

Private sector initiatives to improve fisheries sustainability standards

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Seafood Stewardship Index



MEMBER OF
**Dow Jones
Sustainability Indices**
In Collaboration with RobecoSAM



Who is Thai Union?



Thai Union is a seafood processor, and has production facilities in 17 locations globally including US, UK, Thailand, Germany, France, Seychelles, Portugal, Ghana.

Our Products





seaCHANGE

Introducing Thai Union's sustainability strategy:

SeaChange® – changing seafood for good



Seafood Stewardship Index



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SeaChange®

Our overarching objectives:

THE SEAS ARE SUSTAINABLE NOW AND FOR FUTURE
GENERATIONS;

OUR WORKERS ARE SAFE, LEGALLY EMPLOYED AND EMPOWERED;

THE VESSELS WE BUY FROM ARE LEGAL
AND OPERATE RESPONSIBLY.

SeaChange: an overview

Our Programs

Safe & Legal Labor

We take reports of human rights abuses in the global seafood industry very seriously and are determined to stamp out illegal and unsafe labor practices wherever they exist.

Responsible Sourcing

Caring for our natural resources is critical for the health of the world for generations to come. We are working with suppliers to ensure that Thai Union and the wider seafood industry works towards maintaining the health of the global environment, including the protection of species and the marine environment.

Responsible Operations

We have initiatives in place to ensure our operations are as advanced, effective and innovative as possible while minimizing our impact on the environment.

People & Communities

We want to have a positive, practical impact on the communities in which we work. Our CSR programs, community work and local engagement will improve the lives and facilities of those living near us and working with us.

Our Operating Principles

Good Governance

Robust leadership, policies and processes will ensure our business is focussed on delivering our sustainability objectives and is ethical across all its operations

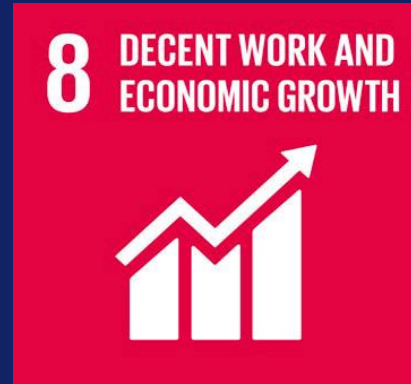
Transparency

We will be transparent in all communications with stakeholders, customer and the industry, sharing our learnings and providing regular updates on our progress

Partnerships and collaboration

We will actively seek out NGO, government and industry partners to work with us on initiatives designed to deliver against our overarching objectives. We will share our findings so the entire industry can benefit from our experience and findings

SeaChange® will also help deliver against three of the UN Sustainability Development Goals for People, Planet and Prosperity:



Responsible Sourcing

Our Milestones

1. Traceability is the backbone of seafood sustainability. We will be able to trace each of our products back to its source – from the boat that caught it or the pond that produced it – allowing us to monitor the operations, actions and labor conditions of our suppliers.
2. Our branded tuna will be responsibly sourced from fisheries that are either Marine Stewardship Council (MSC) certified, or engaged in Fishery Improvement Projects (FIPs) to move them towards MSC certification. We will aim to achieve a minimum of 75% by the end of 2020
3. Our aquaculture products will be sourced from sustainable farming, with development programs for farmers and supply chain partners.
4. We will work to ensure safer, cleaner oceans by driving economically viable and sustainable solutions to the problem of ghost fishing gear and marine plastic pollution globally.

Our Partners



Our FIPs Roadmap

Thai Union has launched its Global Tuna Strategy and 2020 commitment. The strategy is built around traceability and is designed to address stock sustainability, labor issues and Illegal, Unregulated and Unreported fishing (IUU) in the fishing industry.

Thai Union's commitment is for all of our tuna to be sustainably sourced, with an aim to achieve a minimum of 75% of our own brands of tuna coming from fisheries that are Marine Stewardship Council certified or in a Fishery Improvement Project (FIP) by the end of 2020. Thai Union will invest US\$90 million in initiatives, including establishing new FIPs, that bring together stakeholders to identify environmental challenges in a fishery, develop a plan to address them, and work together to implement the plan.



