manner.

To this end, the following general guidelines apply to all Aquatic Foods' seafood procurement relationships with suppliers:

1. Required package and invoice information

- Appropriate local product name.
- Latin species name.
- Country of origin and/or FAO fisheries region.
- Method of production (wild or farmed). If wild, method of capture listed.
- Must not use group names (i.e. line fish or game fish) to describe products.





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2. Traceability and species verification

- Minimum traceability to country of origin. (invoices, permits, choc)
- Records available for two years.
- Records to be available for scrutiny by authorized parties.
- Additional traceability by way of batch numbering, bar coding etc. is advantageous.
- In the case of pre-packed or portioned products, Aquatic Foods may require a DNA report.

3. Products from local fisheries

- Must be sourced only from registered fishermen with valid commercial rights. May not come from recreational/charter fishers.
- Suppliers will need to provide proof of legality, and this should include:
 - Commercial fishing permits.
 - Invoice trail.
- Must not be a species on Southern African Sustainable Seafood Initiative (SASSI)'s Red list (www.wwf.org.za/sassi)
- Must comply with all size and bag-limit restrictions on line fish, shellfish and rock lobsters.
- Products from more environmentally-friendly fisheries will receive preference.

4. Imported species

- Must have the required permits and customs documentation which reflects the correct name of the species:
 - ITAC permits for imported products.
 - NRCS permits for imported products.
 - DAFF (formerly MCM) import permits.
- Must not be no-sale or restricted species in R.S.A. or on Southern African Sustainable Seafood Initiative (SASSI)'s Red list. (www.wwf.org.za/sassi)
- Must provide evidence that species are not regulated in country of origin.
- If no minimum size is specified, rule-of-thumb to be used is 30cm. (snappers, rockcod, sea bream)
- Must not be a species known to be threatened or unsustainably harvested in their country. In particular, species known to inhabit coral reefs (rock cods, parrot fish, wrasses) should not be supplied.
- Must ensure that products are properly packaged and correctly labeled to meet labeling requirements. (see section 1)





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5. Sustainability

Preference will be given to species shown to be from a sustainable source.
(Southern African Sustainable Seafood Initiative (SASSI), WWF, MSC etc.)

We recognize that it may take some time to achieve all of these requirements.

We are happy to work with suppliers to help them understand
these guidelines and why we have implemented them.

We undertake to operate in accordance with these standards and appreciate
our suppliers' efforts to help us in our efforts to create a sustainable seafood industry.

