

FOR IMMEDIATE RELEASE

## IFFO RS takes new strides with support from leading retailers

(3<sup>rd</sup> December 2013) With around 40% of combined world fishmeal and fish oil production in 2012 coming from RS certified factories, the IFFO Responsible Supply standard for fishmeal and fish oil is going from strength to strength and continues to work closely with a number of value-chain partners, including leading retailers. As a result of our work, our retail partners have issued the following statements to demonstrate the importance of the standard to their work:

A spokesperson for **Aldi** said: *“As a responsible business, Aldi aims to buy all of its seafood from responsible sources. Our Fish Buying Policy focuses on continuous improvement and we work closely with the Sustainable Fisheries Partnership (SFP) to help us achieve our goals.*

*As part of our commitment to work towards continuous improvement with regards to fishmeal and fish oil, we require all our suppliers of farmed fish to work towards the IFFO RS standard.”*

**Morrisons’** Huw Thomas said: *“The health of fisheries supplying marine proteins to the aquaculture, nutraceutical and other industries is extremely important. Independent and credible certification of fisheries and supply chains to these industries is a requirement within Morrisons Seafood Sourcing Policy, which is why we support the adoption of the IFFO RS standard within our supply chain”*

**Sainsburys’** Ally Dingwall said: *“As part of our commitment to sustainable aquaculture we have recognised the impact that the sourcing of wild fish for use in feedstuffs can have on the sustainability of these stocks. That’s why we request that every fishery which may be used to make fishmeal and oil for our salmon feeds must first be assessed against our sustainability rating system. Only ingredients from well-managed sources can be included in feeds and that is why we have recognised and supported the development of the Global Standard and Certification Programme for the Responsible Supply of Fishmeal and Fish Oil (IFFO RS) which allows fish meal and fish oil producers to demonstrate their responsible sourcing credentials through independent audits.”*

Charlotte Bury, **Tesco** said: *“We are committed to ensuring that all of our seafood is sourced from responsibly managed fisheries where fishing practices and management will ensure fish stocks and marine eco-systems are maintained and protected for future generations. We support the IFFO RS standard as it provides us and our customers with reassurance that the fishmeal and fish oil used in agriculture and aquaculture diets are responsibly sourced, traced and produced.”*

The standard was developed by the RS Governing Board, a multi-stakeholder group which includes producers, feed manufacturers, environmental NGO’s as well as processors and retailers. Version 1 of the Standard was launched in 2009 and the Board has now approved the development of Version 2. This new version will include both ethical and environmental clauses covering a wider area to give further re-assurance to all fishmeal and oil users. It is also intended that there will be additional Certification Bodies and an IFFO RS

Batch Certificate to increase traceability and ensure that feed producers can trust that the fishmeal and oil they are buying comes from responsibly sourced raw materials and is produced in a responsible manner.

Since its launch 4 years ago, IFFO RS has become a vital tool in the fish meal and fish oil supply chain. To date the IFFO RS programme has 103 certified producer plants and 12 Chain of Custody certified units in 10 countries around the world. A wealth of information, including stats on IFFO RS production by country and by species, can be found on the new IFFO Website. Launched just last month, the new website has a fresh and easy to use layout and is full of essential information for industry players. For more information visit: [www.iffo.net](http://www.iffo.net)

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#### Notes for Editors

1. **IFFO** represents the fishmeal and fish oil industry worldwide. IFFO's members reside in more than 30 countries, account for two-thirds of world production and 80% of fishmeal and fish oil traded worldwide. Approximately 5 million tonnes of fishmeal are produced each year globally, together with 1 million tonnes of fish oil. IFFO's headquarters are located in London in the United Kingdom and it also has offices in Lima, Peru, and in Beijing, China. IFFO is an accredited Observer to the UN Food and Agriculture Organisation (FAO).
2. **The Global Standard for Responsible Supply (IFFO RS)** is a business-to-business certification programme that enables a compliant factory to demonstrate that it responsibly sources its raw material from well-managed fisheries and responsibly converts that into pure and safe products.  
**To be certified** fishmeal and fish oil factories must demonstrate sourcing from well managed fisheries and safe and traceable production. Assessments are conducted by an independent certification body and in just over two years, IFFO RS has successfully attracted 90 certified factories, spread across nine countries. Most of the largest fisheries such as Peruvian anchovy, Alaskan Pollock, Blue Whiting in UK, Iceland and Norway, Gulf menhaden in USA and many more have been approved for supply into the manufacturing food chain including whole fish and by-product raw material to produce compliant fishmeal and fish oil. For more information visit the IFFO RS Website - <http://www.iffo.net/iffo-rs>
3. **Fishmeal** is a natural, balanced, highly nutritious feed ingredient used in diets for farmed fish and crustaceans and as a high protein supplement in nutritionally demanding periods in the life cycle of pigs and poultry, as well as in pet food.
4. **Fish oil** is the major natural source (97%) of the healthy long chain omega-3 polyunsaturated fatty acids, EPA and DHA. Most fish oil is used in feeds for farmed fish and there is an expanding market for fish oil for human nutritional supplements and functional foods.