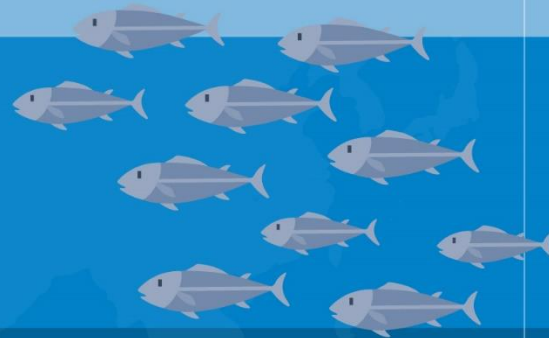
Priority FIPs

Post-2018 FIPs

W. Pacific
Ocean

2018

- WCPO, Tropical Tuna, Purse Seine



- Thailand, Tonggol, Purse Seine
- Vietnam, Skipjack, Purse Seine
- Indonesia, Skipjack and Yellowfin, Pole & Line
- Western Pacific Ocean, Albacore, Longline
- Indonesia, Fairtrade Yellowfin, Handline

Indian
Ocean

2017

- Indian Ocean, Tropical Tuna, Purse Seine



- Indian Ocean, Albacore, Long Line



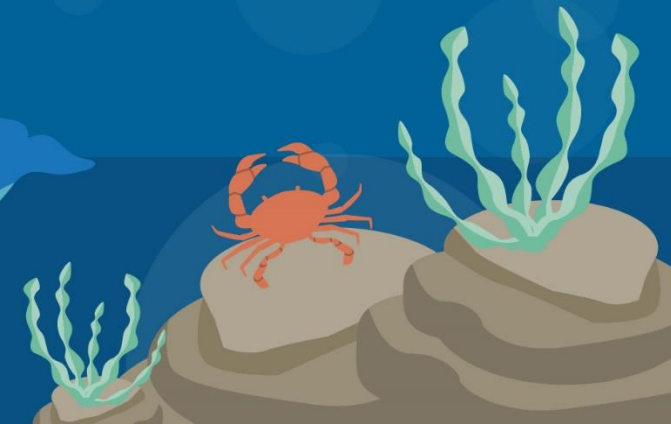
Atlantic
Ocean

2017

- Brazil, Pole & Line
- Atlantic Ocean, Tropical Tuna, Purse Seine

2018

- Senegal, Pole & Line



SUPPLY CHAIN

Understanding Thai Union's European seafood supply chains and improving their level of sustainability is the foundation of the partnership. WWF assesses and advises Thai Union on the environmental sustainability of its seafood. It does this by completing an annual assessment using information such as vessels, species, catch methods and catch areas. WWF then uses its central database to provide a sustainability assessment from which it is then possible to identify and develop areas for improvement.

Fishery Improvement Projects (FIPs) are a key element of the partnership. They use a collaborative and transparent approach to improve fisheries and fishing practices to meet the standard of the Marine Stewardship Council (MSC). These FIPs aim to ensure that changes are made that will improve the sustainability of the fishery into the future.

CREATING MORE SUSTAINABLE FISHERIES



After a FIP has been completed, the fishery can enter full assessment against the MSC standard and if successful, products from this fishery will be able to have the MSC ecolabel printed on the packaging.

WWF recognises the MSC standard as the leading programme to ensure wild-caught fisheries are well managed and sustainable. At the moment only 15% of the seafood caught is MSC-certified, yet consumer demand is growing. By encouraging non-certified fisheries to improve their practices and ultimately meet the MSC's standard, it is possible to increase the number of sustainable fisheries and the overall supply of sustainable seafood in the marketplace. WWF's vision is to double the number of sustainable fisheries by 2030.

ACHIEVEMENTS

4 annual species sustainability assessments and priority exercises completed

THREE FIPs covering over **400,000** tonnes of tuna launched since 2014

OVER NINETY PERCENT of tuna supplied by Thai Union in Europe is now sourced from FIPs or is MSC certified

939 MSC-CERTIFIED PRODUCTS held by Thai Union in their European seafood range

Thai Union increased the amount of seafood sourced for Europe from MSC certified fisheries

5% TO 26% IN FOUR YEARS

Thai Union, supported by WWF, published its **first sourcing transparency report** with information on the species used in popular European brands.

