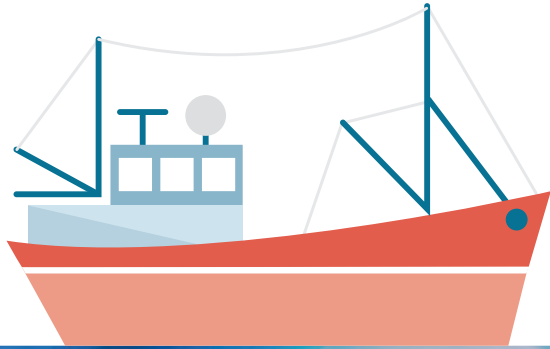




BOLTON ALIMENTARI
CANNED FISH DIVISION



The Right Course

Socio-Environmental Report 2014



Socio-Environmental Report 2014
The Right Course



Index

8



Who we are

11



Strategic
direction

Our responsibility

Responsible Quality

The next steps

17



Fishing and
promotion of
ecosystem health

Our responsibility

Scientific method

Balance in tuna fishing

Shared good practices

Other fish species, besides Tuna

The next steps

35



Respect for the environment

- Our responsibility
- Our environmental impacts
- The next steps

45



Respect for people

- Our responsibility
- A responsible supply chain
- Our people

59



The value of wellness

- Our responsibility
- Our quality products
- Communication that's good for you
- The next steps



Steering the right course for Responsible Quality. Always.

Three years have passed since the publication of our first Socio-Environmental Responsible Quality Report in 2011. It seems like only yesterday that we began navigating in this direction with the firm conviction that **the reputation of a company is not solely based on the quality of its products, but above all on respect for the highest values shared by the entire community, including sustainability, protecting the environment and responsibility towards people.**

In fact, it is on the basis of these principles that we have worked during the past few years, pursuing a philosophy of continuous improvement which we have defined as the Right Course. The route has been plotted, a challenging itinerary consisting of research, decision making and actions that daily allow us to continue to improve while simultaneously increasing our knowledge and enthusiasm as well as the involvement of our stakeholders. This explains why, unlike our 2011 edition, in this second Report, which I have the pleasure of introducing, we made the transition from a report solely outlining our activity in Italy for the Rio Mare brand to that of **the entire production of Bolton Alimentari's canned fish products in Italy and in France, including the Rio Mare, Saupiquet and Palmera brands.**

This is an important extension that has required and continues to require an enormous commitment on the part of all those involved, but once again underlines **the conviction with which we embarked upon the Right Course, in the hope, or should I say the certainty, that in the future we can do even better.**

Ernesto Trovamala
Managing Director

Our commitment towards sustainability, present and future.

In my role as Bolton Alimentari's Corporate Social Responsibility manager, it is with pride and commitment that I have followed **our company's journey on its route to sustainability**, from the very beginning. Although this concept is often only attributed to the contexts of fishing or energy, we are convinced that only one sustainability model exists: **the one which takes into account every aspect of the supply chain and considers all the individuals who collaborate, either directly or indirectly, with us.**

Based on this knowledge, we work tirelessly **to guarantee Responsible Quality for our entire consumer base; 360° degree quality** in respect of the environment and people, from catch to consumer. In order to achieve this we have decided to concentrate our efforts on four areas of commitment: protection of the health of marine ecosystems, respect for the environment, respect for people, and correct nutrition. We have not only involved all our employees in each corporate division, but also our external stakeholders, including suppliers, large-scale retailers and environmental associations, engaging them in ongoing, relevant dialogue.

Over these past few years we have achieved significant results in **four areas of commitment**. Since 2009 we have supported the initiatives of the **International Seafood Sustainability Foundation (ISSF)**, of which we are founding members and with whom we actively collaborate. One of the recent and most important goals achieved is without a doubt the institution of the **Pro-Active Vessels Register (PVR)**: a register set up **to identify and trace ships that adopt practices in favour of sustainable fishing**, in which all of our vessels are registered. To achieve a lower environmental impact we have **improved the packaging** of our products, not only reducing their thickness in order to use fewer raw materials, but also working towards maintaining **recycling at 95%**. Even the choice of whether or not to print this Report is affected by our commitment to the environment. Publishing it in a digital format has enabled us to give it life within a multimedia environment, thereby maximizing its reach, thanks to a dedicated website, a support video and many other online activities.

On a social level, since 2011, we have collaborated with the **Associazione Banco Alimentare della Lombardia**, to whom, in 2013 alone, we donated more than one million cans of tuna. We continuously strive to make the **entire production chain sustainable and responsible** through a procurement management model that not only encourages

the growth of local economies, improving the living conditions of the entire community, but also validates our Cermentate plant, ranked number 1 in Europe and amongst the most advanced in the world.

When it comes to nutrition, besides obviously guaranteeing qualitative excellence and the safety of our products, we have committed to **spreading the principles of correct nutrition and the benefits of eating fish**, involving health guru Marco Bianchi in the creation of significant communication projects. Furthermore, in collaboration with EXPO Milano 2015, we have launched the **"Best Food Generation"** project, an initiative dedicated to primary school children throughout Italy in a bid to educate them about dietary matters and spread the culture of healthy eating.

Though we have undertaken a whole series of projects targeted at sustainability over the past few years, our work is by no means over in this area. We still have countless challenges to overcome. First and foremost, we believe it is possible to achieve our goal of **100% tuna caught using sustainable fishing methods by 2017**, thanks to the support of scientific progress which, day after day, helps us to improve fishing methods and identify ideal sourcing areas. In addition, we will continue to work on other areas of Responsible Quality including respect for the environment, respect for people and correct nutrition. We take it upon ourselves to spread it upon ourselves to spread the culture of sustainability, both within our consumer base and the company itself at all levels.

Lastly, two indications regarding the structure of this Report: the first concerns the division of its contents into six chapters describing Bolton Alimentari's canned fish division, its strategic direction and the four areas in which the Company has concentrated its efforts: fishing and protection of the ecosystem, respect for the environment, respect for people and correct nutrition. The second concerns the structure of the chapters which consists of an introductory part highlighting Bolton Alimentari's principles, a main section outlining how we intend to implement them and a conclusion indicating our commitments for the three-year period 2014-2016.

As you discover the route we have plotted on these pages, I wish you a pleasant read until our next report comes out, by which time I am confident that many more improvements and innovations will have been made.

Luciano Pirovano
Corporate Social Responsibility Direct



Who we are

Bolton Alimentari is a company of the Bolton Group that produces and markets canned fish under the Rio Mare, Palmera and Saupiquet brands. Our company represents an Italian success story. Not only are we the leading producers of canned fish in Italy but we are also rated number 1 in Europe in the tuna market.



TIMELINE

1965: launch of the Rio Mare brand, marking our entry into the canned tuna market in Italy, to gradually become a national benchmark in the field of canned fish. Our advertising slogan 'tuna that is so tender that it can be cut with a breadstick is a catchphrase with which all Italians are familiar.



1980: starting from the 1980's, we begin developing new markets, such as that of tuna salads, canned salmon and mackerel fillets. Innovation is increasingly a fundamental cornerstone of Rio Mare's strategy, leading to the development of a new can-opening method, i.e. the famous easy-open technique.

2000: our company acquires the Saupiquet brand, a leader in the French and German canned fish market, paving the way for international expansion. A trend that continues with the entry into Europe's main markets, where we are leaders in the canned tuna market today. The year 2000 also marked our expansion into the Middle East, Africa, Canada and the USA - a total of 40 countries throughout the world.



2008: Palmera, the historic Italian brand, the ultimate must-have in the kitchens of more than 4 million families throughout Italy, is added to our range.

1° IN EUROPE

Bolton Alimentari is a leader in the canned tuna market
(Nielsen)

1° IN ITALY

The Rio Mare brand is a leader in canned fish
(IRI Simphony Group)

2° IN FRANCE

In the canned fish market with the Saupiquet brand
(Nielsen)

50%

Rio Mare tuna is consumed by 50% of Italian families
(Nielsen)

930 MILLION

Overall turnover in euros of the Bolton Alimentari Group in 2013, of which approximately 85% was generated by its canned fish division
(Statutory Financial Statements 2013)



CONSUMER AWARENESS OF BOLTON ALIMENTARI PRODUCTS

100%
RIO MARE

Ipsos survey, Italy - July 2012



15 LINES

of Rio Mare product

94%
SAUPIQUET

Ilop, France 2013



10 LINES

of Saupiquet product

92%
PALMERA

Ipsos survey, Italy - July 2012



1 LINES

of Palmiera product



3 MILLION

cans of tuna produced daily
at the Cermentate (Como) plant



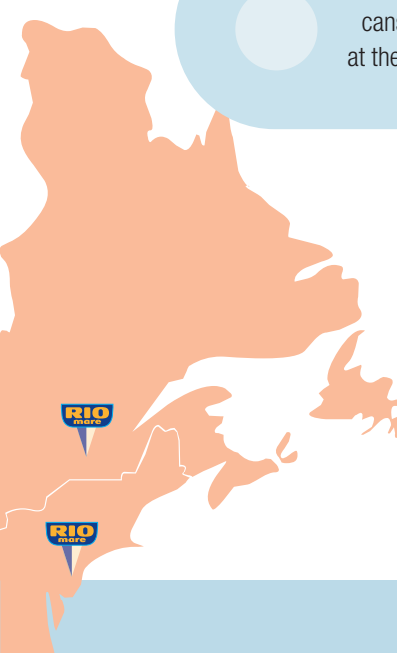
OVER 650 MILLION

canned products produced
at the Cermentate plant in 2013



OVER 50 MILLION

cans produced at the Quimper
plant in France in 2013



40

Countries in which Bolton Alimentari
is present with the Rio Mare
and Saupiquet brands



Our Right Course stands for Responsible Quality

Because we guarantee sustainable fishing

we diversify fishing areas, fishing methods and the species caught to respect the balance of the marine ecosystem.

Because we value people

we give work to thousands of people both in Italy and across 20 countries throughout the world, placing them at the heart of our commitment.

Because we care deeply about the environment

we work to reduce the environmental impact of our plants, we use 100% renewable energy and recover 99% of our waste.

Because we promote correct nutrition

we teach the principles of correct, responsible nutrition at schools with the Best Food Generation project.



Strategic direction



Our responsibility

“Responsible Quality” is the name of our program dedicated to sustainability that embraces the entire production chain. Like a large rudder that steers us along the right course, the program is not only the underlying strategic element of our work, but also one of the cornerstones of the development of our company.



To integrate sustainability into our business through the 4 areas of integration outlined in our corporate social responsibility program: fishing, the environment, social issues and diet.



To constantly update our CSR program by keeping account of our reference context, in the awareness that there is always room for improvement.



To listen to the parties involved (suppliers, scientific partners, environmental organizations and large-scale-retail-trade), to understand their expectations and try to integrate them into corporate strategies.



To inform all stakeholders involved, whether internal or external, about **topics related to sustainability**, using clear, comprehensible and structured methods to spread a culture of social responsibility across all corporate levels.



OUR MAIN STEPS

2011

Launch of the Responsible Quality Team.

Publication of Bolton Alimentari's first socio-environmental report on Responsible Quality.

The Responsible Quality logo is added to product packaging and communicated to consumers.

2012

Launch of the project involving the study of environmental impact (LCA - Life Cycle Assessment).

2013

Launch of the stakeholder listening process.

Launch of the study on the occupational impact of Bolton Alimentari's canned fish division throughout the world.





Responsible Quality

The “Responsible Quality” program constitutes the basis of all of our policies and actions regarding the subject of sustainability, namely, protecting marine ecosystem health, respect for the environment, respect for people and a commitment towards healthy eating.

CORPORATE SOCIAL RESPONSIBILITY DIVISION

Our company has a special division dedicated to Social Responsibility. The division is headed by a Corporate Social Responsibility (CSR) Manager who, based on corporate strategies, defines actions and is responsible for internal and external communication focusing in particular, on handling relationships with stakeholders.

RESPONSIBLE QUALITY TEAM

Responsible Quality projects are integrated into all levels of our organization thanks to a Responsible Quality Team consisting of individuals who represent each corporate division; this inter-disciplinary work group meets periodically to share the state of advancement of projects and propose new initiatives.



RESPONSIBLE QUALITY TEAM

Our cross-functional work group
in support of sustainability

DIALOGUE WITH STAKEHOLDERS

Between November 2012 and January 2013, we embarked upon an important sharing process with our stakeholders, both internal and external: from top management and suppliers to large-scale retailers and environmental associations. Important stakeholder engagement sessions allowed us to tap into their foremost requests so that we could better define our 2014-2016 plan of action regarding Responsible Quality.



STAKEHOLDERS WITH WHOM WE ENGAGED TO DEFINE OUR 2014-2016 PLAN OF ACTION

TOP MANAGEMENT



Topics dealt with

- Integration of sustainability into corporate procedures.
- Measuring and improving corporate performance on the subject of sustainability.
- Training and internal communication on corporate social responsibility.



2011-2013

SUPPLIERS



Topics dealt with

- Environmental performance of suppliers and the company.
- Quality inspections on suppliers and products conducted by the company.
- Occupational safety.

Our first socio-environmental report.

As proof of our commitment and in the interests of transparent dialogue, as early as 2011, we published our first socio-environmental Responsible Quality report containing the Principles and concrete Commitments for the period 2011-2013, with the aim of publishing this document on a three-yearly basis. The results of these commitments are outlined in our latest 2014 socio-environmental report.

INSTITUTIONAL SCIENTIFIC PARTNERS



Topics dealt with

- Arousing consumer awareness about the nutritional aspects of products.
- Nutritional information on labels.

ENVIRONMENTAL ASSOCIATIONS



Topics dealt with

- Sustainable fishing standards.
- Procurement and selection of suppliers.
- Product traceability.

Our second socio-environmental report



2014-2016

LARGE-SCALE-RETAIL-TRADE IN ITALY AND ABROAD

Topics dealt with

- Consumer awareness regarding product sustainability.
- Importance of the shelf presence of sustainable, eco-friendly products.
- Role played by stakeholders (producers and distributors) vis-à-vis consumer communication.



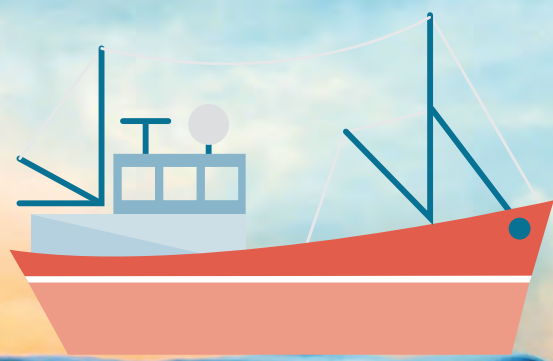


The next steps

Aware of the importance of Corporate Social Responsibility (CSR) as an integral part of our company, our aim is to follow the right course as plotted over these past few years. We hope to achieve this by defining new commitments for the three-year period 2014-2016 and by working towards increasingly integrating Responsible Quality into all areas of our company.



- 1** To reinforce the importance of **Responsible Quality issues in daily activities and corporate meetings** in a bid to ensure that sustainability increasingly becomes an integral part of our business model.
- 2** To continue to develop our strategy of Responsible Quality through a **dedicated structure headed by a CSR Manager as well as appropriate resources** for its development.
- 3** To pursue the work of the **Responsible Quality Team** with regular meetings, providing the CSR structure with as much support as possible in order to integrate sustainability into all corporate procedures.
- 4** **To train all corporate personnel** on topics related to sustainability, with the organization of at least one dedicated training course, in order to spread the culture of Responsible Quality across all organizational levels.
- 5** To continue to enhance our focus on active **dialogue with all our stakeholders** thanks to consultation meetings and specific stakeholder sessions at Group level, the aim being to align ourselves with reciprocal expectations and monitor commitments regarding sustainability.
- 6** **To publish our social-environmental report on a three-yearly basis** and to provide updates regarding our Responsible Quality projects through [corporate websites](#).



