Seafood Sustainability Pledge

Our Pledge

At Southeastern Grocers, we believe that food and sustainability are intertwined. Whether our seafood is fresh or frozen, our mission is to provide consistent, high-quality seafood that is delicious, fresh and sourced responsibly. All of our wild-caught shrimp and lobster are sourced from sustainable fisheries.

All of our farm-raised seafood, both fresh and frozen, will be 4-star BAP Certified by 2020.

Fish for Now. Fish for the Future.

Southeastern Grocers partners with the world's leading Seafood Sustainability organizations to ensure the seafood that we provide is high-quality and responsibly obtained/raised. We also utilize best practices in animal welfare, abiding by labor regulations and safety laws for both farm-raised and wild-caught seafood. Collectively, with our suppliers, we work with the following organizations to publicly demonstrate our commitments to the sustainability and social responsibility of the seafood sector:

- The Global Aquaculture Alliance (GAA) to ensure our farm-raised seafood suppliers are adhering to the Best Aquaculture Practice (BAP)
- The Sustainable Fisheries Partnership (SFP) serves as our main sustainable seafood collaborator
- The Marine Stewardship Council/National Marine Fishing Service to certify and manage sustainable practices
- World Wildlife Fund to determine sustainable fisheries
- International Pole and Line Foundation for the most sustainable means to harvest tuna

Southeastern Grocers works closely with our supply partners to ensure that our own brand tuna is responsibly sourced and dolphin-safe. We're very proud to have set this rigid standard and successfully continued in this commitment since 2017.

Our Seafood

At Southeastern Grocers, we take our responsibility to our customers seriously. You rely on us to not only provide the freshest seafood available, but to ensure it's been sourced responsibly from our trusted partners both locally and across the globe.



Farm-raised Seafood

The Global Aquaculture Alliance's Best Aquaculture Practices (BAP) program has developed a 1 to 4-star rating to provide a well-rounded assessment to determine the quality and sustainability of the fish and its environment.

To achieve a 4-star rating, the aquafarm must promote quality habitat, social well-being, protected hatcheries and balanced nutrition. For detailed information on how stringently we monitor and enforce

these standards, please click <u>here</u>. We currently partner with [8] BAP 4-star suppliers, but are proud to report that by 2020, all farm-raised seafood sold in our stores will be BAP 4-star certified, providing our customers superior product.

Wild-Caught Seafood



As part of our customer commitment to ensure sustainable seafood sourcing, in 2018 we signed onto the Indian Ocean Tuna Commission's letter supporting Global Tuna Sustainability. This effort is focused upon improving the practices of regional fisheries management organizations (RFMOs) around the world and ensuring best practices are at the very start of the supply chain.

We work with reputable suppliers that source seafood from sustainable environments to ensure our wild seafood is caught responsibly. At Southeastern Grocers, we fully disclose the country of origin, method of

catch, and source location of our wild caught seafood.

Our Promise

We are committed to the continuous efforts in providing our customers with a large selection of sustainably sourced seafood. We have the highest expectations for our product and our suppliers to ensure quality product is available. We demonstrate this commitment by making the promise directly on our products with the Quality Promise of Sustainability Sourced Seafood stamp.