VESSEL TRANSPARENCY exercise completed in 2015 for WWF's Transparent Seas programme

WHY ARE FISHERY IMPROVEMENT PROJECTS IMPORTANT?

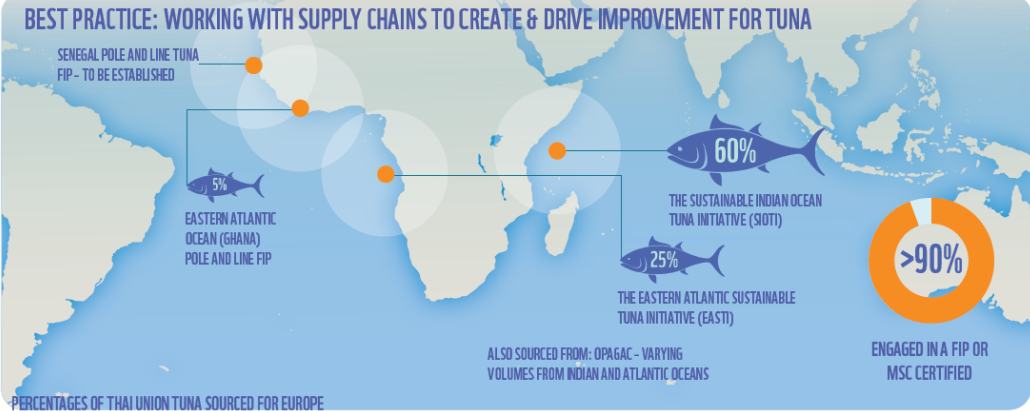
A Fishery Improvement Project, or 'FIP' as it is known, is an initiative that brings together stakeholders to identify environmental challenges in a fishery, develop a plan to address those challenges and then work together to implement the plan.

A critical part of a FIP is to track its performance and report it publicly so that the process is transparent. Guidelines have been established to ensure that FIPs deliver real improvements that meet the ambition of the project.

By supporting FIPs, WWF and Thai Union aim to help conserve marine ecosystems and protect the livelihoods of the millions of people who depend on them. The process of identifying challenges to the long-term sustainability in a fishery, implementing improvements and reporting on results is a significant commitment to protecting our oceans.

THE FIP PROCESS

- 1 SCOPING**
 - MSC pre-assessment
 - Scoping document
 - Stakeholder engagement
 - Sign an MoU
- 2 ACTION PLAN**
 - Action plan development
 - Commercial partnership agreement between FIP participants
 - Action plan approval
- 3 IMPLEMENTATION**
 - Implementation of action plan
 - Tracking system for monitoring and reporting progress of FIP
 - Communicating publicly about the FIP
- 4 CERTIFICATION**
 - Within 5 years of FIP implementation



GREENPEACE

“Thai Union is working hard to drive strong, positive change throughout many parts of the seafood industry,” said Greenpeace senior oceans campaigner Oliver Knowles

<https://www.undercurrentnews.com/2018/05/23/thai-union-making-substantial-progress-on-greenpeace-commitment/>

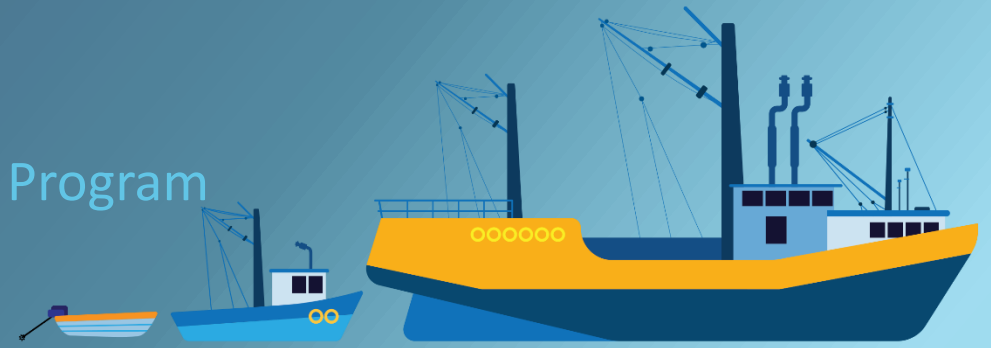
“At the start of this year, Thai Union launched its groundbreaking Vessel Code of Conduct, designed to provide workers on every vessel in its supply chains with greater protection.... Action, or a lack of it, from other tuna and seafood processors, brands, retailers and others will make up the third part of this story when we all meet again in Bangkok in 2020...Those that stay in the sidelines or offer very little will become conspicuous by their inaction.” Oliver Knowles, Senior Oceans Campaigner, Greenpeace