Fishing and protecting ecosystem health



Our responsibility

Our principles regarding the protection of marine ecosystem health are based on the code of conduct for responsible fishing issued by [FAO](#) and on indications provided by the **International Seafood Sustainability Foundation (ISSF)**, of which we are founding members. They are an integral part of our corporate identity, they represent what we believe in and they drive our initiatives targeted at responsibility.



To maintain the **balance between biological resources and fishing activities**, preventing overfishing of resources while guaranteeing their natural reproduction and repopulation, in full respect of the marine ecosystem.



To pursue a **supply diversification policy** among different fishing grounds, different tuna species and different fishing methods, the aim being to respect the sustainability of tuna stocks and balance out the strong and weak points of various techniques.



To support **research on improving fishing methods** and tackle by protecting the balance of the marine ecosystem and reducing bycatch.



To support systems for data collection, monitoring and traceability of the entire fishing supply chain, in order to **create a concrete scientific data base** serving as a useful tool to assess fish resources and to combat illegal fishing.



To **protect biodiversity** by promoting the sustainable management of natural resources and supporting the creation and protection of protected marine areas.



To focus on the scientific debate regarding the **practice of aquaculture** and its impacts, not only on the environment but also on biodiversity.

OUR MAIN STEPS

1992

Endorsement of the **Dolphin Safe** program.

2009

Foundation of the **International Seafood Sustainability Foundation (ISSF)**.

2010

Obtainment of **Marine Stewardship Council (MSC) certification** for the Quimper plant (France).

2011

Adoption of the **Tuna Supply Policy** code of conduct and endorsement of the same by our suppliers.

2012

Launch of the Rio Mare and Saupiquet Tuna Pole&Line product range.

2013

Obtainment of ISO 22005 certification for product traceability and MSC certification for the Cermenate plant.





Scientific method

We maintain that our commitment to sustainability should be driven by a global and systematic approach. This explains Bolton Alimentari's role as a founder and member of the International Seafood Sustainability Foundation (ISSF).

By stocks we mean the population of a fish species living in a defined geographical area subjected to fishing activities



In 2013, Bolton Alimentari received [ISSF's annual full compliance certificate stating successful coverage of all areas of commitment](#)

INTERNATIONAL SEAFOOD SUSTAINABILITY FOUNDATION

The International Seafood Sustainability Foundation (ISSF) was formed in 2009 as a global, non-profit organization whose members and partners include WWF International, several of the world's most eminent scientists and biologists and more than 70% of leading companies in the tuna canning industry. Its foundation was, in fact, promoted by Bolton Alimentari, which is still an active member. ISSF's objective is to guarantee the sustainable use of tuna stocks, minimize bycatch and promote marine ecosystem health. ISSF adopts a global scientific and systematic approach and implements initiatives that override the economic and political interests of individual countries. Each year the organization pledges four million dollars to scientific research, half of which is used to minimize the phenomenon of bycatch.

ISSF is characterized by a multi-stakeholder model and is constituted by a Board of Directors and steering committees: the Scientific Advisory Committee, presided over by the most eminent scientists and marine biologists; the Environmental Stakeholder Committee, comprised of expert representatives from various environmental associations; the Vessel Committee, involving ship owners; and the Bycatch Project Steering Committee, consisting of scientists and ship owners involved in the project targeted at minimizing bycatch. These bodies guarantee the representation and active participation of the stakeholders involved.

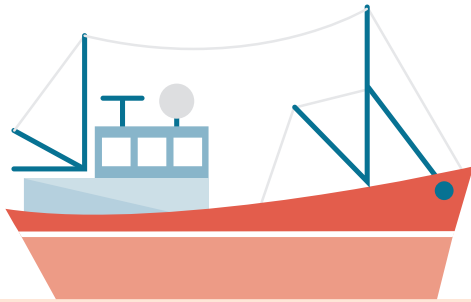
ISSF's strategic plan is based on 3 principles of governance:

- the ongoing and measurable improvement of the sustainability of global tuna stocks;
- a transparent, coherent approach in keeping with the commitments undertaken;
- raising market and institutional awareness about sustainable fishing.

4 MILLION

Funds assigned in dollars on an annual basis by ISSF to guarantee the sustainability of tuna stocks and reduce bycatch through scientific research.





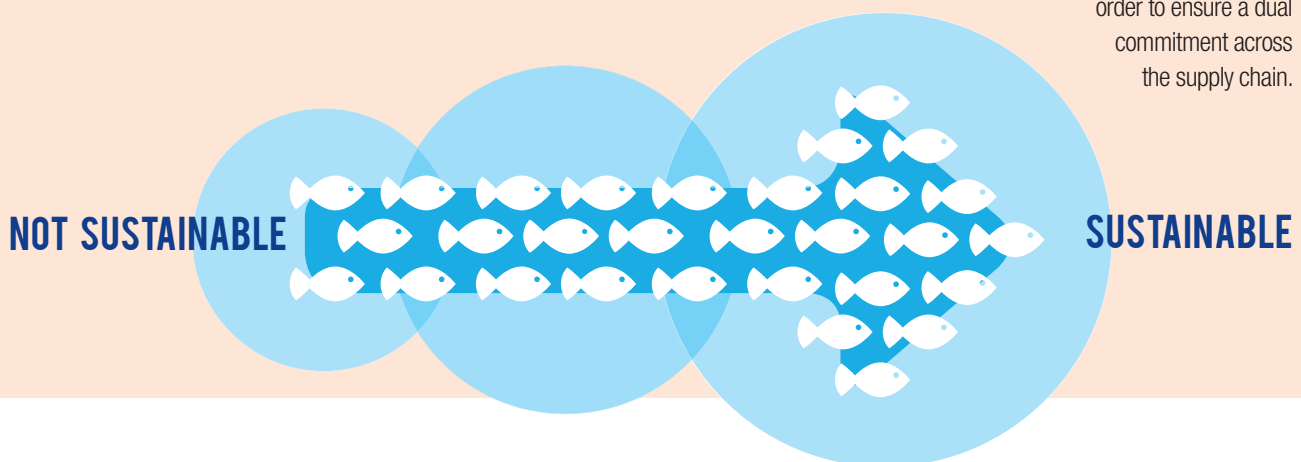
IMPROVEMENT OF THE SUPPLY CHAIN

In compliance with FAO guidelines pertaining to responsible fishing, ISSF's goal is to contribute to transforming unsustainable tuna fishing grounds throughout the world into sustainable ones.

All ISSF initiatives are documented in the [ISSF Annual Report](#).

85%

This figure indicates the percentage of Bolton Alimentari's tuna suppliers who are also members of ISSF and who follow its recommendations in order to ensure a dual commitment across the supply chain.



Over the years, ISSF has developed numerous projects to increase sustainable tuna fishing. The most important include:

Make the Commitment

A campaign promoted by ISSF to encourage stakeholders to adopt a series of best practices for tuna fishing. Among the most significant results, a noteworthy example is the commitment, endorsed by all members, in favour of limiting **fishing capacity** and committing to the presence of observers onboard all vessels and the presence of suitably ISSF trained crew members.



Bycatch Reduction Project

Launched in 2011, its aim is to reduce bycatch generated by FAD (Fishing Aggregating Devices).

Main areas of intervention include:

- limitation of the use of FAD through censure, monitoring and control;
- improvement of FAD design to reduce the risk of undesired species remaining entangled;
- development of fishing technologies and techniques that reduce bycatch;
- dissemination of guidelines to train crews on how to release non-targeted species.

We support research in Italy

Despite the fact that Italy is one of the most important consumer markets, tropical tuna is still not sufficiently researched. Therefore supporting scientific research is of fundamental importance. Based on this premise, in 2012, we decided to contribute towards financing a study grant at the Department of Marine Biology at Bologna's Università degli Studi, through the National Association of canned fish industries (ANCIT), the end goal being to train a future Italian researcher for ISSF.



Balance in tuna fishing

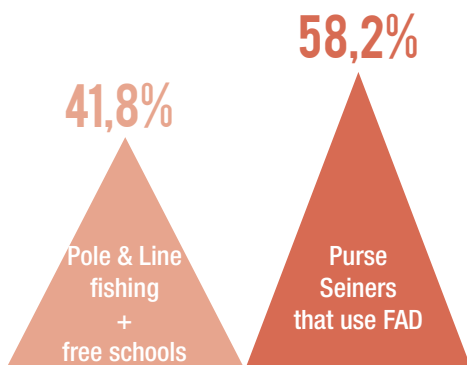
In view of our market position, we believe that it is our responsibility to actively pursue the practice of sustainable tuna fishing in collaboration with all players across the supply chain and in respect of the recommendations given by the scientific world. We are convinced that the diversification of sourcing areas, fishing techniques and species fished is the best way to guarantee the balance of resources.

WE DIVERSIFY FISHING METHODS

In order to better balance environmental, social and economic sustainability, we have implemented a diversification policy regarding the fishing methods used. In order to achieve this, we carefully assess various factors, including, for example, the environmental impact generated by the fuels consumed for each ton fished, the risk of bycatch of other marine species, the working conditions of fishermen, safe sanitation and food hygiene, and the marketing of an affordable, high-quality product.

This explains why our tuna comes from Purse Seiners, using FAD or Free Schools or Pole & Line. In 2012, we launched our first line of Pole & Line sourced tuna, currently marketed in various countries; since 2013, our sourcing policy has also included the purchase of tuna from a certified MSC supply chain.

Tuna fishing methods used
by Bolton Alimentari in 2013



OUR FISHING METHODS

Purse Seine

A fishing method involving the use of large fishing boats, capable of staying at sea for several weeks. Once a tuna school has been sighted, a small boat, known as a skiff, to which a large nylon net is attached, is lowered into the sea. The fishing boat makes a circular manoeuvre to join the two ends of the net and draws it tight at the bottom to form a purse, referred to as a seiner. The tuna caught are frozen immediately in refrigerators situated below deck.

Advantages

The entire operation takes place on a single vessel, in a relatively short time (about 2 hours), guaranteeing traceability and hygiene, and preventing sanitation risks for the catch; it also guarantees a lower environmental impact of the vessels, due to reduced fuel consumption for each ton of fish caught.

Disadvantages

This fishing method makes the selection amongst the various species found in the net more difficult. In these cases, it is estimated that the bycatch of other species is around 5%, almost none of which are at risk of extinction. *(Source: ISSF).*

Pole & Line

A fishing method practiced just a short distance from the coastline. The fishermen throw small bait into the water to attract the tuna; with the help of water sprayed with pressure hoses, small swirls which disorientate the fish, are created. When the tuna are in a feeding frenzy, the fishermen use their poles with lines and special hooks to bait them. Once hooked, the tuna are hauled onboard and rapidly preserved in ice or frozen.

Advantages

A low risk of bycatch

Disadvantages

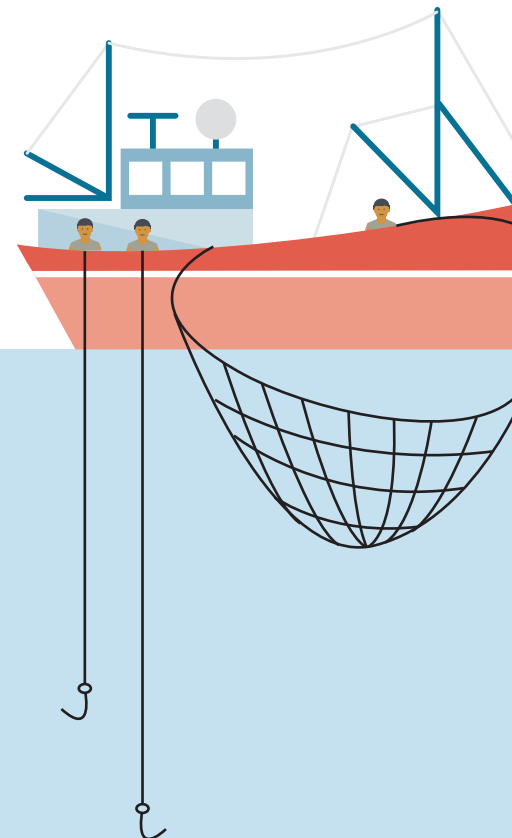
The use of live bait like sardines and other small local fish, with the risk of impacting on their stocks if not correctly handled; increased environmental impact of fishing vessels due to the high consumption of fuel per ton of fish caught; lastly, this method requires improved monitoring of all aspects involving hygiene and sanitation linked to the cold chain, not to mention increased physical hardship for the fishermen involved.



2012

Year marking the launch of our Pole&Line tuna range.

ISSF's 2013 December report, "Status of the World Fisheries for Tuna", identifies Purse Seine fishing as the number one fishing technique used throughout the world (62%), followed by Long Liners (13%) and Pole&Line (11%); conversely, gillnet fishing and other methods account respectively for 5% and 9%.



FISHING METHODS THAT WE DO NOT USE

Long Liner

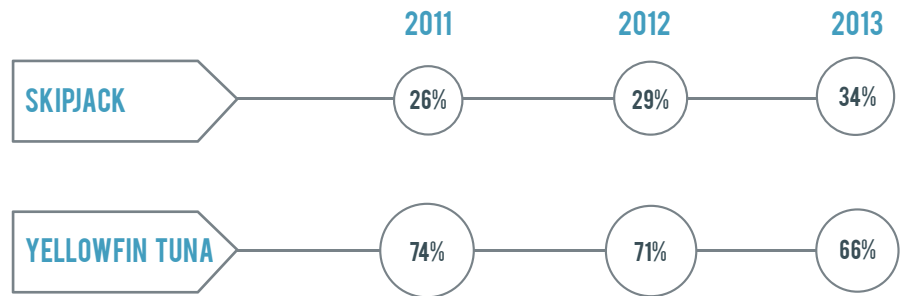
A fishing method used to capture those fish that do not normally live in schools, like, for example, white tuna. It involves setting cables in the water from which baited hooks hang.

Driftnet

A fishing technique in which the nets, referred to as "drift nets", hang vertically in the water, without being anchored to the ocean floor.

Tuna is a migratory species and is mainly fished in oceanic waters between the two Tropics. More than 50% comes from the West Pacific Ocean with over 80% constituted by two species: Skipjack and Yellowfin. According to the ISSF, 91% of all tuna fished comes from stocks that enjoy good health.
ISSF Tuna Stock Status Update - 2013

TREND SHOWING THE TUNA SPECIES USED BY BOLTON ALIMENTARI



Source: Internal Data

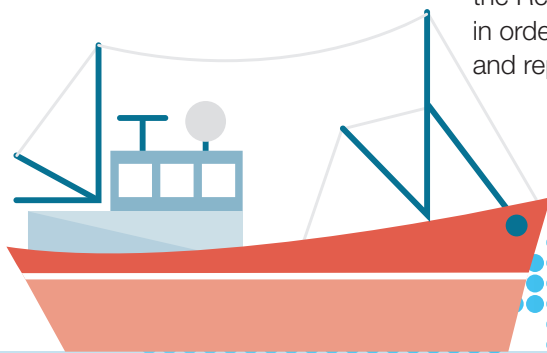
WE DIVERSIFY THE TUNA SPECIES CAUGHT

To protect the balance of the marine ecosystem, we have implemented a tuna species diversification policy. Furthermore, we have made a commitment not to use species declared at risk of extinction, for example, red tuna (*Thunnus thynnus*).

Tuna is a particularly prolific oviparous. The female spawns large quantities of eggs in the water, up to ten million for each single female.

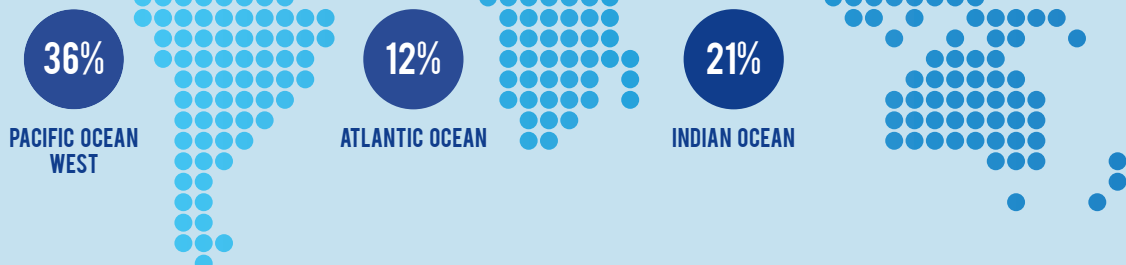
WE DIVERSIFY FISHING AREAS

In full respect of sustainability, our purchasing policy complies with the recommendations emerging from the latest mapping of the state of health of tuna stocks issued periodically by the ISSF. Additionally, all fleets supplying us with the raw material respect the “closed-to-fishing” periods indicated by the Regional Organizations for Tuna Fishing Management (RFMO), in order to guarantee that tuna schools have adequate time to reproduce and repopulate.



