

RESPONSIBLE SOURCING POLICY



At Whitby, we are passionate about seafood and ensuring that it is responsibly sourced, which is good for our business, communities, customers and the planet. At the heart of this is understanding and minimising the impact of our operations on our environment, particularly the marine ecosystem, with a philosophy of continuous improvement. Our sourcing policy is based on using third-party sustainable sources in the first instance, and from responsible sources in all other cases, both in the UK and from the seas and oceans around the world. For wild and farmed seafood, we undertake a risk assessment against this policy to ensure that all products meet internal and external requirements.

Our sourcing values are focused on:

- Sourcing responsibly
- Promoting and supporting ethical behaviour for all people within our supply chain
- Working legally and fairly
- Continuous improvement to reduce our environmental impact
- Traceability to the vessel or farm



WILD SEAFOOD

Where possible, we buy from fisheries that are certified to an independent and credible third-party certification scheme. Where certified sources are not available and we deem there to be an acceptable level of risk, we will work with the stakeholder within that fishery to create a Fishery Improvement Project (FIP). We regard FIPs as an important tool for driving improvement towards third-party standards for responsible and sustainable fisheries. We pride ourselves on being a leading stakeholder in our field working collaboratively with retailers, processors, fishermen's organisations, government agencies, scientists, suppliers, and NGOs to improve the fisheries from around the UK and Ireland from which we make our famous scampi.

Industry stakeholder engagement has led to exciting changes within the UK Nephrops fishery, as we are applying to enrol in the MSC Improvement Program. This is a step in the right direction in achieving MSC Certification for this economically and culturally important fishery.

We are members of the Sustainable Seafood Coalition, a cross-industry group in the UK, and we are signatories to their code of conduct on environmentally responsible fish, seafood sourcing and labelling. The coalition plays an important role in influencing policy changes relevant to seafood sustainability.





AQUACULTURE

We only obtain fish which has a third-party accreditation which includes the Aquaculture Stewardship Council (ASC), GlobalGap or Best Aquaculture Practices (BAP) certification – schemes which are benchmarked by the Global Sustainable Seafood Initiative. We use these standards to ensure integrity throughout the supply chain, including the hatchery, farm and feed suppliers. For feed ingredients derived from wild fisheries, we expect certified farms to use feeds where the ingredients are either Marine Stewardship Council (MSC) or Marine Trust certified. Furthermore, we support the development of novel aquafeeds that allow for reduced dependency on wild sources.

WELFARE

As a business, we care deeply about the welfare and human rights of the people engaged in our supply chain. We are working closely with our supply partners and NGOs to support UK vessels in demonstrating compliance to ILO c 188 and similar initiatives to improve safety and welfare. We encourage fishing vessels to obtain the Responsible Fishing Vessel Standards (RFVS) certification to ensure decent working conditions and operational best practices. More broadly, we fully support initiatives to achieve better working conditions and worker voice on fishing vessels wherever they are operating within our supply chain.

RESEARCH

We understand that there is a need for scientific research on improving the efficacy of fishing methods and reducing waste. Kilkeel Seafoods fishing vessels (Wakeful & Golden Ray) continue to engage in projects focused on reducing the environmental impacts of fishing gear and improving efficiency aboard vessels. More efforts are being channelled into finding uses for seafood byproducts created during processing, which have the potential to be utilised in secondary products. Our involvement in scientific projects with industry and university students will continue to be a priority for Whitby Seafoods, further supporting the longevity and sustainability of the company.

TRACEABILITY

We work closely with our suppliers so that we know exactly where our fish comes from. For wild seafood, we keep records of how and where it was caught, who supplied it, and the vessel it was caught from. We have systems that allow us to source back to the farm level for all aquaculture supplies. Information on the sourcing and production standards for our farmed fish and seafood is validated through annual auditing, including by our retail customers, third-party certification bodies, and the British Retail Consortium.

TRANSPARENCY

Our focus is to ensure that we are transparent about the products we sell and aim to communicate openly with consumers, providing them with the information they need to make informed decisions when purchasing. We provide information both on our website and packaging, including the origins and relevant eco-labels to highlight that products are from independently certified sustainable fisheries. In the spirit of transparency, we are also intending to produce the Carbon Dioxide (CO2) emissions for all products by 2026, using the Seafish Carbon Emissions Profiling Tool (SCEPT).

This policy is reviewed annually.

