

Greenpeace Report Question & Answer

Recently, Greenpeace released a report on sustainable seafood in the food service industry. While the report gave Sodexo the highest ranking among food service organizations, it also noted there is room for us to improve.

Since you might receive questions from customers and clients about the report, we have prepared this document to explain the key aspects of the report and guide you in discussing it.

Q: What is Greenpeace and what is the Sea of Distress report?

A: Greenpeace is an independent organization that aims to expose global environmental problems and to promote solutions. Greenpeace wrote and released the Sea of Distress report to address the role the U.S. food service industry is playing in contributing to or hindering progress to ensure a sustainable and ethical global seafood industry.

Sodexo participated in the survey process by providing information on its sustainable seafood policy and practices to Greenpeace.

Q: What is Sodexo's seafood sustainability strategy?

A: Sodexo is committed to sourcing and promoting sustainable seafood. This commitment will help our health, our global communities and our environment. Sodexo is committed to sourcing 100% sustainable seafood. Currently, 94% of the seafood Sodexo purchases in North America meets our standard of sustainability. Sodexo's global strategy for sustainable seafood seeks to protect our seafood supply by:

- Maintaining a wide variety of sustainable seafood choices in catalogues and menus;
- Protecting at-risk species by removing them from the supply chain or by implementing improvements;
- Increasing the use of eco-standards for both farm-raised and wild caught fish;
- Promoting sustainable aquaculture practices;
- Collaborating with the World Wildlife Fund (WWF) and other NGOs for technical advice on seafood sourcing.

Q: What are some other ways Sodexo is moving toward seafood sustainability?

A: Using information from experts and NGOs, we have organized species of fish onto three lists: green, orange and red. Species on our red list such as marlin, orange roughy, shark and Atlantic wild-caught salmon, have been eliminated from our catalogues and menus. Those on the orange list are at-risk in many cases, so we carefully source products that meet certain size and fishing specifications or are from preferred geographic areas. Those on the green list, we purchase without qualification.

Sodexo works closely with our suppliers to understand where our product comes from. For example, many of our tuna products in North America are fully traceable as far back as the ocean bodies the fish were captured in, fishing method, the plant that the fish were packed in, the date, and the line of operator that packed the can or pouch.

Sodexo also goes to great lengths to verify the responsible sourcing of its farmed fish. To do that, we work closely with our suppliers, independent experts and accreditation bodies. Sodexo has adopted

standards set by the Aquaculture Stewardship Council (ASC), the Global Aquaculture Alliance and GlobalGAP to promote the sustainable production of aquaculture products. In addition, Sodexo has specific requirements for aquaculture in its Sustainable Seafood Supplier Charter that is signed by suppliers who provide seafood products to Sodexo.

We review our sustainability charter annually to allow for changes in the status of various fish species and different fisheries.

Q: What can you do to serve sustainable seafood?

A: Refer to Sodexo's [Sustainable Seafood Implementation Guide](#) for steps you can take to be sure you're serving sustainable seafood. Be sure that you're building menus from Sodexo's database that has removed all red list items. You should also be using Sodexo contracted suppliers and asking regional suppliers for the right products by sharing our green, orange and red list products. We have also added MSC certified tuna to our catalog. This is a good option for clients that want additional assurance of their tuna supply.

For more information, you can visit Sodexo's external website on Seafood and Sustainability [here](#), or read our one-page summary of the issue here. [insert link to one-pager]