

Objectives, Actions
and Performance

FISH &

SEAFOOD

FACTSHEET

2024



ALDI SOUTH Group

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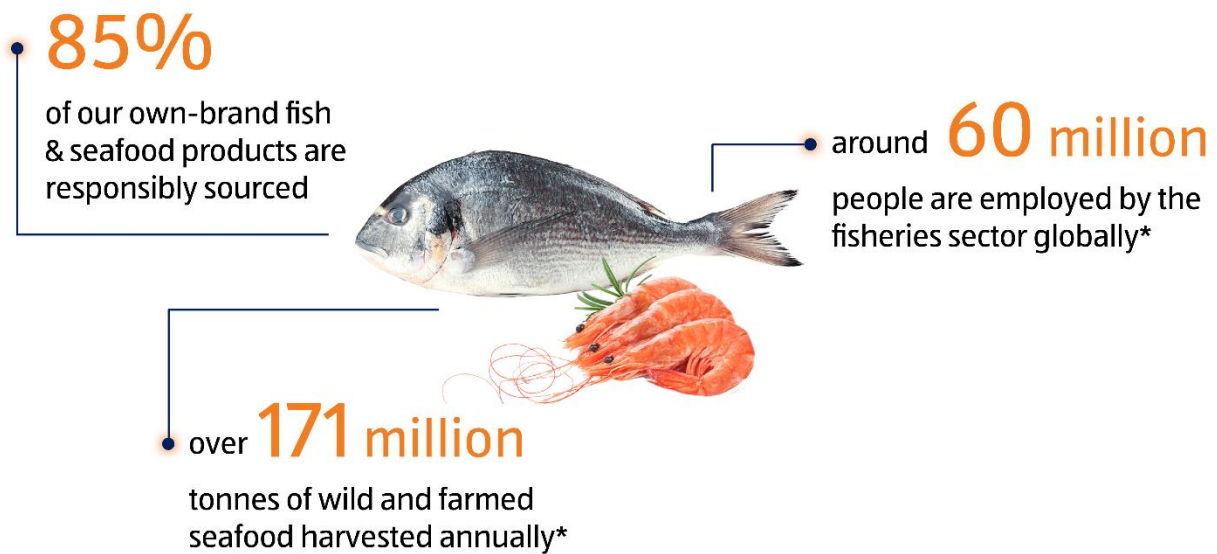
1 | INTRODUCTION

Overfishing, illegal, unreported, and unregulated (IUU) fishing practices, poor fisheries management, and elevated risks of human rights violations are all contributing to the strain on fish stocks and ocean biodiversity worldwide. In recent years, there has been growing awareness of poor working conditions in parts of the seafood industry, especially at sea. Respecting human rights in our supply chains is a priority for the ALDI SOUTH Group.

Traceability is becoming increasingly important as it is the only way to ensure ethical sourcing throughout the supply chain. We are committed to responsible and sustainable sourcing of our own-brand fish and to continuously increasing the share of responsibly sourced products in our fish and seafood range. Our goal is to eliminate overfishing, bycatch, and ecosystem damage in our fish and seafood supply chains by 2030. We will achieve this by collaborating with our suppliers and taking the following steps:

- Products that do not meet our sourcing requirements will either be discontinued or sourced responsibly. Improvement plans have already been set up with relevant suppliers.
- Working together with key suppliers and sourcing teams to improve supply chains.
- Implementing traceability measures and tools to ensure visibility throughout our supply chain.

2 | FACTS & FIGURES



* Source: [Seafood Watch](#) (26.7.2024)

3 | TRANSPARENCY & TRACEABILITY

Ensuring transparency in our supply chain is the foundation of our sustainability measures. We cannot ensure compliance with our requirements, analyse risks, monitor or implement projects without knowledge of the origin of our products. We collaborate with our business partners to increase the transparency of our supply chains so that we can better understand the origin of each product we sell, and the raw materials used.