DIVERSIFICATION PERCENTAGES OF FISHING GROUNDS

(% FOR EACH OCEAN OF ORIGIN FOR BOLTON ALIMENTARI)



Source: Internal Data

SPECIES FISHED GLOBALLY IN 2012

57%



SKIPJACK
(*Katsuwonus pelamis*)

28%



YELLOWFIN TUNA
(*Thunnus albacares*)

9%



BIGEYE TUNA
(*Thunnus obesus*)

5%



WHITE TUNA
(*Thunnus alalunga*)

1%



RED TUNA
(*Thunnus thynnus*)

4.9

million tons of tuna
fished in 2012

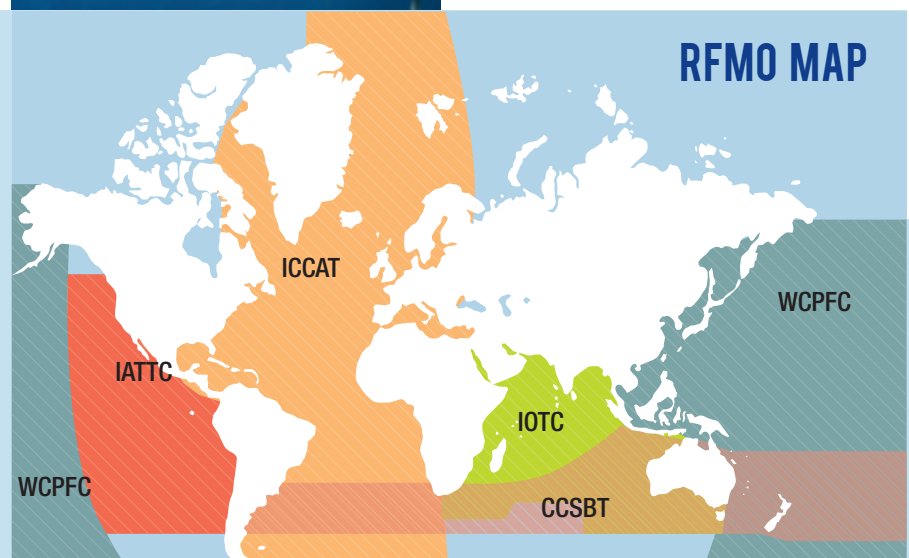
SOURCE: FISHSTAT, FAO 2014

Regional Fisheries Management Organizations

The Regional Organizations for Tuna Management (RFMO) are multilateral institutions created by governments to promote the conservation and management of tuna stocks in oceans.

With the help of scientific committees, the RFMO define the measures and recommendations to be endorsed for marine ecosystem sustainability.

Given the nature of RFMO's decision-making system and based on the full consent of their associates, application of a science-based approach often fails to be implemented in favour of economic interests, and this is one of the reasons explaining why the ISSF was created.



- **CCSBT** - Commission for the Conservation of Southern Bluefin Tuna
- **IATTC** - Inter-American Tropical Tuna Commission
- **ICCAT** - International Commission for the Conservation of Atlantic Tunas
- **WCPFC** - Western and Central Pacific Fisheries Commission
- **IOTC** - Indian Ocean Tuna Commission



Shared good practices

Sustainable fishing is based on a series of good practices that protect the species and promote the traceability and transparency of the supply chain. In view of the above, thanks to our **Tuna Supply Policy**, endorsed by our tuna suppliers, we are engaged in adopting them on a regular basis.



LIMITATION OF FISHING CAPACITY



AGAINST ILLEGAL FISHING



MINIMIZING BYCATCH



FULL TRACEABILITY OF CATCHES



SUPPORT OF MARINE RESERVES



REGISTER OF AUTHORIZED VESSELS



SUPPLY CHAIN CERTIFICATION



PROMOTING LIMITATION OF FISHING CAPACITY

All scientists agree when defining the limitation of fishing capacity as an essential element for stock sustainability. For this reason we support [ISSF's resolution](#) targeted at establishing a limited, controlled number of vessels certified to perform tuna fishing from which sourcing is permitted.

AGAINST ILLEGAL FISHING

To combat the phenomenon of illegal, unreported and unregulated fishing, we guarantee complete traceability of our product. We do not make purchases from vessels registered by the EU in the IUU List, preferring rather to source tuna from vessels regularly registered with the RFMOs.

These must have an UVI (Unique Vessel Identification) code issued by the IMO (International Maritime Organization), guaranteeing reliable, proven and permanent identification, regardless of changes of ownership or name. Furthermore, if not specifically authorized by the RFMO and controlled by onboard observers, we do not purchase tuna transshipped at sea.

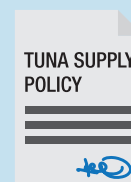
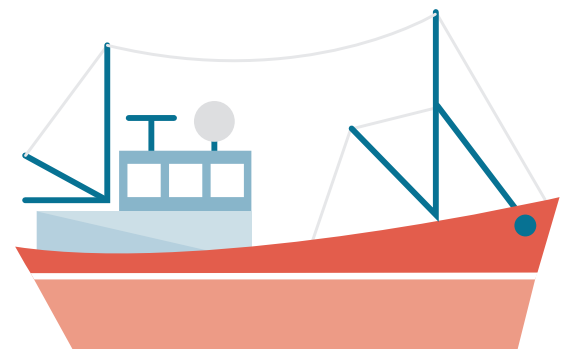


Illegal, unreported and unregulated fishing

More commonly known as pirate or IUU (Illegal, Unreported and Unregulated) fishing, it includes fishing without a license and all fishing activities that violate regulations established on a national, community and international level. IUU fishing impacts on the impoverishment of fish stocks, disturbs competition from an economic point of view and often hides violations of the social rights of workers and safety regulations. The fight against illegal fishing is one of the ISSF's key priorities.

International Maritime Organization (IMO):
the IMO is a specialized agency of the United Nations, which is responsible for measures to improve the safety and security of international shipping and to prevent marine pollution.

Unique Vessel Identification (UVI):
Issued by the International Marine Organization, UVI is a global unique number assigned to all vessels throughout the world.



All the suppliers with whom we work endorse our [Tuna Supply Policy](#), outlining the principles of our activity in favour of sustainability.



100%

Tuna traceability



-98%

The reduction of dolphin mortality thanks to compliance with the Dolphin Safe program

5%

Percentage of bycatch of other marine species, almost none of which are at risk of extinction.

Bycatch

Consists of the unintentional capture of non-targeted marine species. In particular, today there are three different definitions of bycatch. The first involves everything caught and thrown back into the sea. The second, on the other hand, keeps account of all species other than tuna caught unintentionally; finally, the third is a combination of both of the above mentioned definitions. Turtles and sharks are among the marine species subject to bycatch. The latter are often subjected to a practice known as shark finning which involves cutting off their fins, which are intended for sale, while the remainder of the live shark is thrown back into the sea.

SUPPORTING MARINE RESERVES

To safeguard the ecosystem we do not use fish from protected areas or marine reserves identified by Coastal States and *RFMOs*, including the four marine reserves in the Central West Pacific established by the Nauru (PNA) agreement of 2010. Furthermore, we support the creation of marine reserves to protect biodiversity and the wealth of marine species.

SUPPORTING MINIMIZATION OF BYCATCH

We are engaged on different fronts to minimize bycatch. Since 1992, we have endorsed the Dolphin Safe program instituted by the Earth Island Institute (EII), which, to-date, has reduced Dolphin mortality by as much as 98%. We support the limitation and regulation of the use of FAD in Purse Seine fishing. Since 2011, through the ISSF, we have endorsed the “*Bycatch Reduction Project*” to reduce bycatch generated by FAD by 50% and we ask our suppliers to guarantee that they do not engage in the practice of *shark finning*. Lastly, due to the high level of bycatch involved, we have chosen to exclude the use of *driftnet fishing*.



Fishing Aggregating Devices (FAD)

Fishing Aggregating Devices are rafts or buoys with transceivers that are deployed in the ocean prior to fishing, in order to recreate conditions capable of attracting schools underneath them and thus make fishing more efficient. This technique was discovered by fishermen who observed what happens in nature when tree trunks or other floating objects are found in the sea. Starting from the 1990s,

FAD use has increased considerably. One of the main problems involves the unintentional capture of other marine species that either gather under the FAD or risk becoming entangled.

To reduce this phenomenon, over the past few years the ISSF has conducted countless studies to optimize their design, improving handling and use and limiting environmental impact through the use of biodegradable materials (ECO FAD).

SUPPORTING TRACEABILITY

We are constantly engaged in guaranteeing the complete traceability of the fish used in our products. Traceability is essential to guarantee protection of the marine ecosystem, since it is one of the main tools used to combat illegal fishing and promote the sustainable management of fishing grounds. Since 2013, our traceability system has been certified according to the ISO 22005 standard

SUPPORTING TRANSPARENCY

We promote the use of the ProActive Vessel Register (PVR), a register instituted by the ISSF to identify and trace, both transparently and publicly, vessels adopting the practices identified by the ISSF for sustainable tuna fishing. This register is also recognized and promoted in the guidelines set forth by WWF International for the sustainable procurement of tuna (Tuna procurement guidelines). For this reason, we have registered all of the vessels owned by our company and have invited our suppliers to do the same. In 2013, 46% of all the tuna used by our company was sourced from vessels registered in the PVR.

SUPPORTING CERTIFICATION

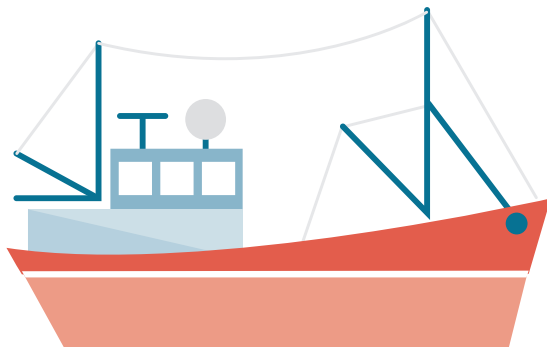
In accordance with the stance taken by the ISSF, we give our full support to certification programs that comply with FAO guidelines for stock sustainability, such as, for example, MSC (Marine Stewardship Council) certification. As a result, in 2013, we completed certification of our production plants in accordance with these standards.



46%

The percentage of tuna sourced by Bolton Alimentari in 2013 from vessels registered in the PVR

The commitments made to sustainable fishing by ship owners listed in the Proactive Vessel Register are verified by MRAG Americas, a leading consultancy company.



Marine Stewardship Council

An international independent non-profit organization whose founders include the WWF.

MSC certification guarantees that a fishing area is sustainably managed, bearing three aspects in mind:

- the condition of fish stocks ;
- the impact of fishing on the marine ecosystem ;
- the efficiency of the fishing management system.

The MSC standard complies with FAO's guidelines for sustainable fishing. For this reason, the ISSF's objective is to make all fishing areas MSC certifiable.





Other fish species besides tuna

Mackerel, sardines and salmon are the other fish species that we use for our products. For each one of them we implement concrete actions to guarantee sustainability over the long term and across the entire supply chain.

OUR MACKEREL

We use two different mackerel species, *Scomber Japonicus Colias* and *Scomber Scombrus*. Procurement of the former mainly takes place in Morocco, while our *Scomber Scombrus* comes from Northern Europe from a supply chain which, until recently, was MSC certified. Although this certification was suspended in 2014 due to a lack of failed multiparty negotiations, there is a good chance of its being reinstated; in spite of this, this particular supply chain is one of the best insofar as monitoring and management is concerned, thus meaning that it is able to guarantee superior standards of sustainability compared to supply chains that have never engaged in certification procedures. Where our purchase policy is in question, we choose to resupply solely from suppliers who respect the fish quotas established by the European Union.

Mackerel is a member of the large blue fish family and is widely dispersed throughout the coastal waters of the Mediterranean, from the Black Sea to the North Atlantic, from the coasts of Spain and Morocco as far as the Norwegian sea.

PROCUREMENT AND CERTIFICATION MACKEREL AND SARDINES

Bolton Alimentari complies with the indications outlined in the **MSC standard** for all of its mackerel and sardine supplies.

65%

SARDINES

MSC certified in 2013

85%

MACKEREL

Scomber Scombrus
Procured in conformity with MSC standards in 2013

PROCUREMENT SALMON

88%

FARMED SALMON

of the *Salmo Salar* species

WILD SALMON

of the Pink Salmon species

12%



OUR SARDINES

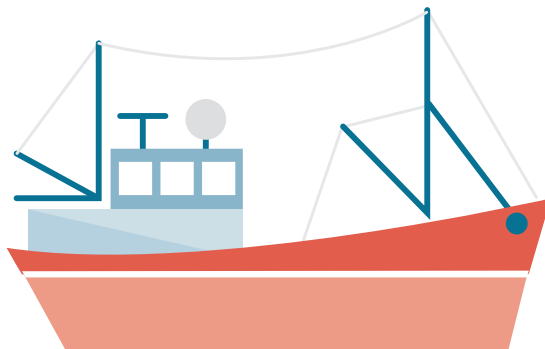
The sardines used by our company belong to the *Sardina Pilchardus* species. To protect sustainability we have chosen to be resupplied by MSC certified supply chains, currently accounting for 65% of our purchases. Furthermore, we have set up special projects, including cooperation with fishermen from Brittany in France, where our Quimper plant, from which we source 17% of our supplies, is headquartered.

OUR SALMON

We use two different species of salmon: *Salmo Salar*, farmed using aquaculture procedures in Norway and Chile, and Pink Salmon, caught in the waters of Canada and the US, always in compliance with the quotas monitored on a regular basis by competent authorities.

The sardine is a migratory blue fish. It lives in the Mediterranean and on the West Coast of the Central-Southern Atlantic Ocean.

Salmon lives wild along the coasts of the North Atlantic Ocean. Today, approximately 60% of all salmon consumed on a global level comes from fish breeding farms: Norway and Chile produce almost two thirds of the world's farmed salmon.



Stock studies

Our company collaborates with [Ifremer](#), Institut Français de Recherche pour l'Exploitation de la Mer, on a study on the status of mackerel and sardine stocks. Founded in 1984, through its research work and specific expertise, Ifremer contributes to knowledge of the oceans and their resources, monitoring of marine and coastal environments and to the sustainable development of marine activities.

Aquaculture

Over the last few decades, the practice of aquaculture, both in freshwater and marine environments, has grown significantly, currently contributing to around 20-30% of global fish consumption. Like all farming activities, this procedure also entails paying maximum attention to the environmental impacts that a high concentration of animals can cause. One of these is the risk of eutrophication, an excessive growth of vegetable organisms that could

cause impairment of the aquatic ecosystem. For years, in order to prevent this risk, our suppliers in Norway and Chile have enforced the "rotation" of areas subjected to aquaculture.

20-30%

Portion of global fish consumption deriving from aquaculture

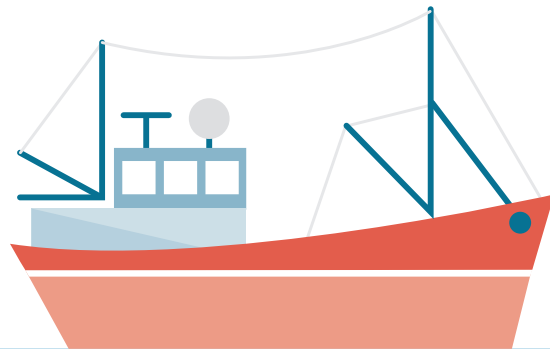
Source: FAO



The next step

Our commitment to the sustainability of species for Responsible Quality does not end here.

