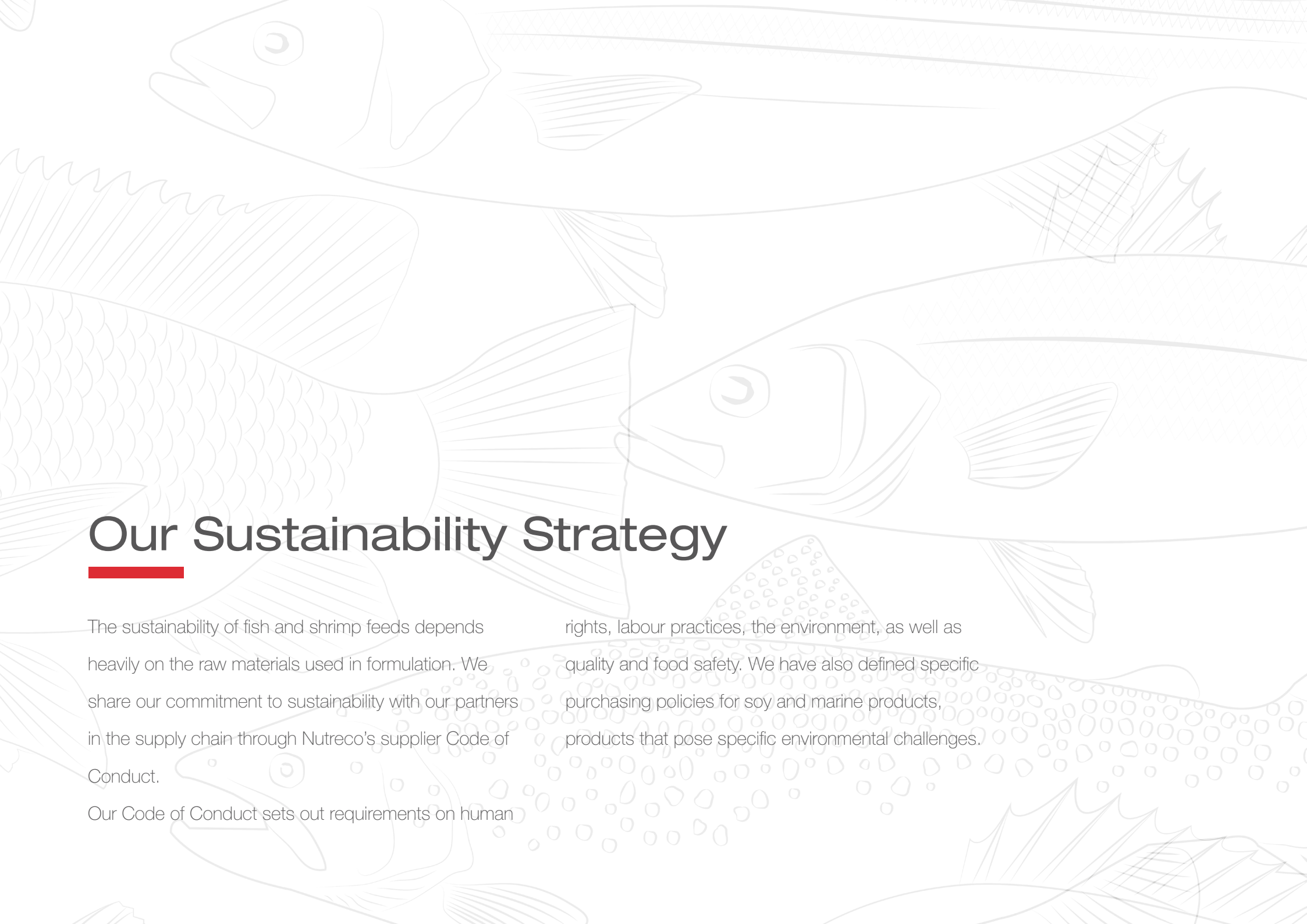




Raw materials sustainability report

January June 2024


Skretting Italy



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rights, labour practices, the environment, as well as quality and food safety. We have also defined specific purchasing policies for soy and marine products, products that pose specific environmental challenges.