With the help of our partners in the Sustainable Fishing Partnership (SFP), our suppliers are required to report on the value chain of their seafood products, including fishery and farm, catch area, flag state, fishing methods and participation in a Fishery Improvement Project (FIP). This information allows us to actively drive improvements. Our next steps involve collecting vessel IDs to increase traceability at each level of the supply chain.

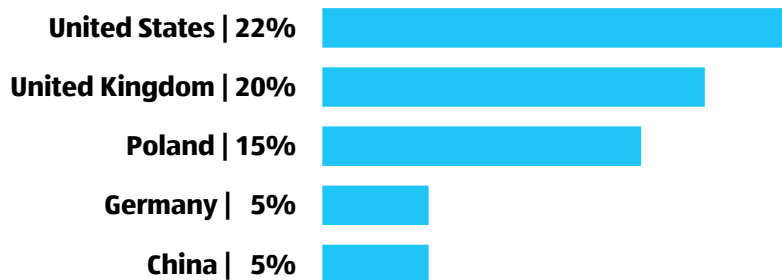
3.1 | FISH & SEAFOOD SUPPLIERS

In 2021, we started publishing a list of our direct business partners ([Tier 1 suppliers](#)) for fish and seafood. The latest list includes food suppliers used to produce ALDI products as of November 2024 (excluding Australia-only and branded suppliers). All disclosed suppliers have given their consent for their information to be published.

Download the list as an Excel file [here](#).

3.2 | FISH & SEAFOOD PRODUCTION FACILITIES

Countries of final production facilities for our fish & seafood products



Countries of final production facilities where our fish & seafood products are manufactured, based on the 2024 Buying Volume.

3.3 | NATIONAL TRACEABILITY

[ALDI SÜD Germany](#) and [HOFER](#) have established traceability platforms to provide customers with greater transparency for fish and seafood products. Customers can trace the origin of the product by scanning a QR code or entering a tracking code on the packaging. For example, they can find out where the purchased fish was caught and processed.

	
ALDI SOUTH Germany: Traceability Platform	HOFER: Check your product

3.4 | OCEAN DISCLOSURE PROJECT

ALDI UK/IE, ALDI Australia, and ALDI US have voluntarily joined the [Ocean Disclosure Project \(ODP\)](#) to disclose sourcing information on their wild-caught seafood products. The ODP is a global platform and reporting framework dedicated to increasing transparency in global seafood supply chains. These ALDI countries will disclose a list of all the source fisheries, catch methods, and environmental impacts of their wild-caught seafood.

4 | CERTIFICATION & STANDARDS

We aim to provide our customers with environmentally and socially responsible products at the best possible price. To achieve this, we use reliable systems that have been proven to be suitable for market-wide implementation. For instance, we use independent certification schemes when buying fish. These schemes help us to promote environmentally and socially responsible practices in our fish and seafood supply chain.

Our minimum criteria for responsibly sourcing fish internationally are:

- Certification according to one of our recognised standards
 - Marine Stewardship Council (MSC)
 - Aquaculture Stewardship Council (ASC)
 - Organic
 - GLOBALG.A.P.
 - Best Aquaculture Practices (BAP) with minimum 4 stars
 - Global Sustainable Seafood Initiative (GSSI) recognised standards
- The Sustainable Fisheries Partnership (SFP) rating indicates a low or medium risk.
- The raw material originates from a fishery participating in a Fishery Improvement Project (FIP) registered on fisheryprogress.org, a MSC improvement Project (MIP) or an Aquaculture Improvement Project (AIP) that has demonstrated progress.
- Additional criteria for tuna: the business partner must be a member of the International Seafood Sustainability Foundation (ISSF), or the fishing vessel must be registered within the Proactive Vessel Register (PVR).

5 | SUPPLY CHAIN

5.1 | BUSINESS PARTNER MONITORING

To ensure and promote compliance with social and environmental regulations among our suppliers, we have developed and implemented our Social Monitoring Programme (SMP). A key element of the programme is that audits are carried out by independent experts such as amfori BSCI or Sedex. The audits must be completed prior to the commencement of production of our goods.