By continuing along the Right Course already plotted between 2011-2013, we have set ourselves new and important goals to continue to improve our sustainable path in the three-year period between 2014 and 2016.



1

To support and respect ISSF initiatives and indications by choosing, at least in 90% of cases, tuna suppliers who are also ISSF members and who follow its recommendations in order to ensure a dual commitment across the supply chain.

2

To purchase 100% of our products (pre-cooked loins and finished products) from Purse Seine vessels registered in ISSF's ProActive Vessel Register having a fish-hold volume of more than 335m³, by 2015.

3

To purchase products (pre-cooked loins and finished products) produced by **suppliers who have endorsed our Tuna Supply Policy** and who use tuna sourced from vessels that:

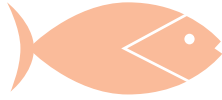
- Are not listed in any **RFMO or EU IUU (Illegal, Unreported and Unregulated)** list.
- Do not practice *shark finning*.
- Regularly send data pertaining to *bycatch* (unintentional capture) and *FAD (Fishing Aggregating Devices)* to RFMO.
- Follow crew training courses organized by the *ISSF*.
- Are in favour of measures aimed at reducing waste and the discharge and abandonment of fishing gear at sea.
- Were not built after 31/12/2013.
- Respect *ISSF's resolution to limit fishing capacity*.

4

Not to purchase products (pre-cooked loins and finished products) from suppliers who use:

- Red Tuna or other tuna species declared as endangered by international organizations.
- Tuna transhipped at sea.
- Tuna caught with *driftnets*.
- Tuna fished by suppliers using Longliner techniques who have not adopted the bycatch reduction systems certified by international organizations.

100%

Tuna fished sustainably,
by 2017

100%

Targeted percentage of tuna
sourced from vessels
registered in the PVR

85%

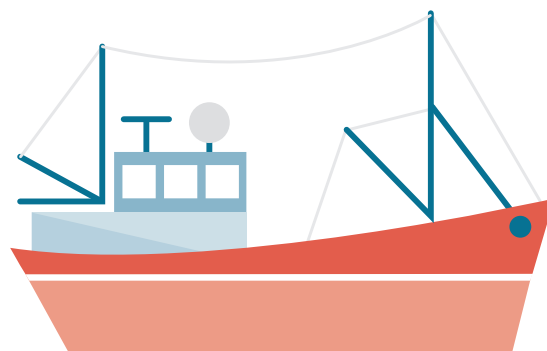
Mackerel purchased from
MSC certified suppliers

- 5 **To respect and support marine reserves**, even through the launch of a long-term protection project in the Mediterranean basin.
- 6 **To promote knowledge and inform consumers about subjects related to sustainable fishing**, in collaboration with large-scale retailers or organizations engaged in promoting initiatives regarding sustainable fishing, possibly through the launch of dedicated products in all the European countries in which we are present.
- 7 To continue in our efforts to source 100% sustainable tuna, setting the ambitious goal of 2017 as our deadline.
- 8 **To maintain 85%** of purchases of *Scomber Scombrus* from suppliers who comply with MSC standards.
- 9 **To favour fishing in Brittany** (where our Quimper plant is headquartered) by increasing the percentage of sardines sourced from local suppliers to 25%.
- 10 To mainly source salmon from suppliers who have **begun using sustainable fishing practices**, rewarding those who are not only more aware of responsible *aquaculture* but are also engaged in developing projects aimed at guaranteeing the selection and use of suitable fish food, additives and fertilizers and evaluating the effect of aquaculture on genetic diversity and ecosystem integrity.

Objective

100%

sustainable fishing



All human activity generates an environmental impact. We aim to manage and minimize ours, even in tuna fishing.

We believe in diversification.

Over time, we have diversified the tuna species that we fish. Thanks to the introduction of Skipjack we have reduced our procurement of Yellowfin from 100% to 66%. We are carefully evaluating the possibility of using other species, while obviously strongly supporting the ban on sourcing those species at risk of extinction, such as red tuna. Our tuna comes from 4 oceanic areas throughout the world. We choose from among these by monitoring the mapping on the state of health of the tuna stocks issued by the ISSF and the incidence of bycatch per ocean. In fact, today, most of our supplies are sourced from the Western Pacific Ocean, where the rate of bycatch associated with tuna fishing is lower than 1.7%. We have chosen to diversify fishing methods. In fact, in 2012, we began using the Pole & Line fishing technique which currently accounts for 5% of our sourcing methods, with the objective of increasing this figure to 10% within the space of a few years. With regard to the above, we are in the process of supporting local initiatives for the development of these supply chains.

We believe in the global involvement of all stakeholders.

Our commitment alone is not enough. In 2009, we became founding members of the ISSF which, in the space of a short time, also gained the alliance of ship owners, environmentalists, marine biologists and NGOs from all over the world. We share ISSF's commitments with our suppliers and ask them to endorse our tuna policy

We believe in science and research.

To-date, scientific progress and the research conducted by ISSF have allowed for the significant improvement of current techniques and fishing devices. For example, we support Eco Fad, whose optimized design helps reduce the phenomenon of bycatch and its impact on the environment.

We believe in regulating fishing practices and in transparency.

According to the new resolution, by December 31, 2015, processors, traders, importers, transporters and others involved in the seafood industry that source skipjack, yellowfin and bigeye tuna from large-scale Purse Seine vessels, must source 100% of that tuna from vessels that are registered in the ISSF PVR. We were strongly in favour of ISSF issuing a resolution compelling all of its members, by December 31, 2015, to source 100% of their tuna from Purse Seine vessels not only registered in their PVR (ProActive Vessel Register) but also having a fish-hold volume of more than 335m³. The PVR is a register listing all Purse Seine vessels committed not only to respecting the fishing best practices recommended by the ISSF but also to subjecting themselves to third party auditing. The PVR is a dynamic tool designed to document science-based improvements as they are gradually identified and is recognized and recommended by WWF International. Furthermore, the PVR also permits limitation of fishing capacity, given that only vessels already active or under construction at 31/12/2013 are allowed to be registered.

We believe in a responsible supply chain.

In addition to environmental sustainability, the social and economic sustainability of activities across the entire supply chain is just as important. For this reason, our business model is that of a responsible supply chain that allows us to spread the culture of shared values from far-off fishing areas to Italy.

Since the very beginning, these are the principles and values that have guided our company and that apply to all of our brands and all the countries in which we operate.



Respect for the environment



Our responsibility

We pay particular attention to our impact on the environment to offer a concrete contribution to the development of a sustainable future. We monitor the performance of our plants and ensure that our suppliers are made aware of topics regarding efficiency, energy saving and water consumption, providing them with guidelines regarding the optimum use of raw materials.



To protect the **integrity of the environment** in which we work.



To continue working towards **improving the environmental performance** of our production units.

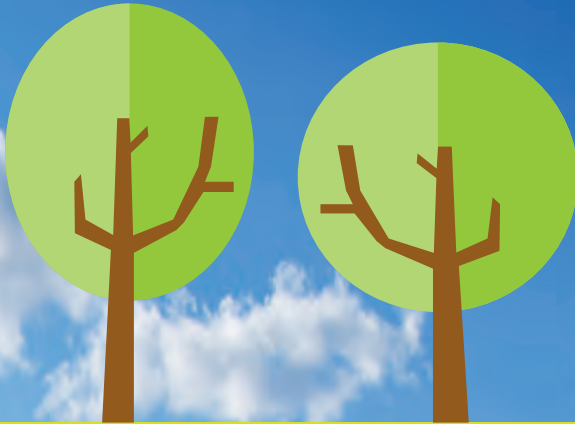


To identify and monitor any significant environmental impacts of our activities across the production chain while **assessing areas of improvement**.



To **raise awareness and collaborate** with our suppliers by sharing commitments and projects targeted at respecting the environment and reducing the impact of our production activities across the entire chain.





OUR MAIN STEPS

2011

Participation in the Biocopac project on research and innovative packaging.

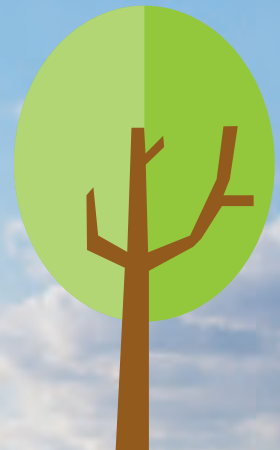
100% renewable energy for the Cermenate (Como) plant.

2012

Obtainment of ISO 14001 environmental certification for the Quimper plant (France).

2013

Environmental Impact Study (LCA) on Tuna in Olive Oil and Salmon Fillets.





Our environmental impacts

Given the long and complex nature of our supply chain, which starts in oceans across the world, our environmental sustainability must not only keep account of the impacts of our two plants in Italy and France, but also of those of the entire supply chain.

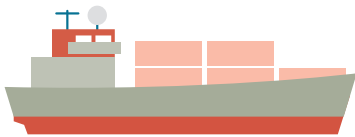
The CO₂ equivalent is the unit of measurement used to measure the GWP (Global Warming Potential) of greenhouse gases, i.e. their global warming potential.

A BUSINESS MODEL GEARED TOWARDS EFFICIENCY

Assessment of environmental performance is key to the ongoing improvement of our business model: an example is our production model developed for the tuna supply chain. At our Cermenate plant, ranked number 1 in Europe and one of the most modern in the world, we process the pre-cooked tuna loins. This means that we are able to reduce the impact of transportation of the raw material in Italy by more than 60% while simultaneously *generating value across the supply chain*, thereby supporting the local economies of developing countries.

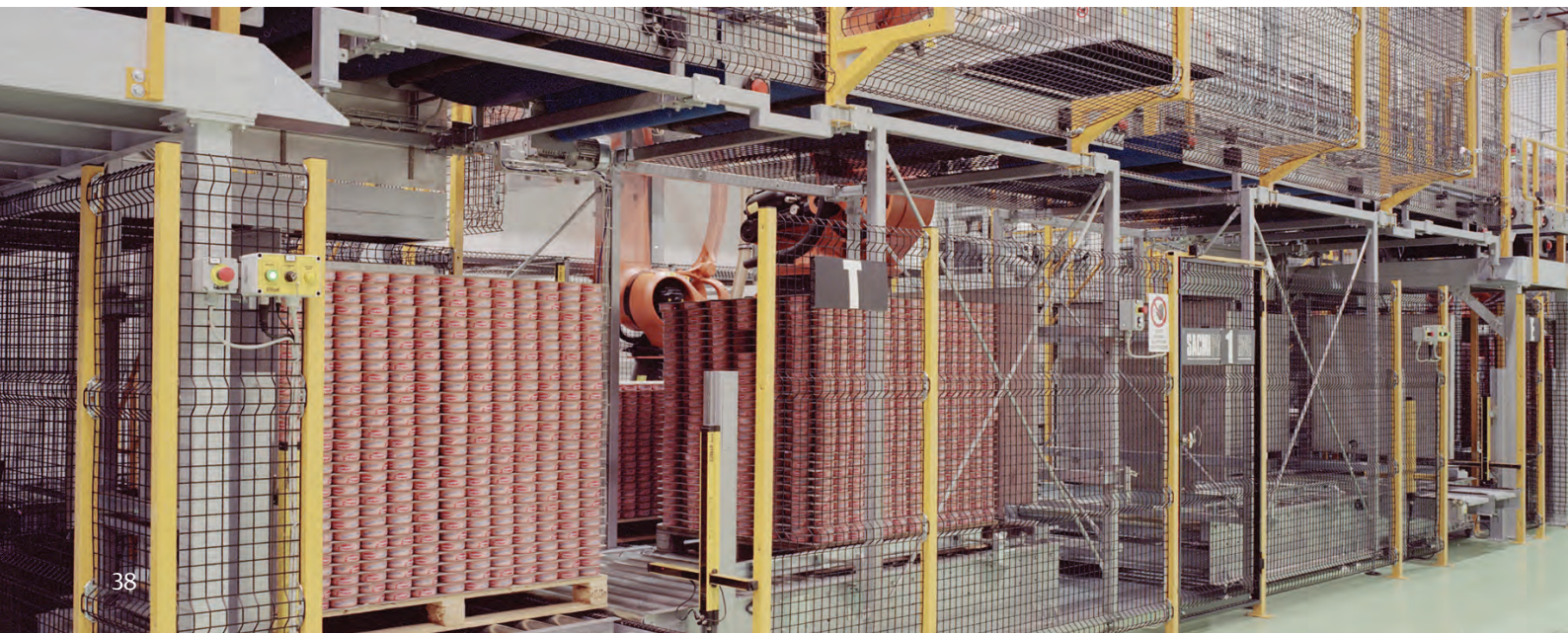
As a consequence, our environmental, social and economic performance continually provides us with the necessary input to make strategic, operational decisions. Based on this premise, we recently conducted an environmental impact study (LCA - Life Cycle Assessment) on two of Bolton Alimentari's signature products: Tuna in Olive Oil and Salmon Fillets.

Not only did the data that emerged provide an interesting starting point, but it also represented a management strategy aimed at identifying areas where there is room for improvement.



-60%

Reduction of the impact on raw tuna transportation, from the whole fish to pre-cooked tuna fillets (loins)

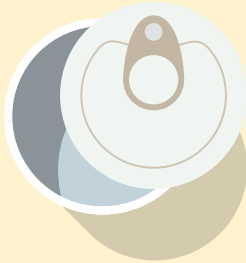


IMPACT OF EACH STAGE OF TUNA SUPPLY CHAIN IN TERMS OF GLOBAL WARMING POTENTIAL (KGCO₂EQ/KG)

STAGE 1

PROCUREMENT

70.9%

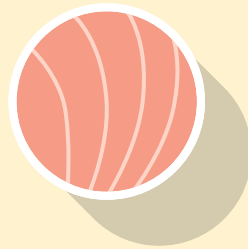


Fishing procedures, processing and consignment of tuna loins, production of packaging and of the other ingredients required prior to canning.

STAGE 2

PROCESSING

26.6%

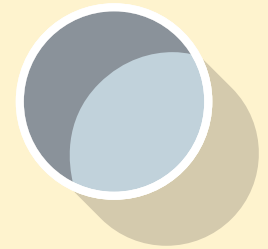


Arrival of the tuna loins, packaging and other ingredients at our plant, followed by processing and canning.

STAGE 3

DISTRIBUTION

2.5%



Distribution of products to sales points.

Source: environmental impact study LCA (Life Cycle Assessment) on tuna 80g

Study of environmental impacts

To improve the environmental impacts generated by our activities and to monitor those of our key suppliers in a complex system like that of the fish supply chain, during the course of 2013, we conducted a study (Life Cycle Assessment) on two products: our classic 80g can of tuna in olive oil and our 150g can of salmon fillets in olive oil.

The results of this study, the first in the world in the canned fish industry, will be used to improve environmental performance across the entire supply chain: from fishing methods and transportation of the fish to the production plant.



Life Cycle Assessment (LCA)

This is a technique to assess the environmental interactions of a product or service through all the stages of their life cycle.



EC directive 2009/28 defines energy from renewable sources as follows: "energy from nonrenewable fossil sources, i.e. wind, solar, aerothermal, geothermal, hydrothermal and hydroelectric (oceanic and hydraulic), bio-mass, discharge gases, residual gases from purification and biogas processes".

ENERGY CONSUMPTION

The consumption of electric energy is closely connected to the type of working processes conducted at our Cermentate and Quimper plants. At the latter mackerel and sardines also undergo a cooking process, while at Cermentate this does not apply since tuna loins are used. Since 2011, the Cermentate plant has used certified energy – mainly hydroelectric - originating from renewable sources. Within a framework of improving environmental impact, the same procurement policy will also be extended to the Quimper plant starting from 2015.

WASTE PRODUCTION

At our plants, we pay particular attention to the recovery of waste generated by production activities. At the Cermentate plant, 99.2% of waste is recovered and used for other activities, while at the Quimper plant, this figure accounts for 97%.