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Marine raw materials

Skretting has established a responsible purchasing policy for raw materials of marine origin (available [here](#)) that commits us to be transparent and communicate their origin, in particular the species and fishing areas the proportion of raw materials coming from industrial

fishing and those coming from by-products the certification status of raw materials from industrial fisheries.

The data in this report refer to raw materials used by Skretting Italy in the first half of 2024.

Fish meals



**Marine Ingredients
Origin**

Last month
certified %

77 %

Whole period
certified %

83 %

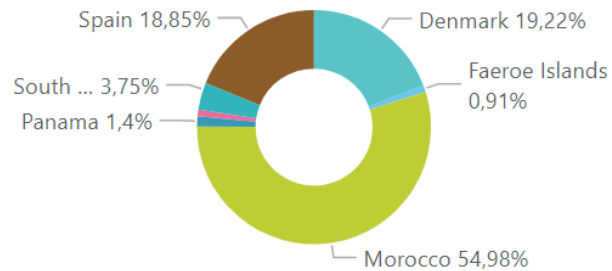
Species not
filled in %

0 %

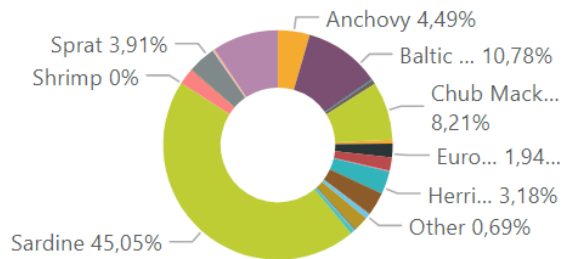
● Comp FIP ● Marine Trust ● MSC ● MT FIP ● None



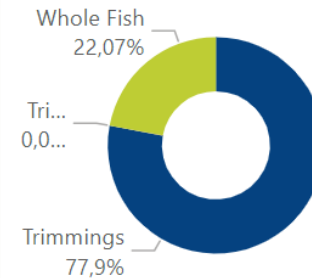
Quantity (MT) per Country of Origin



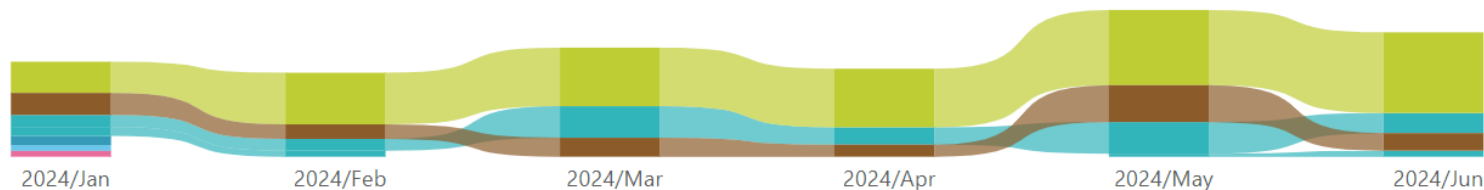
Quantity (MT) per Species



Quantity (MT) per Fish Part



Country of Origin: ● Denmark ● Faeroe Islands ● Morocco ● Panama ● Portugal ● South Africa ● Spain



Fish meals

Country Origin		Denmark	Faeroe Island	Marocco	Panama	Potugal	South Africa	Spain	Total
Fish part	Species *	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)
Trimmings	Trimmings Total	4,1		52,8		0,9	1,3	18,8	77,9
	Albacore							5,1	5,1
	Anchovy						1,3		1,3
	Beaked redfish	0,1							0,1
	Blue whiting							0,1	0,1
	Capelin	0,4							0,4
	Chub Mackerel			5,4		0,1			5,5
	Cod	0,3				0,0		0,0	0,4
	European pilchard			0,9		0,0		0,3	1,3
	Frigate Tuna							1,2	1,2
	Hake					0,0		0,0	0,1
	Herring	0,4							0,4
	Krill							0,0	0,0
	Mackerel	1,5		19,0		0,0		2,9	23,4
	North sea Herring	1,3							1,3
	Other	0,0						0,4	0,5
	Pacific Whiting							0,0	0,0
	Plaice	0,0							0,0
	Saithe	0,1							0,1
	Sardine			27,5				1,2	28,7
	Skipjack Tuna					0,2		1,3	1,5
	Squid							0,1	0,1
	Yellowfin Tuna					0,6		6,1	6,7
	Trimmings Total			0,0					0,0