<https://newsdeeply.com/oceans/community/2018/05/29/how-greenpeace-and-thai-union-turned-up-the-heat-on-the-tuna-industry>





Vessel Code of Conduct and Vessel Improvement Program Opportunities & challenges



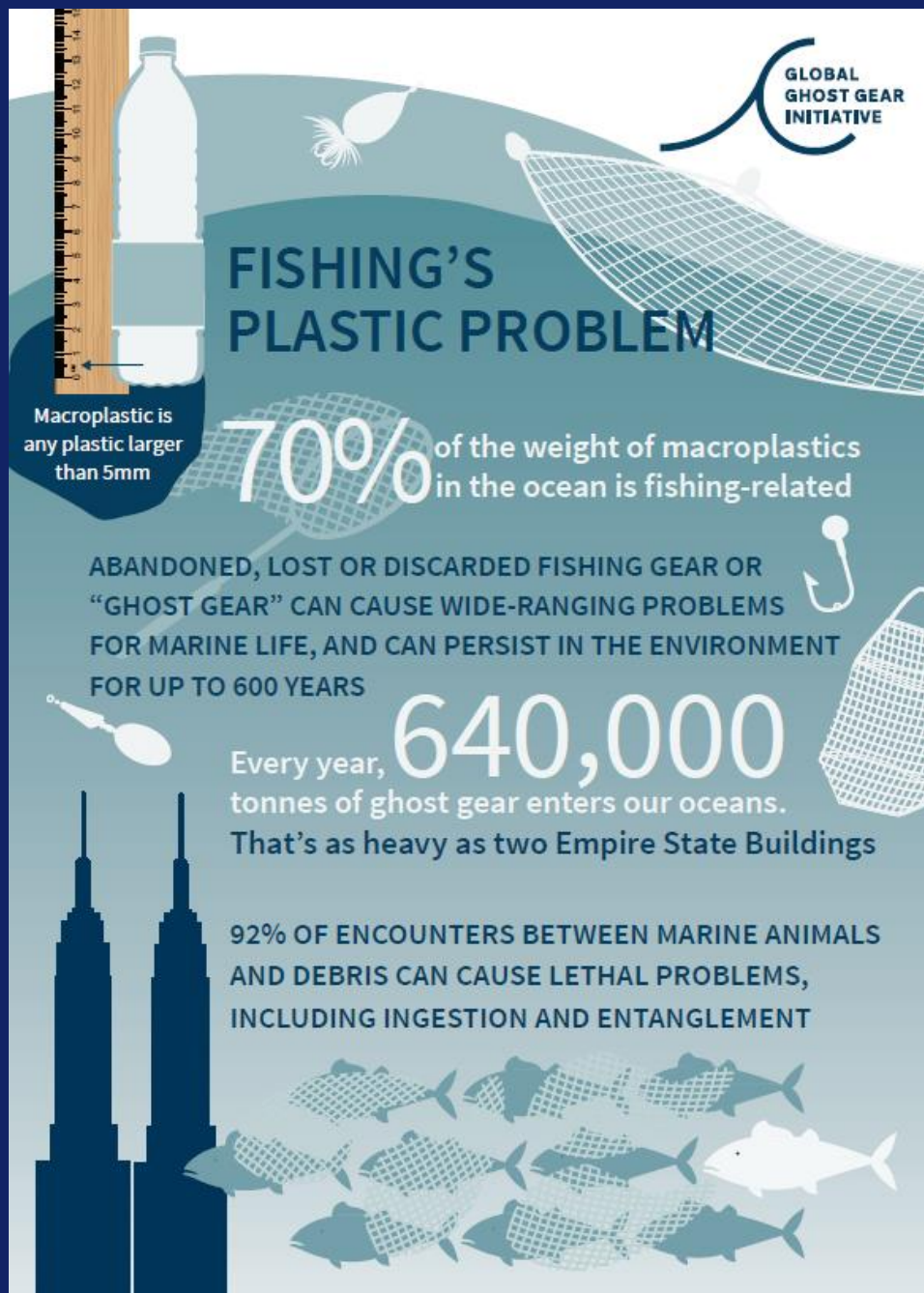
VCoC released in December 2017, and work has now begun on implementation on international tuna and Thai vessels. In collaboration with Greenpeace, ILO, ITF and industry.