99.2%

Waste recovered at the Cermentate plant in 2013



97%

Waste recovered at the Quimper plant in 2013

WATER CONSUMPTION

Drinking water is an increasingly precious resource that needs to be preserved for the future. At the Cermentate and Quimper plants, water is used for defrosting and sterilization as well as for the functioning and cleaning of the plants themselves. Over the last three years, we have reduced average water consumption from 15.85 m³ to 14.75 m³.

Furthermore, we are also working towards implementing several innovative technologies already used in other fields, to substitute by 100% the water used to defrost ingredients. All of this has been made possible thanks to a Research and Development project and our partnership with the "Stazione Sperimentale Industria Conserve Alimentari" in Parma.



ISO 14001 - the set of requisites and guidelines necessary to define, implement and improve the environmental management system of an organization.

Environmental management system

This is the tool we use to constantly monitor and improve the environmental performance of our production plants.

The Quimper plant obtained ISO 14001 certification in July 2011, while the Cermentate plant is working towards obtaining said certification by 2015.

ENVIRONMENTAL IMPACT



Rio Mare Tuna
80g

← BY COMPARISON →



Milk half liter

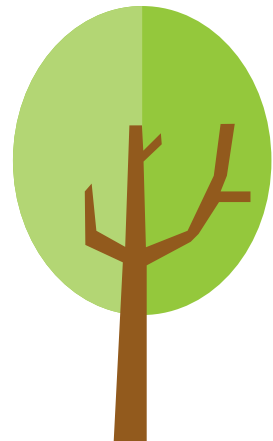
The environmental impact of a can of classic Rio Mare Tuna is 540g of CO₂ eq, less than that generated to produce half a liter of milk (720g CO₂ eq)²

² Source: Life Cycle Assessment Bolton Alimentari and <http://visualization.geblogs.com/visualization/co2/>

Stazione Sperimentale Industria Conserve Alimentari (SSICA)

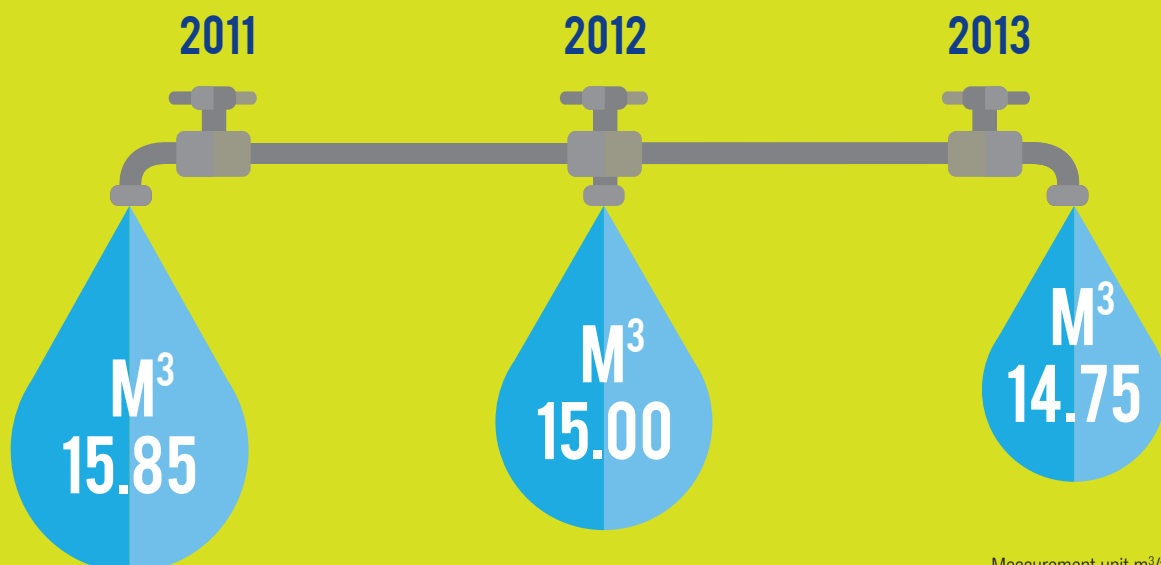
SSICA participates in national and international research projects and is one of the most important applied research institutions in the food canning industry both in Europe and throughout the world.

SSICA's objective is to promote the scientific, technical and technological progress of the Italian canning industry for fish, meat, fruit and vegetables through activities related to applied research, consultancy, training and dissemination.



WATER CONSUMPTION

This is the pondered average of water consumption at the fish canning divisions of Bolton Alimentari's plants, to achieve one unit of finished product

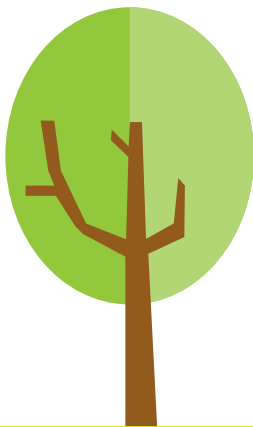


Measurement unit m³/ton

TRANSPORTATION OF THE FINISHED PRODUCT

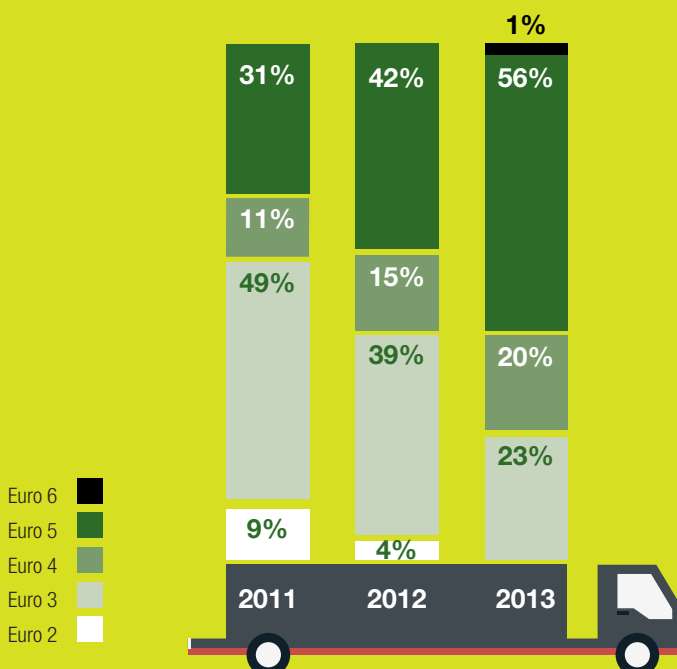
To transport our products from plants to logistic centres, and subsequently to end distributors, we avail ourselves of the collaboration of suppliers who are particularly aware of reducing their own environmental impact. In Italy, for example, in 2012, our key supplier received the prestigious “Lean & Green Award”, which endorses subscription to a category-based protocol, involving a 20% reduction of carbon dioxide emissions over a five-year period.

In particular, in the three-year period 2011-2013, this supplier reassessed its vehicle fleet, increasing the presence of Euro 4 and Euro 5 vehicles. Furthermore, due to the effect of fewer empty vehicles and an improved saturation of its vehicles used for transportation, between 2011 and 2013, it was possible to decrease CO₂ emissions per ton of product transported on our behalf by 6.8%.



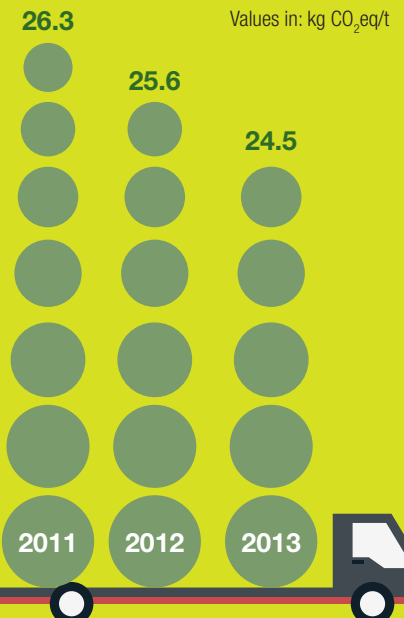
ENVIRONMENTAL IMPACT OF THE VEHICLES USED BY OUR SUPPLIERS

VEHICLE FLEET DISTRIBUTION



GREENHOUSE GAS EMISSIONS

for each ton of product



REDUCTION OF PACKAGING MATERIAL THICKNESSES

Over the years, together with our suppliers, we have made every effort to improve performance in the field of packaging. Our commitment is focused on reducing the thicknesses of packaging materials, thus generating a significant reduction in the use of raw materials. Each year, thanks to the reduction in the thickness of the metal used for each product unit, we save around 44 tons of tin plate. Similarly, since July 2013, we have committed to reducing the plastic film used to wrap our products for storage in the warehouse, a measure that will allow us to save 5.6 tons of material per year.



100%

The benefits of our packaging: total protection against oxygen, gas, light, humidity and other contaminants, thus guaranteeing a perishability rate close to zero.



44 TONS

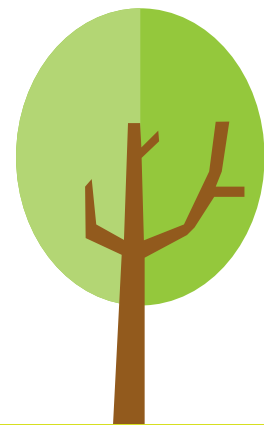
of tin plate saved each year, equal to the weight of about 40 utilitarian vehicles



5.6 TONS

is the annual savings goal of plastic film, equal to almost 1,000,000 shopping bags*

* 6 grams for a bag boasting a 14 liter capacity



RECYCLED IN ITALY



75.5%

Recycled steel in Italy

Data: ANFIMA - National Association of Metal Packaging Manufacturers, 2012.



79.7%

Paper recycled in Italy

Data: ANFIMA - National Association of Metal Packaging Manufacturers, 2012.



70.9%

Glass recycled in Italy

Data: CoReVe - Collection and Recycling of glass. 2012 results

Our packaging materials

Consist of a can or a glass jar and a cardboard wrapping. The can is a metal container fitted with an easy-to-open lid featuring a tab or a sheet of aluminum. The body of the can is coated internally with varnishes designed especially for food contact.

Particularly durable and safe, in addition to being designed to preserve the quality of the product intact, this type of packaging is also highly sustainable because, unlike other raw materials, it can be recycled ad infinitum.

By virtue of this particular characteristic we collaborate with [ANFIMA](#) to inform our consumers about the positive values derived from the use of this material. Furthermore, since 2007, we have also used glass jars, a material which, like metal, has infinite recycling potential.

The recyclable cardboard part, used to protect one or more cans from damage

caused by possible impacts, also carries useful legal and nutritional information for consumers.

Biocopac Project

In 2011, together with the Saupiquet brand, we subscribed to the Biocopac project promoted by the European Agency for Research, a body established by the EU to encourage research and innovation in the field of packaging.

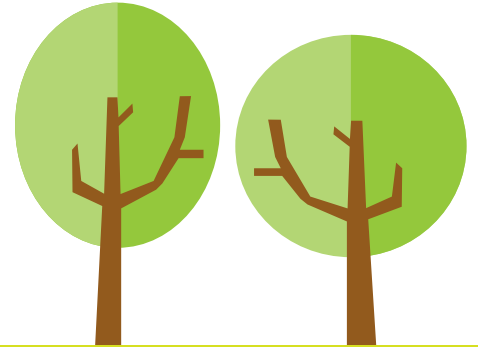
The objective is to develop a new protective varnish to be used on cans. The varnish is derived from by-products of agriculture, in particular from tomato peels discarded during processing.

BIOCOPAC PROJECT

6 EU countries involved
4 research centres 7 businesses

The next steps

Responsible Quality implies paying maximum attention to all production processes by monitoring different environmental impacts across the supply chain and searching for viable solutions to minimize them.



- 1 To maintain [ISO 14001 environmental certification](#) for the Quimper plant in France and to also obtain this certification for the Cermetate plant in Italy by 2015.
- 2 To identify **areas of improvement related to energy and water consumption** in the modernization projects of our production plants, identifying the right balance in the consumption of different natural resources.
- 3 To focus on possible initiatives to improve the reduction of **CO₂ emissions**.
- 4 To continue to **procure electric energy originating 100% from renewable resources** for the Cermetate plant and to extend the same practice to the Quimper plant by 2015, with the objective of achieving a 100% target by 2017.
- 5 To improve the performance of the **recovery of waste generated** from our plants, by maintaining a recovery level of at least 97%.
- 6 To work with our suppliers **to improve environmental impact across the supply chain**.
- 7 To continue to study and develop methods targeted at **reducing packaging materials** per product unit, as well as increasing the percentage of raw materials (e.g. such as aluminum) deriving either from recycling procedures or having environmental certification.
- 8 To continue to maintain the **recycling level of packaging materials used for our products at 95%** while ensuring that our consumers are regularly updated about topics related to recycling.
- 9 To **compile a mapping of raw material suppliers by 2015**, giving preference to those who are able to provide tangible evidence of their commitment to sustainability (e.g. certification).



Respect for people





Our responsibility

Our principles of Responsible Quality are confirmed in the Code of Ethics of the Bolton Group, of which we are a part. The concrete application of these guidelines, both within the company as well as across the supply chain, to ensure that it becomes part of “business as usual”, is one of our daily commitments.



To consider people, with their culture and know-how, as the **real driving force of the company**.



To listen to our employees, to respond as best as possible to their expectations and to encourage their **professional growth**, ensuring job satisfaction.



To heighten our employees' awareness about topics related to sustainability and to spread this culture across all corporate levels.



To develop social **wellbeing** and contribute to the improvement of the living conditions of all the people involved in the supply chain.



To share the principles expressed in the Bolton Group's **Code of Ethics with our suppliers**, in order to guarantee that they respect these principles.



OUR MAIN STEPS

2011

Initiation of our collaboration with the Associazione Banco Alimentare della Lombardia.

2012

Initiation of our participation in National Food Collection Day.

Publication and adoption of the Bolton Group Code of Ethics.

2013

Launch of the corporate welfare program Bolton for You.

OHSAS 18001 certification for the health and safety of the Cermenate plant.

Launch of the “Cura della Prima Infanzia ed Educazione alle Isole Solomon” project, in partnership with Save the Children.



A responsible supply chain

Based on the belief that we play an important economic and social role, we are committed to continually improving and developing our supply chain in a responsible manner, investing not only in technological innovation, but also in the professional growth of the people who work for us.

OUR DEVELOPMENT MODEL

We have adopted a procurement and production management model that encourages the economic growth of local economies of developing countries. This has been achieved by validating the enormous natural resource represented by tuna, often one of the most significant sources of income of these countries.

It is here that our suppliers of loins are headquartered, i.e. the pre-cooked tuna fillets on which the production of the entire Cermentate plant, the largest in Europe and one of the most modern in the world, is based.

These loins are processed by hand in fishing areas. This method impacts positively on local economy with the resulting creation of jobs at production

OUR SUPPLIERS

Suppliers

These are our real partners. Not only are they asked to guarantee the supply of safe, high-quality products, but also to conduct activities in compliance with the values and operating principles of our company, as outlined in our Code of Ethics.



