

UPSTREAM SEAFOODS LTD SUSTAINABILITY POLICY

At Upstream Seafoods we are committed to sourcing our fish from responsible suppliers and from areas where fish is not endangered, and has been caught with responsible fishing methods. We only deal with suppliers who operate in an open and responsible manner and who are able to demonstrate compliance to all relevant national and international regulations. We will actively promote sustainable species to the customer and promote under- utilised species such as gurnard. We will always offer customers a sustainable alternative if we feel they are buying a product which is not.

We look to use accredited fish bodies. We purchase our mackerel from Cornwall from a MSC accredited supplier and also our dover soles when possible from the south coast which are deemed to be sustainable. All our cod is sourced within quotas, and we promote sustainable alternatives such as whiting, pollack and coley. Rope grown mussels are fully sustainable along with oysters and we will continue to promote these products. We try to whenever possible to buy locally to cut down on the carbon footprint and to ensure the freshness of fish to the customer.

We have in place full traceability, so we can track the fish from boat to the customer, ensuring the product integrity and legality. This we run along side the global standard for food safety issue 5, (CMI accreditation grade A).

We use environmentally considerate packaging that can be recycled.

Upstream Seafoods will always keep the customer up to date with the ever changing sustainable issues that may come in the future.