Challenges:

1. Moving beyond audits;
2. Prioritizing topics – which is most important, cant do everything at once;
3. Creating culture shift e.g. H&S, fees, discrimination;
4. When the issue is bigger than the vessel being audited e.g. implementation of regulations.

Opportunities:

1. Being clear & transparent about the standards we expect;
2. Creating evidence & case studies of the advantages of doing this work e.g. recruitment fees;
3. Working with suppliers through a step by step approach to improve;
4. Understanding issues with partners;
5. Process is open for anyone to join and use code to reduce repetition and redundancy with audit programs.



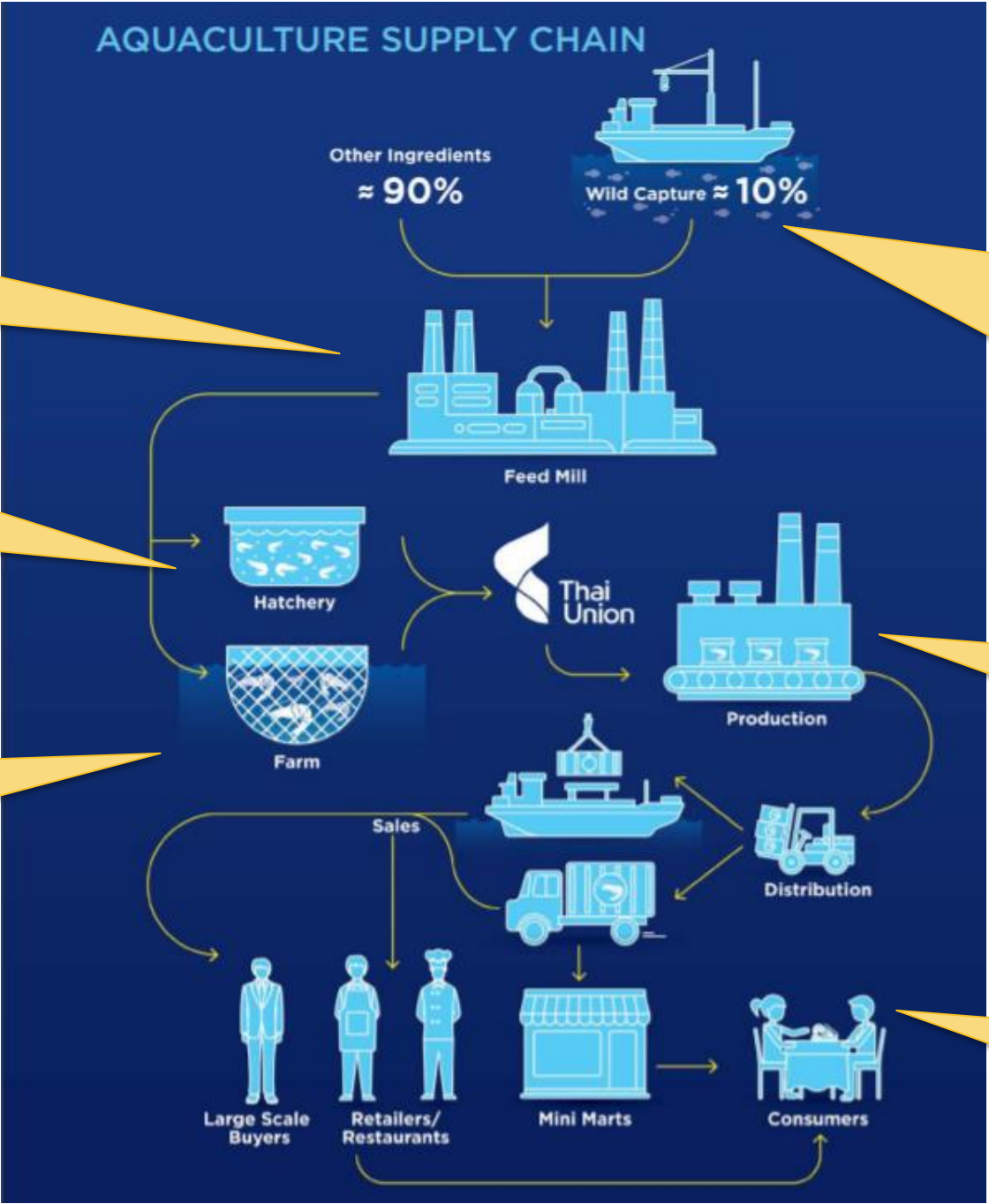
GLOBAL GHOST GEAR INITIATIVE

To ensure safer, cleaner oceans by driving economically viable and sustainable solutions to the problem of ghost fishing gear globally.



<http://seachangesustainability.org/press-releases/thai-union-joins-initiative-combat-marine-plastics/>

TU Shrimp Supply Chain





The future of shrimp feed



CALYSTA
— MORE FROM LESS —



FeedKind protein: Enabling Traceability

Calysta and Thai Union have collaborated to introduce the first commercially harvested shrimp fed FeedKind® protein. The shrimp are 4-star BAP certified using Thai Union's integrated supply chain. Calysta is helping Thai Union make more from less.