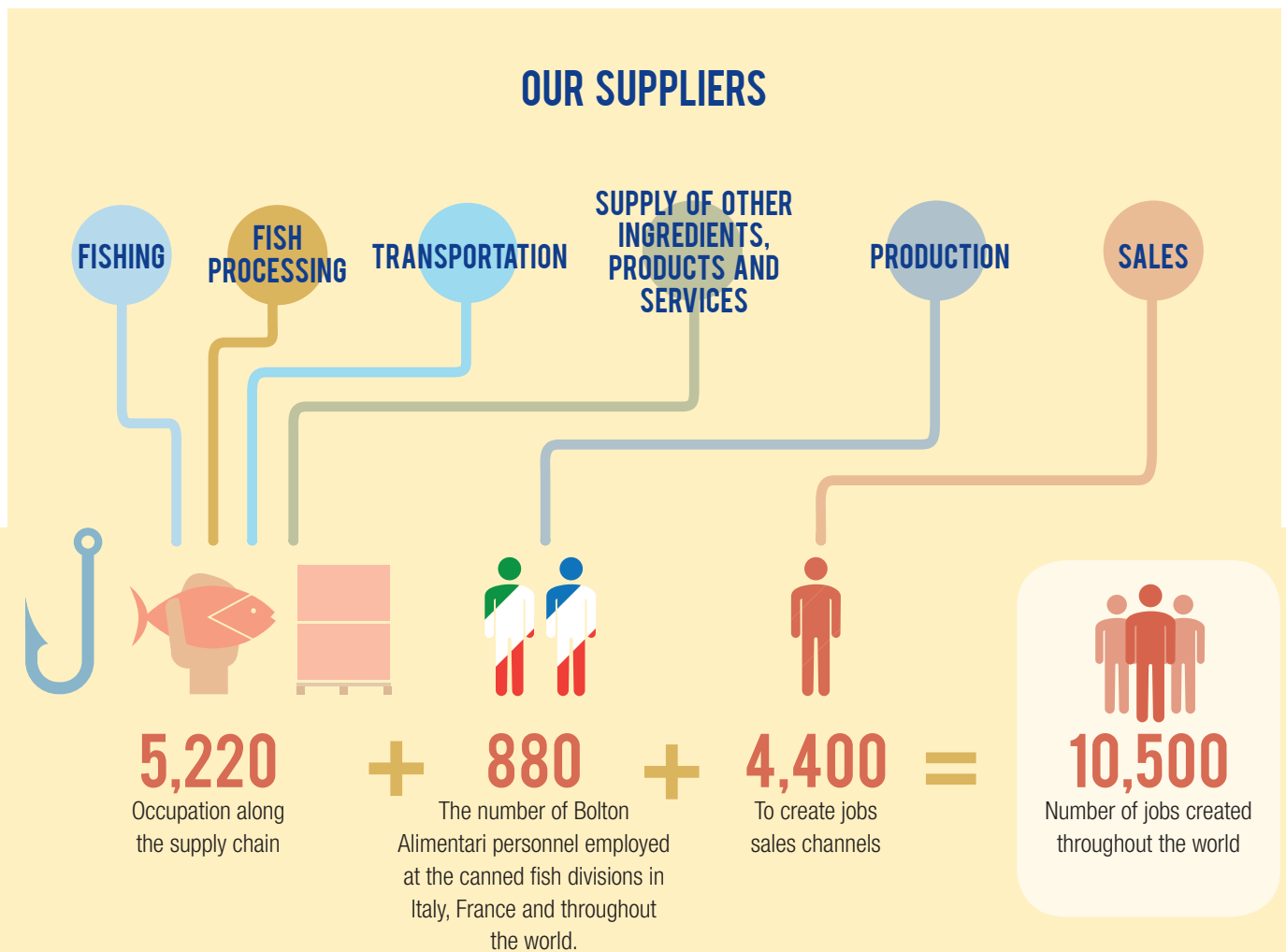
plants. Furthermore, the recent decision to use Pole & Line caught tuna has generated the reactivation of small local fleets in various emerging countries, creating prospects for economic, social and cultural development. This is a model based on the philosophy of sustainability and the generation of shared value, applied across the entire production chain, from fish procurement areas to the end consumer. Based on a recent study conducted by us on the calculation of indirect employment, this management model has guaranteed more than 10,500 jobs throughout the world.

OUR ETHICAL CODE

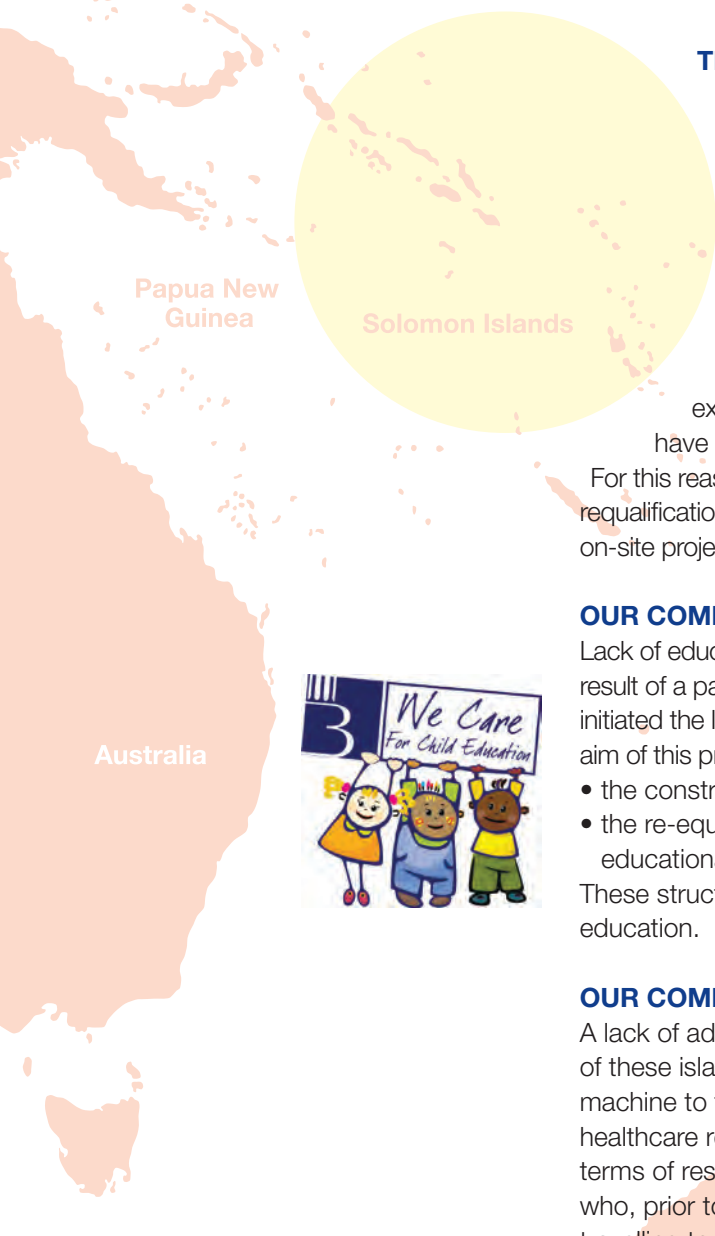
This code summarizes the key principles on which our activities are based and it allows in-depth sharing of the guidelines and values to which we aspire. Therefore, the Ethical Code is endorsed by all those who work in the name and on behalf of the Bolton Group.



The Code of Ethics of the Bolton Group



Study carried out by Ernst & Young, taking into account the production activities of Bolton Alimentari Canned Fish Division in the year 2012, in Italy and in the rest of the world.



THE SOLOMON ISLANDS

The Solomon Islands are one of the areas from which we source our tuna, including tuna caught using the Pole & Line fishing method. In this country we have developed the local fish supply chain (plant, fleet) in strict collaboration with our partner TriMarine International (TMI) from whom we purchase the loins, i.e., the pre-cooked tuna fillets that we use at our Cermentate plant. This has enabled us to enhance the skills and resources of the local population, improving both their economic and living conditions. The Solomon Islands are the most recent, widespread example of our Responsible Supply Chain: a business model we have adopted for some time now and in which we firmly believe.

For this reason, we make every effort to continue to improve it. In addition to requalification of the fish supply chain, we have also invested in numerous on-site projects targeted at improving the living conditions of its inhabitants.

OUR COMMITMENT TO EDUCATION

Lack of education is one of the largest problems in the Solomon Islands. As the result of a partnership between the Bolton Group and Save the Children, we initiated the launch of the [“Early Childhood Education and Care”](#) project. The aim of this project is to facilitate young children’s access to education through:

- the construction and equipping of two new nursery schools;
- the re-equipment of five nursery schools with furnishings, books, educational material and toys.

These structures will allow countless pre-school children to receive quality education.



OUR COMMITMENT TO HEALTH

A lack of adequate healthcare is a serious issue affecting the population of these islands. For this reason, we decided to donate a blood analysis machine to the Helena Goldie hospital in Munda, one of the Island’s healthcare reference points. This machine has served as an invaluable tool in terms of responding to the diagnostic requirements of the inhabitants of Noro, who, prior to its arrival, were forced to undergo the risk and discomfort of travelling to the faraway capital of Honiara in order to take a single blood test.



OUR COMMITMENT TO THE COMMUNITY

Through a logistics support system for the consignment of goods from Italy to the Solomon Islands, we support the local activities of AMIS (Amici Missione Isole Solomon), a non-profit Italian organization established in 2001, which works on improving the living conditions of the local population. We also contributed to the construction of an Assembly Hall for the community of Noro, where our partner plant is located, which will serve as a meeting place for assemblies and celebrations for the community.



A COMMUNITY TO SUPPORT

The Solomon Islands

The Islands are part of [PNA \(Parties of the Nauru Agreement\)](#), an agreement between 8 countries of Oceania (Papa New Guinea, Kiribati, the Federated States of Micronesia, the Marshall Islands, Nauru, Palau, the Solomon Islands and Tuvalu) targeted at sustainable tuna fishing. Based on the Index of Human Development, they are ranked 142 out of the 186 least developed countries.



92%

Members of the population with no access to drinking water



23.4%

Illiteracy rate of the local population



32%

Members of the population who have healthcare coverage

Data source: Human Development Report 2011, "Sustainability and Equity". United Nations Development Program. New York. 2011

RELAUNCH OF THE FISH SUPPLY CHAIN ON THE SOLOMON ISLANDS

The plant

Boasting as many as 1,000 employees, 99% of whom are locals, the plant represents a source of earning and subsistence for more than 7,000 families and is the largest production complex on the island.

Fleet

Our partner TriMarine International (TMI) has not only financed modernization of the factory, but also expansion of the local NFD fleet. Today, the fleet comprises nine fishing vessels (five Purse seiner and four Pole & Line) equipped with onboard fish-freezing systems and provides jobs for 300 direct employees, 96% of whom are locals.





Our people

Since our inception, people have been at the heart of our activity. We have strived to listen to and observe the requirements of those who contribute to the success of Bolton Alimentari on a daily basis. Accordingly, we are committed to satisfying the expectations of the people who give life to the company, through the creation of a working environment which attracts, retains and validates talent.

ITALY AND FRANCE

These countries are at the heart of our production. The Italian Cermenate plant, the legal headquarters of the company, is the largest fish canning plant in Italy and Europe, the flagship for canned tuna and salmon.

Following an important modernization project in 2013, it is currently one of the most technologically advanced plants in the world.

The French Quimper plant is the production hub of canned mackerel and salmon fillets. Here, in 2013, we installed a new efficient mackerel fillet production line.

75
NEW HIRES UNDER 30
IN THE LAST THREE YEARS



THE PEOPLE

Bolton Alimentari's canned fish division boasts 880 resources, almost all of whom have an open-ended contract.**

Over the past three years, the number of employees has remained more or less stable.

** Internal data

CERMENTATE

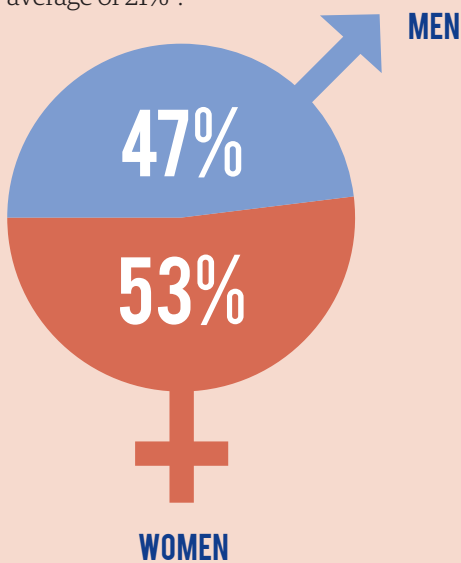


QUIMPER

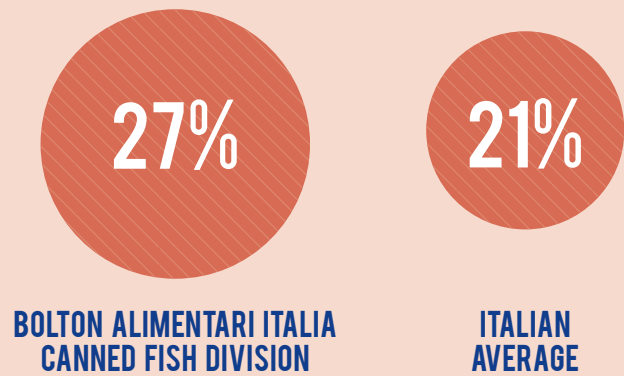


FEMALE WORKERS

Women account for 53% of our work force. In particular, at Bolton Alimentari Italia, the women account for a percentage of 27% of the managerial and executive section: a figure that is higher than the current Italian average of 21%*.



FEMALE MANAGERS AND EXECUTIVES IN THE COMPANY



In our Group, the presence of women holding managerial and executive positions is higher than the Italian average.

* Source: Manager Italy, Women Report 2014

Average age of our employees

The average age of our employees is around 45; in addition to an extension of the retirement age, this data is explained by a low turnover and is indicative of the solid relationships with our employees, thereby encouraging their permanent employment in the company, while leaving significant room for new recruits.

Over the past three years, we hired **75 workers under the age of 30**, 56% of whom are women.

AVERAGE AGE OF BOLTON ALIMENTARI EMPLOYEES CANNED FISH DIVISION

ITALY Age			FRANCE Age
> 50	32%	36%	> 50
41 - 50	34%	28%	41 - 50
31 - 40	24%	21%	31 - 40
< 30	10%	15%	< 30



OHSAS 18001

Is an international occupational and safety management system for corporate workers.

Frequency Index

corresponds to the ratio between the total number of accidents and man-hours worked, multiplied by 1,000,000.

PERSONNEL TRAINING

Training is a key expression of our founding principles, and the programs organized have multiple objectives. Some of the most important objectives are to help people at all levels and in all roles to improve the skills required to perform effectively in different corporate roles, to be better equipped to face market challenges, and to adapt to technological evolution.

All of this is translated into a complex process of training activity management that responds to the requirements of the development of professional, managerial and technical skills. In keeping with corporate strategies, this program serves as a back-up to various corporate projects, with particular reference to topics regarding occupational Safety and Product Quality.

SAFETY IN THE WORKPLACE

Our in-depth focus on safety in the workplace meant that in Italy in 2013, the average frequency of accidents was around half that of the average reported in the food industry sector, registering a frequency of 32.8 accidents per million hours of work.

Furthermore, thanks to interventions involving automation of our production lines which increased operator safety, we have reduced the index of serious accidents over time.

In 2013, the OHSAS 18001 management system was introduced at Cermenate, thus allowing for better, more effective safety management. This explains why the plant in Quimper (France) is also currently engaged in the process of acquiring this certification.

AVERAGE FREQUENCY OF ACCIDENTS IN ITALY IN 2013

32.8

Accidents per million working hours in the Italian food industry*

Source: 19° Responsible care report, Federchimica



33

Employees involved in managerial development courses



60%

New graduates hired following participation in our internship program

Development plans

In addition to traditional courses, we also organize training courses to guide professionals on their career paths in a bid to increase their knowledge of business and development of managerial skills.

In particular, our training offer envisages two Managerial Development Programs designed to encourage and reinforce winning behavior, in keeping with Group expectations and values.

Integration plan

Each year, thanks to our **Internship Program**, we select and integrate new graduates into the company. This program is targeted at evaluating on-site growth potential, with an expectation of furthering corporate advancement. In the three-year period between 2011 and 2013, around 60% of new graduates participating in our Internship Program were hired by us to work in the business sector, in logistics and in business support roles.

6,800

Total training hours
disbursed in 2013

HOURS OF TRAINING CONDUCTED AT BOLTON ALIMENTARI'S FISH CANNING DIVISION

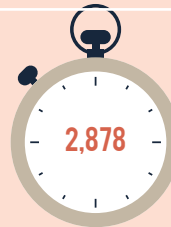


ITALY

2011

2012

2013

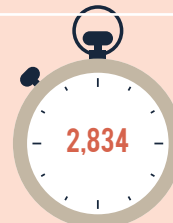


FRANCE

2011

2012

2013



Quality of life

At Bolton Alimentari, we recognize the value of people and their wellbeing, both inside and outside the work place. For this reason, we focus particular attention on corporate welfare.