5.2 | SUSTAINABILITY RISK ASSESSMENT

All fish and seafood products that are not certified undergo a risk assessment to ensure they do not pose a high risk of overfishing or negative impacts on the ecosystem. We collaborate with the [Sustainable Fisheries Partnership \(SFP\)](#) to conduct this assessment.

Before making a buying decision, we carry out a risk assessment when sourcing a product. Once a year, we assess our entire fish and seafood range using SFP's Metrics Reporting Tool. If any products are identified as having a high risk of overfishing, we either replace them with a more sustainable alternative or work with our business partners to define concrete improvement measures.

5.3 | CORPORATE RESPONSIBILITY SUPPLIER EVALUATION

We have established an annual Corporate Responsibility Supplier Evaluation (CRSE), an approach that goes beyond audits. The CRSE integrates sustainability metrics into our purchasing decisions and is transparent and comparable, based on quantitative and qualitative indicators. These indicators focus on the social and environmental risk and compliance management systems of our business partners, as well as the sustainability performance of their production facilities. The indicators are based on our International Catalogue of Requirements, which is included in every contract.

5.4 | HUMAN RIGHTS RISK ASSESSMENT

We conduct Human Rights Risk Assessments (HRIAs) regularly to examine the human rights risks within our food and agriculture supply chains. The aim of these assessments is to identify and gain insight into actual or potential adverse impacts and to understand how we may be involved through our own direct activities or through our business relationships.

We have identified fish and seafood as commodities with a high risk of negatively impacting the enjoyment of human rights and therefore consider it to be of the utmost importance to the ALDI SOUTH Group.

For further details on all our commitments and key standards, please refer to our [Human Rights Factsheet](#).

5.5 | FISH WELFARE

Ensuring the welfare of fish in our supply chains is a crucial part of our commitment to responsible sourcing. Our ambition is to source 100% certified aquaculture products, and all our certifications are Global Sustainable Seafood Initiative (GSSI) benchmarked standards.

In 2023, our farmed salmon (fresh, frozen, chilled and canned) met the following welfare criteria:

- **Stunning and Slaughter:** Over 97% of our farmed salmon was stun-killed using percussive or electrocution, or were pre-slaughter stunned using effective percussive or electrocution and slaughtered before consciousness was recovered.
- **Fasting:** For 19.8% of our farmed salmon, fasting was limited to less than 54 hours. We are actively working with our certification bodies to improve this metric in the future.
- **Stocking Density:** At least 8% of our farmed salmon was reared at a stocking density of 10 kg/m³, and 9.4% at a stocking density of 25 kg/m³ or lower, according to certification requirements. Some producers stock at lower densities, but the exact proportions and densities are not known. Approximately 20% of our salmon is raised in farms that adhere to a stringent health and welfare management plan. This plan mandates the regular assessment of stocking density using various Operational Welfare Indicators (OWIs), including morphological and behavioural scoring, water quality monitoring, and mortality rates. If these indicators show a downward trend, the farm is required to evaluate and adjust its farming practices, including stocking density, to ensure the well-being of the salmon.

This information reflects our ongoing efforts to enhance animal welfare in our fish and seafood supply chains and we are working closely with certification schemes to improve fish welfare in the future.

6 | STAKEHOLDER DIALOGUE & CAPACITY BUILDING

We believe the most effective way to safeguard both people and the environment is through collaborative initiatives and partnerships. Therefore, we work closely with our suppliers and participate in multi-stakeholder initiatives, as well as running our own projects on the ground.

6.1 | MULTI-STAKEHOLDER INITIATIVES

6.1.1 | Sustainable Fisheries Partnership



Since 2012, we have collaborated with the [Sustainable Fisheries Partnership \(SFP\)](#), a leading non-governmental organisation. Their focus is on enhancing the sustainability of wild fisheries and aquaculture. The SFP serves as our independent advisor on fish sustainability, rating the sustainability of the fish and seafood used in our own-brand products and providing recommendations to drive continuous improvement of fisheries. Through our partnership, we can gain better insight into sourcing more sustainable seafood products.