Traceability underpins sustainability initiatives, ensuring shrimp feeds, production practices, and processing are conducted to Thai Union's social and environmental standards as laid out in their sustainability strategy SeaChange®. Traceability has traditionally depended on paperwork and label tracking. For the first time, FeedKind adds the ability to measure the shrimp directly and validate it was fed the targeted ingredient. When combined with existing traceability methods, FeedKind can provide further assurance against seafood fraud and the sourcing of fishmeal from unsustainable sources.

FeedKind protein is a single cell protein produced by fermenting natural gas, an abundant source of energy. It is a safe, nutritious, and price competitive protein alternative. FeedKind protein has been proven to be an effective feed ingredient in many aquaculture species including salmon, trout, and shrimp.



How it works

All feed ingredients, whether fishmeal, soybeans, or wheat, bring along unique signatures embedded in their basic elemental building blocks of carbon and nitrogen. FeedKind protein's unique carbon and nitrogen ratios and patented production process allow Calysta to trace its products through the supply chain all the way to the consumer. Its use in feed or seafood products can be quickly identified with a simple laboratory test.

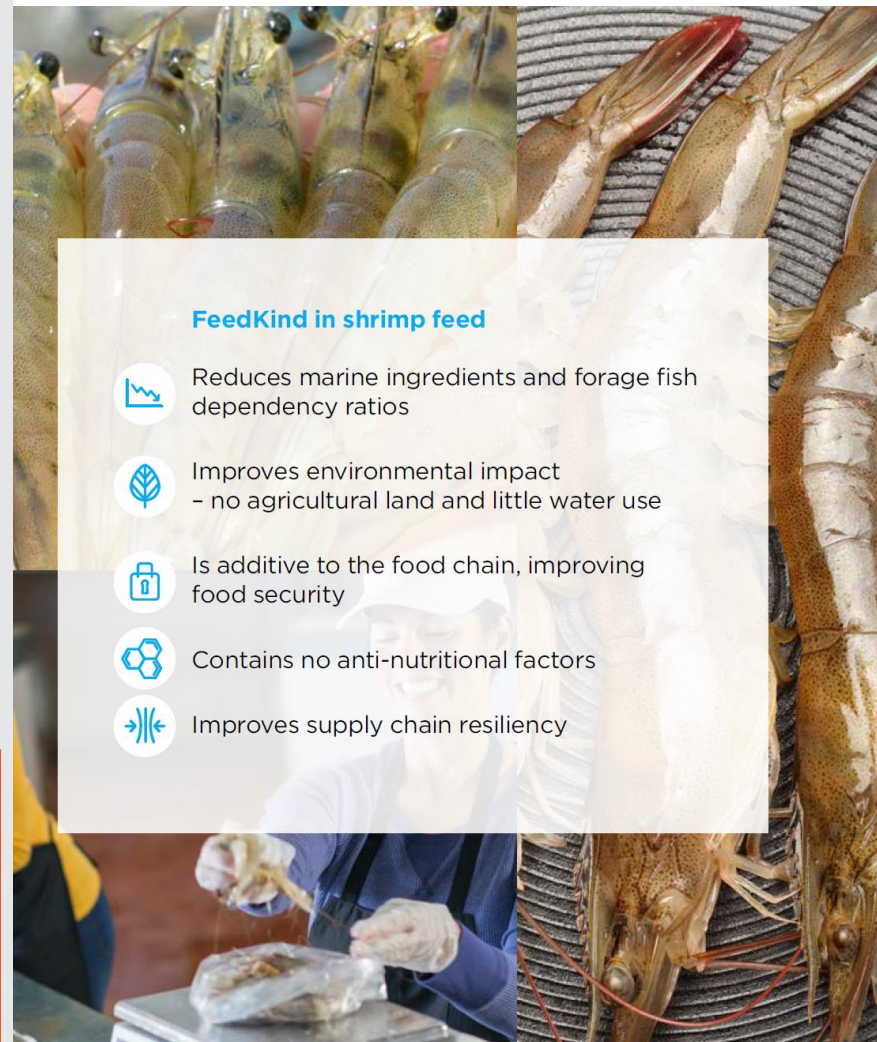
Shrimp Traceability Analysis
using Carbon Ratio



