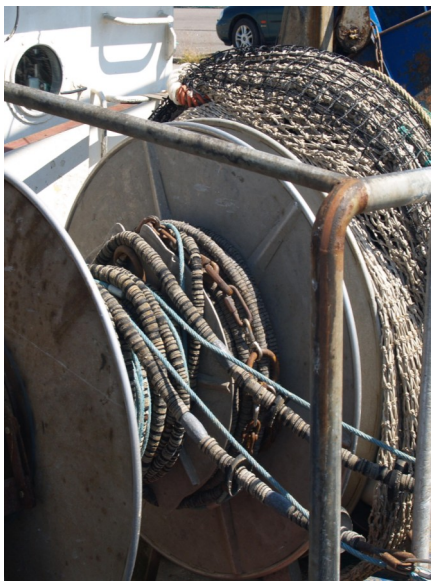
AIPCE-CEP Recommendations

Principles for Environmentally Responsible Fish Processing



AIPCE-CEP
European Fish Processors and Traders Association
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AIPCE-CEP Principles for Environmentally Responsible Fish* Processing

Background

Fish consumption within EU countries continues to grow in both value and volume as the acknowledged health and dietary benefits of eating fish are increasingly highlighted. The industry is faced with the challenge of managing this growth in consumption in an environmentally responsible manner.

AIPCE-CEP represents processors and traders of all forms of fish within Europe. We work to a best practice standard for all our operations, however by developing, and implementing, a set of formal environmentally responsible principles across each element of the supply chain we believe we can drive and encourage continuous improvement across the Seafood industry as a whole. This document therefore should be considered alongside the AIPCE-CEP Principles for Environmentally Responsible Sourcing.

The principles described in this document were developed by the AIPCE-CEP Sustainability Working Group as a model for AIPCE-CEP member companies' own policies. We have agreed to use standards and other sources of advice to risk assess and categorise processing facilities. The outcomes of these assessments will guide our engagement plans to improve environmental management of our manufacturing operations although specific actions by individual companies will be determined by their own policy decisions.

The scope of this document is restricted to environmental responsibility. As processors of fish products, food safety through effective HACCP based quality management systems and social compliance are a prerequisite for responsible processing, however these aspects are not included within the scope of this document.

1. Our Vision

Our vision is to provide high-quality, safe, nutritious and affordable food for today's consumers and future generations whilst imposing the smallest environmental impact on the planet. This will require us to set ambitious but progressive targets as well as to commit appropriate resources to work with other stakeholders, such as governments and eNGO's in delivering the vision.

2. Our Commitments

1 - Cooperation

The challenge for the sector is to continue to achieve economic success whilst improving environmental performance. We are committed to collaborate to influence the widespread adoption of best practice. This is central to meeting this challenge.

* Fish in this context will be wild captured as well as farmed fish and seafood

2 - To take a broad Environmental perspective

We are committed to working together on a broad range of environmental issues, identifying stretching targets. We need to go further, looking beyond manufacturing activities and take a holistic view of the supply chain. We are therefore committed to engage with benchmarking programmes to investigating the **lifecycle impacts** of each component of our supply chains.

3 - To use fact based information sources

We are committed to the principle that decisions taken and strategies developed will be on the basis of the most credible fact based information available at the time. Typically, these sources will include governmental, academic or independent scientific agencies as well as science based eNGO research. AIPCE-CEP member companies may chose their own bespoke mechanics in interpreting and processing this data/opinion but any formal assessment criterion must be a consistent and fact-based process.

4 - On energy efficiency

There is overwhelming evidence that the world's climate is changing and that the burning of fossil fuels, releasing carbon dioxide to the air, is the principal cause. Whilst the fish processing industry is a not major energy user, its energy use is nevertheless a contributor to carbon emissions. We are committed to collaborating to:

- establish a firm evidence base of existing energy consumption patterns and potential for savings in the fish processing sector, including processing done at sea;
- encouraging voluntary energy efficiency targets;
- developing mechanisms for monitoring progress;
- promoting a programme of industry energy efficiency best practice.

5 - On water usage reduction

The sector contributes to the demand being placed upon water resources, which can affect local habitats and water quality. Additionally, with climate change and demographic changes leading to higher household demand for water, current industry access may become tighter in the future.

We are committed to reduce current levels of demand for water – at all stages of the supply chain – by improving efficiency through the adoption of best practice – without compromising food hygiene. We recognise that this will contribute to environmental improvements but in such a way that it achieves business benefits, in particular cost savings. Monitoring water use will also be fundamental to establishing a culture of good water management and is essential to enable the scope for reducing consumption to be identified.

6 - On waste minimisation

Like all manufacturing businesses, the fish processing industry both produces and handles a wide range of wastes. The industry, throughout the supply chain, faces two particular challenges (and opportunities) in achieving more

effective waste management:

- **Fish processing waste:** much of the industry's waste is biodegradable waste food and associated by-products for which there is an imperative for disposal away from landfill, where they can generate greenhouse gases, into recycling and composting, for example, where value can be derived. We are therefore committed to the objective of sending zero food and packaging waste to landfill finding alternative disposal methods in accordance with the principles of the waste hierarchy to achieve better recovery using processes such as anaerobic digestion as infrastructure development allows.

- **Influence over household waste**: much of the waste arising in the home starts as food products and packaging. We are therefore committed to influence household behaviour for the better, through product and packaging design, using marketing and other channels of consumer communication to help our consumers to reduce food waste. In addition, we are committed to provide consumers with information to maximise the recycling and recovery of used food packaging.

7 - On packaging

The food industry is a major user of packaging (it protects products from damage and contamination and helps avoid wasted product). We aim at making sure that the packaging is a solution and not a problem. The industry carries substantial obligations, linked to EU rules, to undertake or to pay for recycling and recovery of packaging wastes. We are committed to continually review our packaging material usage and in accordance with the principles of the waste hierarchy, to make improvements where technologies allow, working with minimum packaging when designing new products but in line with consumer safety and product protection requirements. We are also committed to the objective of sending zero food and packaging waste to landfill finding alternative disposal methods. In addition, we are committed to provide consumers with information to maximise the recovery of used food packaging.

8 - On transport efficiency

Transport efficiency, commonly referred to as food miles debate is concerned with the environmental costs associated transporting food from where it is produced to where it is processed, to the wholesaler, to the retailer or catering outlet and to the consumer. Public concern has been fuelled by dramatic changes in the last fifty years in the food supply chain, most notably the globalisation of the food supply base.

Whilst the transportation of fish and fish products is not a big transport energy user, robust methods are needed for determining emissions across the whole life cycle of our supply chain – so that the judgments about the relative impact of transport and strategies for its reduction can be taken in the knowledge of the overall impacts of the product. **Life cycle analyses** will be a crucial part of this process.