6.1.2 | Global Tuna Alliance



In May 2021, the ALDI SOUTH and ALDI Nord Groups partnered with the [Global Tuna Alliance](#) (GTA) to support the sustainable development of their supply chains and ensure that tuna meets the highest standards of environmental performance and social responsibility.

The Global Tuna Alliance comprises retailers and tuna supply chain companies committed to:

- Realising harvest strategies for tuna fisheries
- Avoiding Illegal, unreported and unregulated product
- Improving traceability and environmental sustainability
- Progressing work on human rights in tuna fisheries
- Implementing the objectives laid out in the World Economic Forum's (WEF) Tuna 2020 Traceability Declaration

6.1.3 | North Atlantic Pelagic Advocacy Group

As responsible retailers, both the ALDI SOUTH and ALDI Nord Groups have set a goal to source 100% of their own-brand seafood products from responsibly managed fisheries and farms. We are concerned about the suspension of MSC certification for Northeast Atlantic mackerel and Atlanto-Scandian herring fisheries in Food and Agriculture Organisation (FAO) Area 27. We believe that there are gaps in the management of these fisheries, including the absence of a binding allocation of catch quotas for both fish species in line with scientific advice among all catch nations. It is crucial that the coastal states of the Northeast Atlantic Fisheries Commission (NEAFC) comply with scientifically recommended catch levels and establish a long-term, science-based management plan for mackerel and herring.



In 2021, we joined the [North Atlantic Pelagic Advocacy Group \(NAPA\)](#) to advocate for an effective international agreement. NAPA aims to promote sustainability in these fisheries by working towards an agreement on total allowable catches that aligns with scientific advice, as well as long-term science-based fisheries management strategies. To address these issues, they have 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 Northeast Atlantic mackerel while progress is being made. If the NAPA FIP fails to achieve the desired outcome, ALDI will work with its suppliers to review sourcing options, including exploring sourcing areas and species. We also call on our business partners to support our efforts by joining NAPA and engaging their business partners and networks where they have not already done so.

6.1.4 | Responsible Fishing Vessel Standard (RFVS)



We have supported the development of the [Responsible Fishing Vessel Standard \(RFVS\)](#). This global certification programme for fishing vessels is a voluntary standard that ensures decent working conditions and operational best practices from catch to shore.

Seafish and the Global Seafood Alliance (GSA) have developed the revised standard in collaboration with the industry. The vessel-based certification programme is global, certifying various types of fishing vessels – from large tuna vessels to small coastal fishing vessels.

6.2 | PROJECTS ON THE GROUND

6.2.1 | Fishery Improvement Project, Morocco

The aim of the [Fishery Improvement Project](#) is to improve fisheries management in a sustainable manner to ensure that fishing practices comply with the MSC criteria in the long term. In 2014, the ALDI SOUTH Group initiated this project to actively improve the sustainability of sardine fishing in Morocco.

6.2.2 | Worker Voice Process, Thailand

ALDI is partnering with the non-profit organisation [Issara Institute](#) to support workers and businesses in our supply chain. Together, we will provide access to grievance mechanisms and remediation actions in ALDI's Thai food supply chains. This partnership will strengthen current processes and empower workers to speak up if they have concerns about their working environment.



ALDI can gain insights into addressing potential barriers that different categories of workers face when accessing grievance mechanisms and remedies. Issara supports gender-specific mechanisms by training male and female helpline operators and ensuring worker confidentiality and safety when reporting issues such as harassment. Barriers are being addressed by remediating worker-raised issues in collaboration with their employer and with the support of ALDI and its suppliers. This includes developing the capacity to investigate grievances, promoting safe communication with workers and providing specific training through the Issara Institute.

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