In Italy, our employees benefit from the "Bolton for You" program launched in 2013 by the Bolton Group.

Its strength lies in responding to the real needs of employees, detected and monitored by means of questionnaires that also register the index of appreciation of available

services. Thanks to the "Bolton for You" portal, each employee is given the option of learning, collecting information and using the services in place, related to four specific areas: health, family, saving and free time.

60%

Employees who requested Bolton for You services

54%

Employees who filled out the questionnaire on Bolton for You services, assigning a high utility rate to the project





Our social projects

Our reduction of food waste aids in the effort to manage sustainable food and to ensure food for all: bearing this in mind, for many years we have donated our products to volunteer associations working in this direction.

In particular, over the last few years, we have worked in close collaboration with the associations of the European Food Bank Federation present in Italy and France, engaged in recovering and distributing unsellable though consumable products, e.g. due to defective labeling, to people in need.

SUPPORTING THE FOOD BANK

Our collaboration with the Lombardy-based [Associazione Banco Alimentare](#) began in 2011, with the objective of recovering surplus food from the warehouse of the Cermenate plant and from large-scale retailers. The donation of canned fish is important for the Food Bank because in addition to boasting long-term **conservation, the packaging of these products is particularly safe and resistant and therefore suitable for redistribution.**

However, it is also important because, above all, our products contribute to providing “noble” proteins, several B group vitamins and Omega-3, often lacking in the diets of the beneficiaries. Furthermore, thanks to our Siticibo program, implemented at the initiative of the “Fondazione Banco Alimentare”, we deliver around 8,000 uneaten meals each year from the canteen of our Cermenate plant to canteens serviced by Siticibo.

In addition, to mark “National Food Collection Day”, a significant number of our employees actively participated in the “Adopt a supermarket”

The Food Bank is a non-profit Foundation which recovers production surplus from the food industry in order to redistribute it free-of-charge to associations and charitable bodies.



109 EMPLOYEES

Participated in the
National Food Collection Day
in 2012 and in 2013



initiative, working alongside Food Bank volunteers, helping them to collect products from one of the sales points participating in the event. In order to raise awareness amongst youngsters, our **Best Food Generation** project, developed in collaboration with Expo 2015 and currently celebrating its third year with the Food Bank, enlightened primary school children about the subject of food wastage.

In France, our Quimper plant also collaborates with volunteer associations that are authorized to pick up surplus food directly from the plant.

The Food Bank's Siticibo project has the objective of recovering and immediately redistributing cooked surplus food not served in organized catering and unsold fresh food from supermarkets.

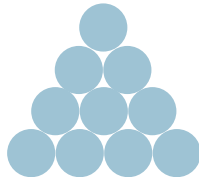
367

Italian non-profit organizations that have received our products through the Food Bank



1.1 MILLION

cans donated in 2013 in Italy and France, equal to around 120 tons of product



8,000

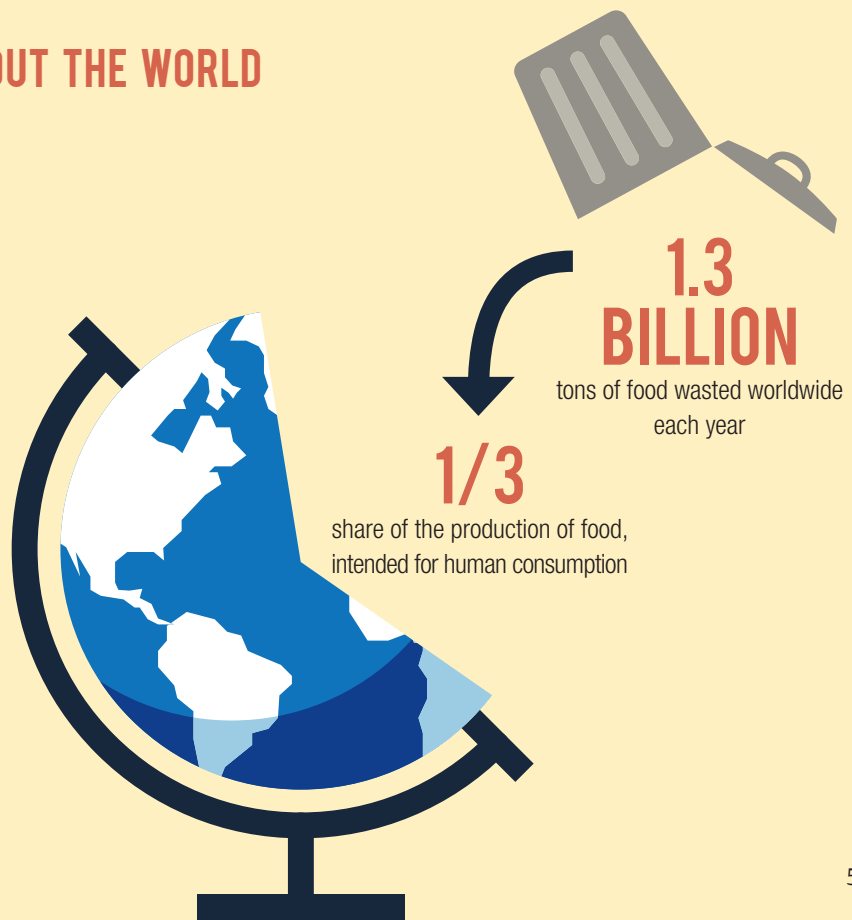
meals per year not consumed at the Cermenate canteen and donated thanks to the Food Bank's Siticibo project



FOOD WASTAGE THROUGHOUT THE WORLD

The phenomenon of food wastage represents one of the main global paradoxes in the western world. According to the 'Food Waste Footprint Report: Impacts on Natural Resources', published in September 2013 by FAO, each year, 1.3 billion tons of food*, equal to around one third of the total production of food destined for human consumption, goes to waste.

Besides the issue of food wastage *per se*, there is also the question of the unnecessary consumption of resources to produce it.



* Source: FAO Food Waste Footprint: Impacts on Natural Resources Report



The next steps

Responsible Quality means acknowledging the value of all people, from our employees to our suppliers, from all those who work with us to the communities in which we operate.



- 1** **To listen** continuously to the **requirements of our employees** in order to improve the support that the company is able to offer in terms of life-work balance.
- 2** To increase the professional skills of our employees through targeted training **programs** to ensure that the issue of sustainability is increasingly integrated into all areas of the company.
- 3** **To support the economies of the places in which we operate** by improving the living conditions of communities and families of workers through the use of targeted projects while collaborating with the humanitarian associations already active in the area.
- 4** To renew **OHSAS 18001 environmental and safety certification** at the Cermenate plant in Italy and obtain certification for the Quimper plant in France by 2016.
- 5** **To share the Bolton Group Code of Ethics** with all our suppliers to ensure the items contained therein are included in their control procedures.
- 6** **To cooperate with our suppliers** and assess their strengths and any improvements made from a point of view of environmental and social sustainability.

The value of wellness





Our responsibility

For years, countless individuals have entrusted us with a significant part of their diets. Responsible Quality means conveying the characteristics of our products in a clear, transparent manner and creating a relationship of trust with our consumers. This is why, day after day, we work tirelessly to choose only the best ingredients, verifying their quality and making sure we know their origins.



To carefully select ingredients using strict internal qualitative standards.



To guarantee **full traceability** of all ingredients and the finished product across the entire supply chain, using only the most advanced IT technologies.



To implement a program of stringent internal and external controls **to cross-check the quality** of our products, supported by the expertise of certified laboratories and the use of state-of-the-art technologies.



To vet and monitor our suppliers in order to ensure **compliance with our quality requisites**.



To collaborate with nutritionists and scientific institutions in order to **increase awareness about the benefits of fish and our products**.



To advocate conscious dietary choices among our consumers in order to improve the quality of their eating habits and life styles, thus **contributing to individual and collective wellbeing**.

OUR MAIN STEPS

2010

Scientific dossier on fish consumption and related health benefits, in collaboration with the [Nutrition Foundation of Italy \(NFI\)](#).

2011

Scientific study on [savory, fish-based snacks](#), in collaboration with the [Nutrition Foundation of Italy \(NFI\)](#).

2012

Launch of the “BEST FOOD GENERATION” educational program at schools in partnership with EXPO 2015.

2013

Initiation of our collaboration with health guru and chef Marco Bianchi.

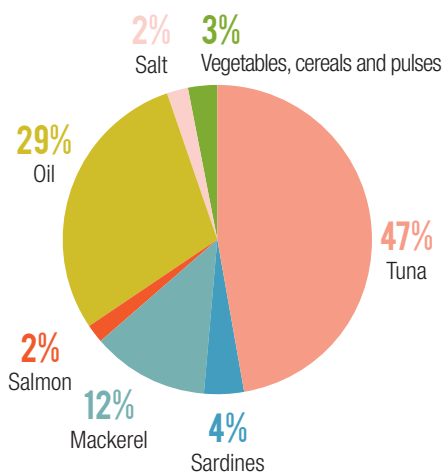




Our quality products

The success of our products in Italy and throughout the world is the result of an in-depth focus on quality and consumer requirements, achieved through the meticulous selection of raw materials, scrupulous controls and ongoing activity in the field of research and development. As a **European leader** in the canned tuna market, we are aware of playing a key role in educating consumers about healthy eating habits. It is for this very reason that we are committed to spreading information about the nutritional benefits of canned fish.

SUPPLY OF RAW MATERIALS USED BY BOLTON ALIMENTARI'S CANNED FISH DIVISION



RAW MATERIALS

The quality of the end product stems from the quality of the ingredients used. The raw materials that we purchase must, therefore, conform to the strictest standards and are selected to satisfy the qualitative requirements of our products.

For example, prior to being sent to our production plant, the tuna loins used at Cermenate are carefully assessed according to various parameters including colour, flavour and consistency.

Only select quality olive oil, made from Mediterranean olives and carefully processed in Italy at technologically advanced plants, is used in our products. This ingredient must also comply with strict requisites in terms of colour, flavour and aroma regularly monitored by Quality Control.

Cleaning of tuna

This process is key to guaranteeing product quality. More than 70% of canned tuna produced throughout the world is only subjected to one cleaning process; conversely, the cleaning method used for our tuna loins involves a double cleaning process. This process, performed entirely by hand, is now recognized as a global benchmark quality standard. Double cleaning guarantees the excellence in quality that distinguishes our products.

DOUBLE CLEANING

The tuna used by Bolton Alimentari is subject to a double cleaning process, performed entirely by hand



CONTROLS

Thanks to the expert support of certified laboratories, we perform countless controls on raw materials and finished products.

To monitor the sensory performance of our products on the Italian market, we conduct a range of quantitative and qualitative product surveys each month. To achieve this goal, in addition to involving a trained panel of 100 consumers, we also collaborate with a specialized institution (ADACTA).

Overall, the number of products tested in Italy in 2013 accounted for some 100 items and saw the involvement of more than 2,000 consumers.



ISO 9001

A voluntary technical standard that establishes the requisites to implement a quality management system both within the company as well as across the entire supply chain.



OUR ANNUAL CONTROLS

MORE THAN 5,000

analyses are conducted on raw materials

MORE THAN 15,000

analyses are conducted to monitor the presence of histamines and mercury

AROUND 50,000

organoleptic controls are conducted on the finished product



AROUND 4,000

analyses are conducted on samples of all finished products

Histamine: a substance produced by naturally-occurring bacteria, when fish are left for too long at room temperature.

Mercury is found in all aquatic organisms. It is a naturally-occurring metal that, though deriving from rock erosion or volcanic activity, can also come from certain products or human activities such as industrial production, pesticides and drugs. The values found in our tuna products are 10 times lower than the limits established by European legislation.*

* Due to the presence of methylmercury in our fish products, Italian legislation makes recourse to EC Regulation no. 1881 of 2006 'Maximum levels of certain contaminants in foodstuffs'



ISO 22005
Certificate n° 689/002
Site Traceability

A voluntary technical standard that establishes requisites of a technical-organizational nature to implement a system of traceability, both within a company, as well as across the entire supply chain.

TRACEABILITY OF OUR PRODUCTS

Food safety is a key requisite for all our products. Similarly, traceability is an indispensable tool to guarantee this requisite. For this reason, we register the origin of all products, ingredients and packaging using a sophisticated tracking system which enables us to reconstruct the story of each can and to cross-reference the data, analyses and controls conducted on each product across the supply chain. Our traceability system is certified in accordance with the ISO 22005 standard "Traceability system in agricultural and food chains".

INSTITUTIONAL PARTNERSHIPS

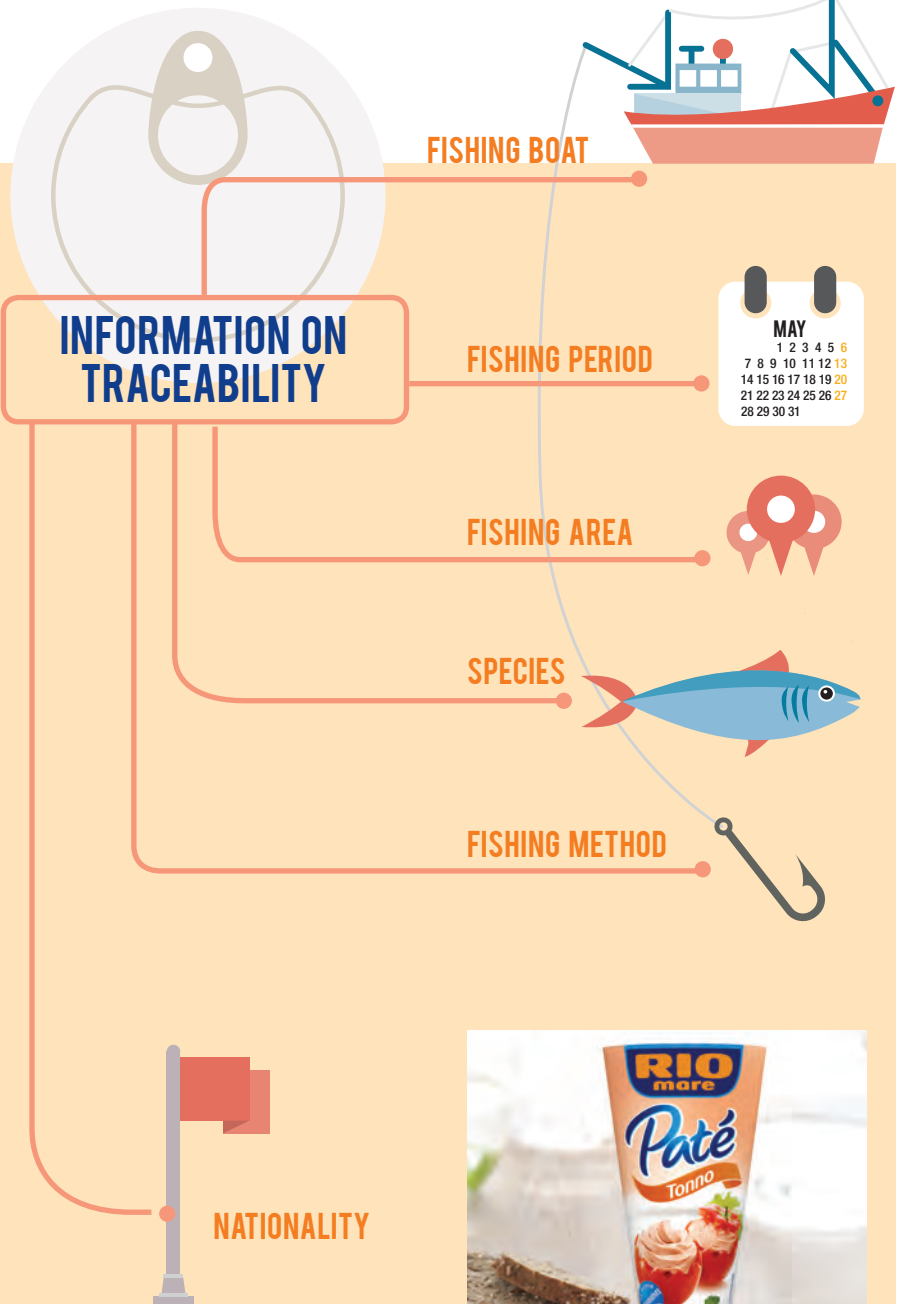
To contribute to the development of scientific research and promote interdisciplinary surveys in this sector, we chose to become members of the Nutrition Foundation of Italy (NFI), a non-profit association constituted by a Scientific Committee of experts boasting recognized skills in various disciplines associated with the food industry. Within this framework, we play an active role as a member of various groups whose aim is to contribute to the innovation of the food industry. These groups include [Leatherhead Food Research](#) and [Campden](#), which periodically organize events targeted at addressing issues facing European food industries, from raw materials to packaging.