Fish meals

Country Origin		Denmark	Faeroe Island	Marocco	Panama	Potugal	South Africa	Spain	Total
Fish part	Species *	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)
Whole Fish	Whole Fish Total	15,1	0,9	2,1	1,4		2,5		22,1
	Anchovy						1,8		1,8
	Baltic Sprat	7,3							7,3
	Blue whiting	1,8	0,9						2,7
	Chub Mackerel						0,1		0,1
	European pilchard	0,0					0,0		0,0
	Haddock	0,0							0,0
	Herring	1,8							1,8
	Mackerel	0,2		1,1					1,3
	North sea Herring	0,9							0,9
	Norway Pout	0,1							0,1
	Other	0,0							0,0
	Pacific Anchoveta				1,4				1,4
	Pollock	0,1							0,1
	Sandeel	0,4							0,4
	Sardine			1,1			0,5		1,6
	South African Pilch.						0,1		0,1
	Sprat	2,6							2,6
Total		19,2	0,9	55,00	1,4	0,9	3,7	13,8	100,0

Fish oils



Marine Ingredients
Origin

Last month
certified %

46 %

Whole period
certified %

70 %

Species not
filled in %

0 %

● Marine Trust ● None

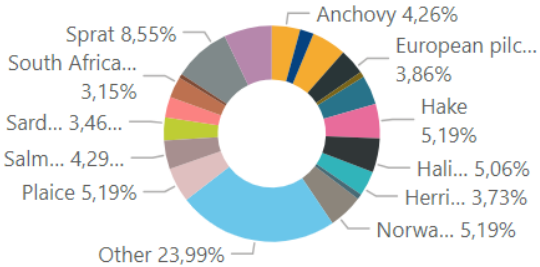
70,48%

29,52%

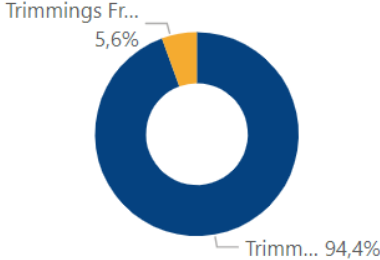
Quantity (MT) per Country of Origin



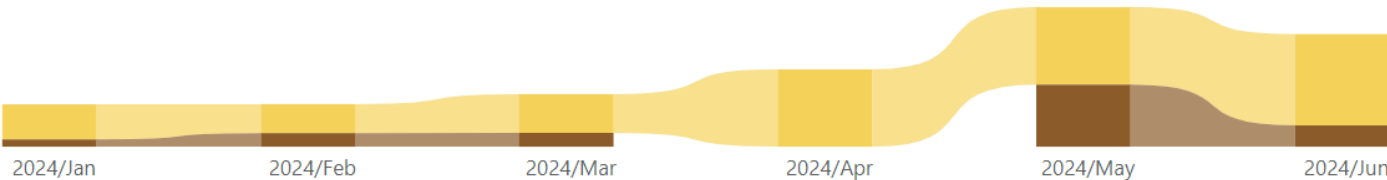
Quantity (MT) per Species



Quantity (MT) per Fish Part



Country of Origin: ● France ● Spain



Fish oils

Fish oil		France	Spain	Total
Fish part hierarchy Fish Part	Fish part hierarchy Species*	Quantity (%)	Quantity (%)	Quantity (%)
Trimmings	Total	74,1	20,3	94,4
	Albacore		1,3	1,3
	Anchovy	3,2	0,4	3,7
	Atlantic Salmon	1,1		1,1
	Blue whiting	0,7		0,7
	Cod	4,5		4,5
	European pilchard	2,0	1,3	3,3
	Frostfish	0,7		0,7
	Haddock	3,8		3,8
	Hake	4,5		4,5
	Halibut	4,3		4,3
	Herring	3,2		3,2
	Mackerel	7,7	4,5	12,2
	New Zeland ling	0,7		0,7
	Norway pout	4,5		4,5
	Other	20,6		20,6
	Plaice	4,5		4,5
	Sardine	1,2	1,8	3,0
	Skipjack Tuna		2,6	2,6
	South African Pilchard	2,7		2,7
	South American Pilchard	0,5		0,5
	Sprat	3,9	3,4	7,3
	Yellowfin Tuna		4,9	4,9
Trimmings Total		0,7	4,9	5,6
Total		74,8	25,2	100,0

Skretting classes marine raw materials

Skretting class	Aquaculture by-products	Fishery by-products	Industrial fishing
A+	From ASC or BAP certified farms	MSC certified or according to a scheme recognised by GSSI	MSC certified or according to a scheme recognised by GSSI