■ Shrimp fed FeedKind
■ Shrimp fed Fishmeal

FeedKind in shrimp feed

- Reduces marine ingredients and forage fish dependency ratios
- Improves environmental impact – no agricultural land and little water use
- Is additive to the food chain, improving food security
- Contains no anti-nutritional factors
- Improves supply chain resiliency



KEYSTONE DIALOGUES

Connecting science with industry leaders for biosphere stewardship

INITIATIVE STATEMENTS COMPANIES SCIENTIFIC BACKGROUND DIALOGUES TASK FORCES

Fourth meeting between world's largest seafood companies towards ocean stewardship

The Seafood Business for Ocean Stewardship concluded their meeting last week in Phuket, Thailand. This was the fourth keystone dialogue since the start of SeaBOS in 2016 at the Soneva dialogue in the Maldives. Inaugural Chairman, Shigeru Ito from Maruha Nichiro Corporation, described the meeting results as increasing evidence of the benefits of collaboration between science and industry.



Photo Credit: Thai Union Group

Oceans are taking the heat of climate change



Oceans are an ecosystem that cover 71% of the planet's surface and make up 95% of all the space available to life.



We depend on healthy oceans to survive – they regulate the global climate system. They have already absorbed 93% of the heat trapped by human-generated carbon dioxide emissions, and absorb 25-30% annual CO₂ emissions.

Without the oceans as a buffer, these would remain in the atmosphere and increase global warming.



But climate change has taken a huge toll on the world's water. As a result of increasing carbon emissions, oceans are becoming warmer and more acidic. The impacts are far-reaching.