In collaboration with NFI, we published a [“Scientific dossier on fish consumption and health benefits”](#)



Source: company website





Tuna traceability system

Our traceability system provides useful information such as: type of fishing vessel, nationality, geographic area, date of fishing, fishing techniques used, canned tuna species and date of canning. This means that at any time we are able to assess the quality of the work performed by suppliers across the supply chain.

Furthermore, in the event of defects being found in any one can, we are rapidly able to trace other similar defects characterized by the same route and the same biography in order to remedy the situation prior to the products being marketed.

Consumers can log into the [Rio Mare](#) and [Saupiquet](#) website to request information regarding product origin: species fished, period, fishing method and fishing area, the name of the fishing vessel and its nationality.

Study on product benefits

In collaboration with the Nutrition Foundation of Italy (NFC), we conducted surveys to verify the nutritional benefits of our products.

In particular, we conducted a comparative study showing how canned fish maintains the same nutritional properties as fresh cooked fish. Furthermore, another study also highlighted the benefits provided by a savoury fish-based snack.

Research to improve products

Ongoing collaboration with technical and scientific partners is also targeted at the continuous improvement of products from a sensory point of view.

In particular, in 2013, together with Milan's Università degli Studi, we conducted a study on new salmon production and canning techniques to ensure that, from a sensory point of view, the product is interchangeable with fresh, home-cooked salmon.



Communication that's good for you

Fish is a foodstuff rich in proteins, Omega 3 and good fats. It is also an excellent source of the minerals often lacking or rarely eaten in our everyday diet yet key to the wellbeing and health of individuals. In our role as an industry leader, in collaboration with scientific partners and expert nutritionists, we are committed daily to informing consumers about the nutritional benefits of canned fish and correct eating habits.

Omega 3 are essential fatty acids particularly present in fish. The intake of 250 mg Omega 3 per day contributes to normal cardiac function in the context of a varied and balanced diet.

PACKAGING

Packaging is one of the most immediate and direct sources of information for consumers, thus explaining why we are highly focused and committed to highlighting the nutritional benefits of our products.

For example, the packaging on our 'Insalatissime' gives information about the intake of nutrients, stating whether they are a source of protein or fiber or a source of iodine and phosphorous or Vitamin E, while the labeling on our mackerel and salmon packaging also highlights the presence of beneficial Omega-3 fatty acids. This enables the consumer to make easy, product-conscious choices based on his/her nutritional requirements.



Best Food Generation

In collaboration with Expo Milano 2015, whose theme is 'Feeding the Planet, Energy for Life', we have developed a four-year program targeted at spreading the culture of responsible nutrition throughout Italian primary schools. With the awareness that healthy eating habits are learnt at a young age, the program has involved students and their families in topics related to the food pyramid, sustainable supply chains and food wastage.

BEST FOOD GENERATION PROJECT FIGURES FOR THE FIRST TWO EDITIONS

600,000

Children involved at
9,600 schools



15,000

The number of educational kits distributed. These kits contained 790,000 recipe booklets for families and 39,500 classroom posters.

3,205

Schools participating in the competition that awarded prizes to 24 winners

1

Special prize awarded by the Sodalitas foundation for innovative initiatives in support of topics related to Expo 2015 "Feeding the Planet, Energy for Life".

COMMUNICATION

We are deeply committed to disseminating correct, clear and immediate information regarding the nutritional value of our products, especially information regarding the benefits of eating fish, on all communication channels: from packaging to sales points, from websites to social networks, and to press offices activities.

188,087

Visits to the Rio Mare website
(January 2013 - December 2013)



MORE THAN 100,000

fans on Facebook



8,000

tasting sessions all over the world



Collaboration with Chefs and Scientific educators

To spread the principles of correct nutrition and the benefits of eating fish, we have developed several communication projects in collaboration with chefs and scientific educators including: the publication of recipes and video-recipes on corporate social channels and the distribution of recipe books at mass retail sales points.

500,000

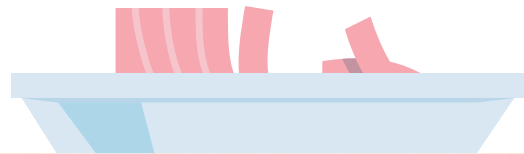
cookbooks distributed





The next step

Although steering the right course is a long and often complicated business, we are absolutely determined to pursue it. This explains why we will continue to make every effort to commit to Responsible Quality in the three-year period between 2014-2016, by implementing systems, methods and programs that will allow us to continually improve our products and communication with our consumers.



1

To continue to **develop studies and research** on the nutritional effects of our ingredients and products in order to point consumers in the right direction when they make product choices that best suit their requirements.

2

To integrate an assessment of the nutritional benefits of new products and their **impact on consumer wellbeing** during development and creation stages.

3

To develop annual **communication projects on the nutritional benefits of canned fish** and correct nutrition for individuals, in collaboration with research institutions, doctors and nutritionists.

4

To renew ISO 22005 certification for food chain traceability and to extend information on traceability to other fish, besides tuna, that we use as raw materials, by 2015.

5

To include an **indication of the scientific name of the species** on labeling and also, where possible, an indication of ocean of origin.

6

To maintain ISO 9001 certification, i.e. system quality management.

Glossary

Aquaculture

Over the last few decades, the practice of aquaculture, both in freshwater and marine environments, has grown significantly, currently contributing to around 20-30% of global fish consumption. Like all farming activities, this procedure also entails paying maximum attention to the environmental impacts caused by a high concentration of animals. One of these is the risk of eutrophication, an excessive growth of vegetable organisms that could cause impairment of the aquatic ecosystem. To prevent this risk, our suppliers in Norway and Chile have enforced the "rotation" of areas subjected to aquaculture.

Certification under the ISO 9001 standard

The ISO 9001 standard establishes the requisites to implement a quality management system both within a company as well as across the supply chain.

Certification under the ISO 22005 standard

The ISO 22005 standard provides the principles on which to build and develop a Traceability System in the food chain.

Certification under the ISO 14001 standard

The ISO 14001 standard defines the requisites to implement an environmental management and safety system within a company.

Certification under the OHSAS 18001 standard

The OHSAS 18001 standard establishes the necessary requisites to implement a safety and health management system within a company.

MSC Certification

MSC certification, based on the standard of sustainable fishing and the traceability of fish products, guarantees product sustainability from catch to consumer. It is promoted by the Marine Stewardship Council, an international independent non-profit organization, whose founders include the WWF.

Corporate Social Responsibility (CSR)

CSR is a company's sense of responsibility towards the impact that its activities and decisions have on society and the environment. According to the definition given by the European Commission regarding social responsibility, enterprises should have in place a process to integrate social, environmental, ethical human rights and consumer concerns

into their business operations and into their core strategy in close collaboration with their stakeholders, with the aim of:

- doing everything possible to maximize the creation of a shared value among their owners/shareholders as well as other stakeholders involved and the company in general;
- identifying, preventing and mitigating possible adverse effects which enterprises might have on society.

CO₂ equivalent

The CO₂ equivalent is the unit of measurement used to measure the Global Warming Potential (GWP) of greenhouse gases, i.e. their global warming potential.

Dolphin Safe

The program instituted by the Earth Island Institute (EII) to protect dolphins which, to date, has reduced their mortality by 98%.

Double cleaning

Is a process whereby tuna are subjected to a double cleaning.

Energy from renewable sources

EC directive 2009/28/CE defines energy from renewable sources as follows: "Energy from non renewable fossil sources i.e. wind, solar, aerothermal, geothermal, hydrothermal and hydroelectric (oceanic and hydraulic), biomass, discharge gases, residual gases from purification and biogas processes".

FAD

Fishing Aggregating Devices are rafts or buoys with transceivers that are deployed in the ocean prior to fishing so that conditions capable of attracting schools and making fishing more efficient are recreated underneath them. This technique was discovered by fishermen who observed what happens in nature when tree trunks or other floating objects are found in the sea.

Starting from the 1990s, FAD use has increased considerably. One of the main problems involves the unintentional capture of other marine species that either gather under the FAD or risk becoming entangled.

To reduce this phenomenon, the ISSF has conducted countless studies over the past few years to optimize their design, improving handling and use and limiting environmental impact through the use of biodegradable materials (ECO FAD).

Food and Agriculture Organization (FAO)

The FAO is a specialized agency of the United

Nations whose mandate is to help eliminate hunger, food insecurity and malnutrition, make agriculture more productive, improve the living conditions of rural populations and contribute to global economic growth.

Accident frequency index

The frequency index corresponds to the ratio between total number of accidents and hours worked, multiplied by 1,000,000.

Serious accident index

The index of seriousness corresponds to the ratio between number of days of absence from work resulting from the accident and hours worked, multiplied by 1,000.

Institut Français de Recherche pour l'Exploitation de la Mer (Ifremer)

Founded in 1984, through its research work and specific expertise, Ifremer contributes to knowledge of the oceans and their resources, to monitoring of marine and coastal environments and to the sustainable development of marine activities.

International Maritime Organization (IMO)

Founded following a convention of the United Nations, IMO is the world authority for the safety and environmental performance of international shipping.

International Seafood Sustainability Foundation (ISSF)

Is a non-profit organization founded in 2009 to guarantee the sustainable use of tuna stocks, minimize bycatch and promote marine ecosystem health, thanks to a method based on a global scientific systematic approach and initiatives that override the economic and political interests of individual countries. Each year, the organization assigns four million dollars to scientific research, half of which is used to minimize the phenomenon of bycatch.

Histamine

Is a substance generated by the activity of naturally-occurring bacteria when fish are left for too long at room temperature.

Lean & Green Award

Implemented by Dutch company Connekt in 2007, this is a program for sustainable logistics that rewards companies who achieve the objective of reducing CO₂ emissions by 20% over a five-year period through a revision of their logistics and operating processes.



Life Cycle Assessment (LCA)

Is a technique that assesses a set of environmental interactions of a product or service through all stages of their life cycle.

Loins

Loins are large tuna fillets which are pre-cooked and cleaned by hand in fishing areas.

Mercury

Mercury is found in all aquatic organisms. It is a naturally-occurring metal that, though deriving from rock erosion or volcanic activity, can also come from certain products or human activities such as industrial production, pesticides and drugs.

Pole & Line fishing

A fishing method practiced just a short distance from the coastline. The fishermen throw small bait into the water to attract the tuna; with the help of water sprayed with pressure hoses, small swirls are created, disorientating the fish. When the tuna are in a feeding frenzy, the fishermen use their poles with lines and special hooks to bait them. Once hooked, the tuna are hauled onboard and rapidly preserved in ice or frozen.

Bycatch

Bycatch consists in the unintentional capture of non-targeted marine species. There are currently three different definitions of bycatch. The first involves everything caught and thrown back into the sea. The second keeps account of all species other than tuna caught unintentionally. Lastly, the third is a combination of both of the above mentioned definitions. Turtles and sharks are among the marine species subject to bycatch. According to analyses conducted by ISSF, the bycatch of marine species is equal to 5% of the total catch, none of which are at risk of extinction.

Long Liner fishing

A fishing method used to capture those fish that do not normally live in schools, like, for example, white tuna. This method involves setting cables in the water from which baited hooks hang.

Purse seine fishing

A fishing method involving the use of large fishing boats which are capable of staying at sea for several weeks. Once the tuna school has been sighted, a small boat, known as a skiff, to which a large nylon net is attached, is lowered into the sea. The fishing boat makes a circular manoeuvre to join the two ends of the net and draw it tight at the bottom to form a purse, referred to as a seiner. The tuna caught is immediately frozen in refrigerators situated below deck.

Driftnet

A fishing technique in which nets, called "drift

nets", hang vertically in the water without being anchored to the ocean floor.

Illegal, unreported and unregulated (IUU) fishing

More commonly known as pirate or IUU (Illegal, Unreported and Unregulated) fishing, it includes fishing without a license and all fishing activities that violate regulations established on a national, community and international level. IUU fishing impacts on the impoverishment of fish stocks, disturbs economic competition and often hides violations of the social rights of workers and safety regulations.

ProActive Vessel Register (PVR)

A register instituted by ISSF to identify and trace, both transparently and publicly, vessels adopting the practices identified by the ISSF for sustainable tuna fishing.

Regional Fisheries Management Organizations (RFMO)

The Regional Organizations for Tuna Management (RFMO) are multilateral institutions created by governments to promote the conservation and management of tuna stocks in oceans. With the help of scientific committees, the RFMO define the measures and recommendations to be endorsed for marine ecosystem sustainability. However, given the nature of their decision-making system, based on the full consent of their associates, they have the authority to curb the application of a scientific approach in favour of the economic and political interests of individual countries.

Salmon

Salmon lives wild along the coasts of the North Atlantic Ocean. Today, approximately 60% of all salmon consumed on a global level comes from fish breeding farms: Norway and Chile produce almost two thirds of the world's farmed salmon.

Sardines

The Sardine is a migratory blue fish, caught mainly with nets. It lives in the Mediterranean and on the Western coast of the central-southern Atlantic Ocean

Mackerel

Mackerel is a member of the large blue fish family and is widely dispersed throughout the coastal waters of the Mediterranean, from the Black Sea to the North Atlantic, from the coasts of Spain and Morocco as far as the Norwegian sea.

Shark finning

Shark Finning is the practice of slicing off the shark's fins, for commercial purposes, while the remainder of the live shark is thrown back into the sea.

Stakeholder

Internal or external parties of an organization having different interests and requirements. Stakeholders are therefore capable of influencing the choices and behaviours of an organization and, as a result, both its reputation and success.

Stazione Sperimentale Industria Conserve Alimentari (SSICA)

Is one of the most important applied research institutions in the food canning industry in Europe and throughout the world. It participates in national and international research projects.

SSICA's objective is to promote the scientific, technical and technological progress of the Italian canning industry for fish, meat, fruit and vegetables through activities related to applied research, consultancy, training and dissemination.

Stock

The stock is the population of a fish species found in a specific area and subjected to fishing activities.

Tuna

Tuna is a migratory species and is mainly fished in oceanic waters between the two Tropics. More than 50% comes from the West Pacific Ocean with over 80% constituted by two species: Skipjack and Yellowfin. According to the ISSF, 91% of all tuna fished comes from stocks that enjoy good health. (ISSF Tuna Stock Status Update - 2013)

Unique Vessel Identification (UVI)

Issued by the International Marine Organization, UVI is a global unique number assigned to all vessels throughout the world.

The 2014 Socio-environmental report extends its scope of action to the entire production of canned fish products in Italy and France, including the Rio Mare, Saupiquet and Palmiera brands. As for data and its publication, this report draws inspiration from the "Sustainability reporting guidelines" developed by the Global Reporting Initiative (G3.1), which represent the most widespread practice of reporting on a global level on the subject of sustainability, serving as a reference for the choice of the most suitable indicators.

The topics dealt with and the data supporting it are the result of an assessment conducted by various executive and corporate divisions, as defined by the G3.1 guidelines. Additionally, significant input was also obtained from a survey involving external stakeholders, conducted by a specialized consulting agency in the period between November 2013 and January 2014, which involved suppliers, scientific and institutional partners, environmental associations and international and national Large-scale-retail trade.



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