A	MarinTrust certificate or from herds in MarinTrust/BAP improvement plan, or traced (species and country)	MarinTrust certificate and accompanied by species declaration (each delivery) 72,5%	Fully recognised MarinTrust or FIP certificate (MSC) 87,5%
A-	From products for human consumption and traced (species and country) 100%	Derived from species not on the UCN red list and traced (producer and species each delivery) 27,5%	FIP recognised by MarinTrust or producer included in Improvers Programme 12,5%
B		Supplier's declaration (also annual) indicating the species	Combined Fish Score >30 for all categories 0%
C			Coming from a country not at high risk of IUU fishing



Soy

Every year, about 480,000 hectares are cleared and put under soybean cultivation by major countries producers.. Soybean is a valuable crop for several reasons: it 'fixes' nitrogen by reducing the need for nitrogen fertilisers, it is an excellent source of protein (and thus one of the possible alternatives to fishmeal in fish feed), and it is richer in oil than most legumes. Until a few decades ago, tropical forest soils were not considered suitable for soybean. However, advances in cultivation methods and the selection of new varieties have made it possible to grow soy profitably in new environments, including

tropical forests. Within a short time, Brazil became the second largest soya producing country in the world - and soya became one of the main drivers of deforestation. Nutreco has established a responsible purchasing policy for soya (available [here](#)) that is based on a country risk analysis and available certifications. The data in this report refer to the raw materials used by Skretting Italy in the first half of 2024.

Nutreco classes soy and derivatives

Nutreco classes	Traceability criteria	Purchase criteria	Situation July-December 2023
A	Route to Country or Area	If at high risk of deforestation certification required. Physical segregation required.	100%
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Annex 1