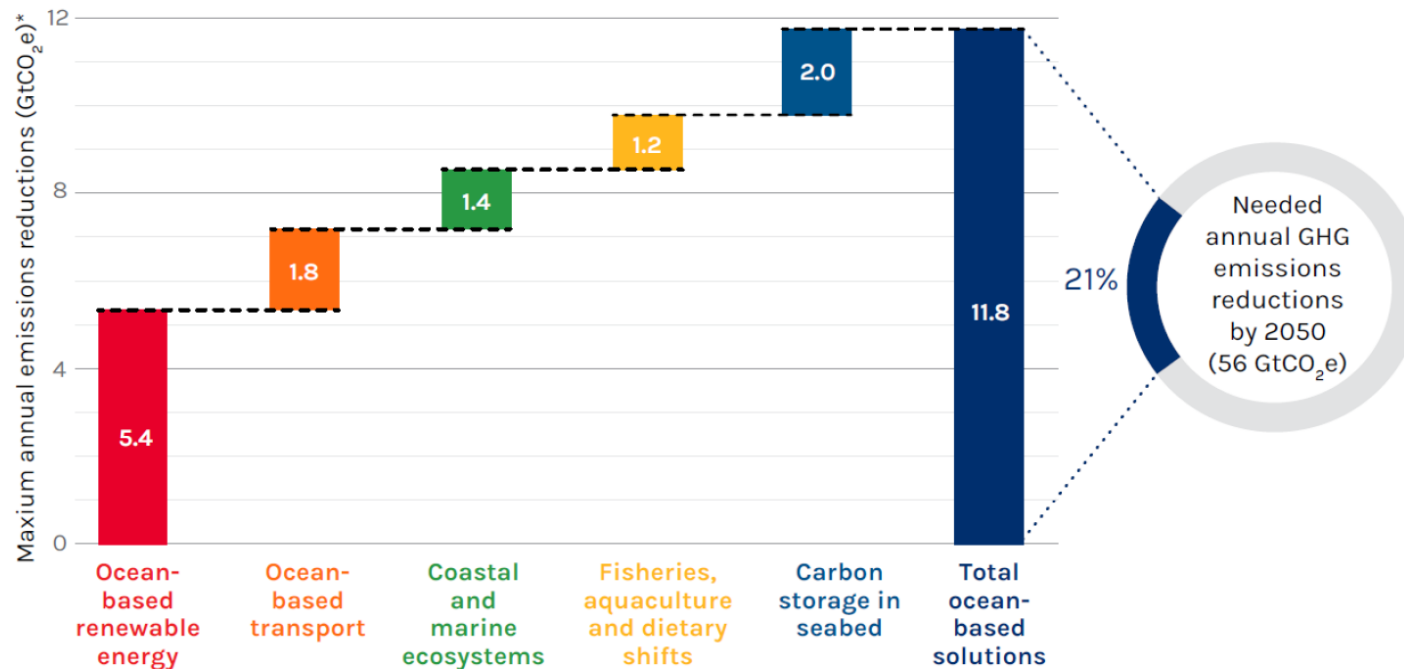
Marine ecosystems are under threat, many fisheries have shifted and shrunk – and the ability of the oceans to provide food, livelihoods and safe coastal habitation for billions of people is at stake.

Ocean-based solutions could deliver 21% of much-needed greenhouse gas reductions by 2050

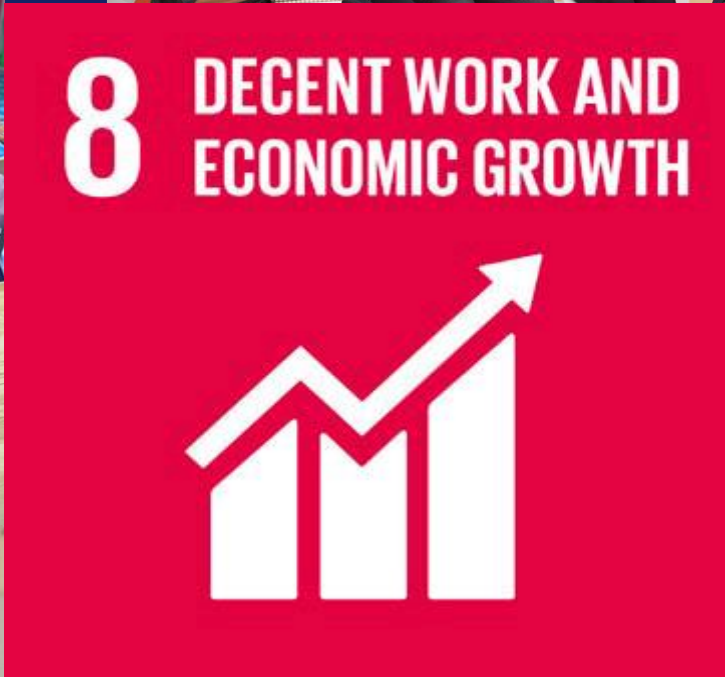
The full implementation of all these actions could deliver one fifth (up to 21%) of the annual greenhouse gas emissions reductions needed by 2050 to limit global temperature rise to 1.5 degrees Celsius.

Emissions reductions of this magnitude are equivalent to the annual emissions from all coal-fired power plants worldwide - or taking 2.5 billion cars off the road.

Figure 1. Contribution of Five Ocean-based Climate Action Areas to Mitigating Climate Change in 2050 (Maximum GtCO₂e)









CHANGING SEAFOOD FOR GOOD

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