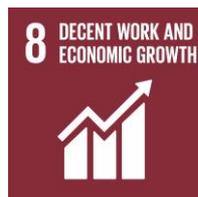


SUSTAINABILITY POLICY

Seafresh Group produces and distributes seafood and aquafeed products. We specialise in shellfish and are most well-known for our shrimp. A core objective of our business is to produce and supply the most sustainable seafood.

We understand the links between economic, environmental, and social aspects in seafood production and implement with customers and suppliers a comprehensive business model that allows for the sustainable development of the whole supply chain, in the long term. We recognise our role in supporting progress towards the United Nations Sustainable Development Goals (SDGs), and our sustainability objectives directly contribute to SDGs 8, 12 and 14.



Whether our products originate from wild fisheries or aquaculture, our goal is to select and develop supply sources that are well managed. We are committed to making our supply chains fully transparent and traceable, and addressing any risks of illegal, unreported and unregulated (IUU) fishing.

Seafresh Group operates in compliance with the sourcing and labelling codes of the Sustainable Seafood Coalition (SSC). Our aim is that our supply chains achieve independent certifications that confirm their responsible management and sustainability.

Our farmed species supply chains are all certified against Best Aquaculture Practices (BAP), the Aquaculture Stewardship Council (ASC), GlobalGAP or organic aquaculture standards. We encourage supply feed mills to source fish ingredients made of processing by-products to promote circular economy. We expect supply feed mills to source marine fish ingredients from suppliers certified by MarinTrust or engaged in a MarinTrust improver programme, or from fisheries either certified by the Marine Stewardship Council (MSC) or in a Fishery Improvement Project (FIP). We also invest in innovative feed ingredients to reduce the reliance of aquaculture upon forage fish stocks. We strive to reduce the risks of deforestation and land conversion linked to soy feed ingredients used in our supply chain.

Where possible, we source wild capture species from fisheries that are certified by the MSC, or alternatively that have sustainable practices and stringent management in place. For those fisheries that present deficiencies in their management, we partner with others to work on FIPs or other appropriate improvement actions to ensure the long-term sustainability of each stock.

In our own operations, we implement best management practices and innovative solutions for optimising their efficiency and reducing their environmental impact, whilst benefiting our employees and their communities. We give a special importance to the conservation of natural habitats and biodiversity. We take actions for optimising the use of energy and reducing GHG emissions, as well as reducing water consumption. We work on reducing the amount of plastic and packaging used, reducing waste and in particular avoiding food waste. We actively contribute to collaborative initiatives aimed at improving all sustainability aspects of our industry.

A handwritten signature in black ink, appearing to read 'Lasse B. Hansen', written in a cursive style.

Lasse B. Hansen, CEO

27th August, 2021