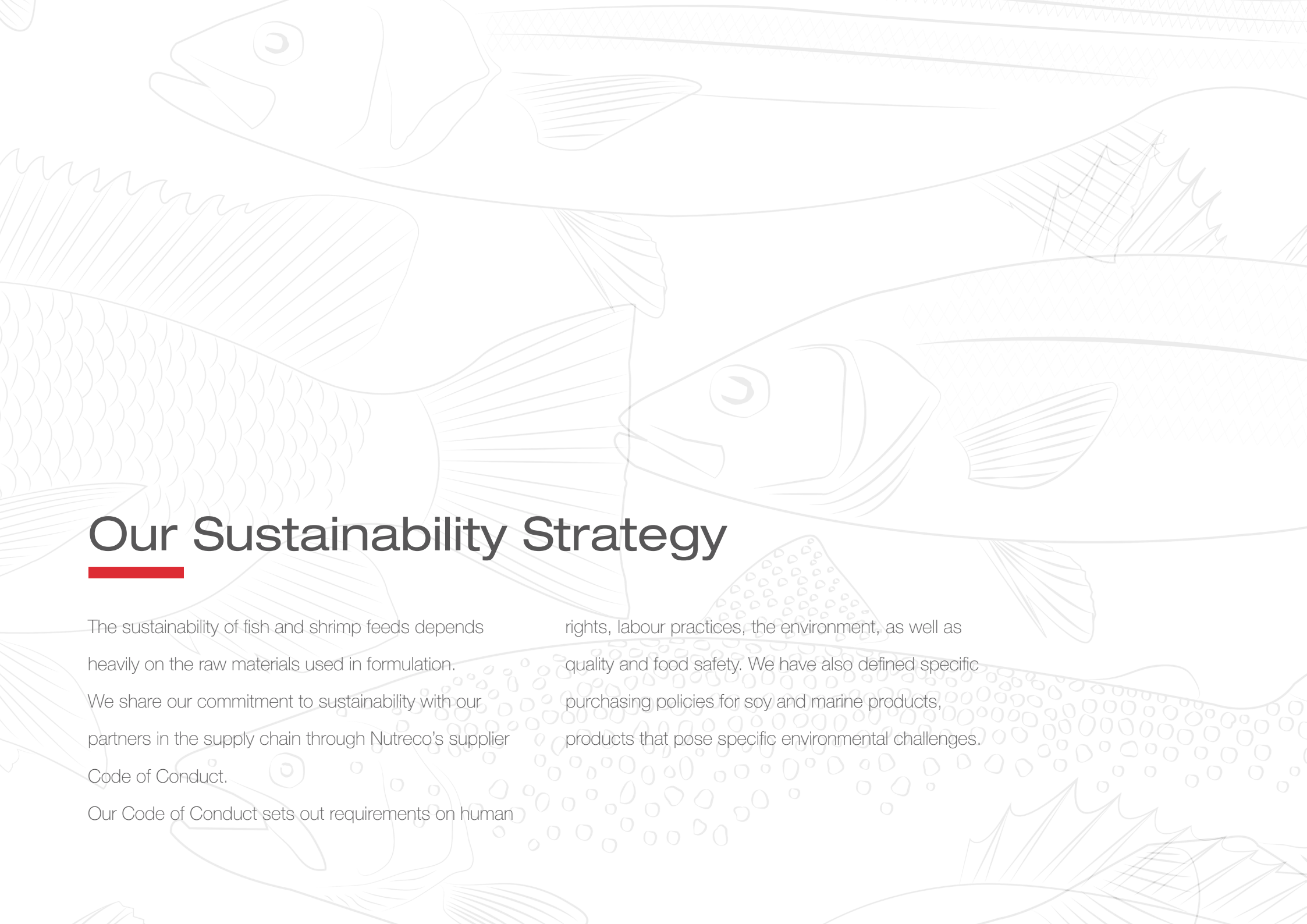
Tabelle specie	
Cod	<i>Gadus morhua</i>
European pilchard	<i>Sardina pilchardus</i>
Haddock	<i>Melanogrammus aeglefinus</i>
Hake	<i>Merluccius merluccius</i>
Herring	<i>Clupea harengus</i>
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Plaice	<i>Pleuronectes platessa</i>
Sardine	<i>Sardina pilchardus</i>
Sprat	<i>Sprattus sprattus</i>
Striped Tuna	<i>Katsuwonus pelamis</i>
Tuna	<i>Thunnus</i>
Yellowfin Tuna	<i>Thunnus albacares</i>
Baltic Sprat	<i>Sprattus</i>
Blue whiting	<i>Micromesistius poutassou</i>
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Krill	<i>Euphausiacea</i>
Peruvian anchoveta	<i>Engraulis ringens</i>
Sandeel	<i>Ammodytidae</i>
Anchovy	<i>Engraulidae</i>
Pollock	<i>Pollachius</i>
Saithe	<i>Pollachius virens</i>
Salmon	<i>Salmo salar</i>
Greater argentine	<i>Argentina silus</i>
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Raw materials sustainability report

July-December 2024


Skretting Italy



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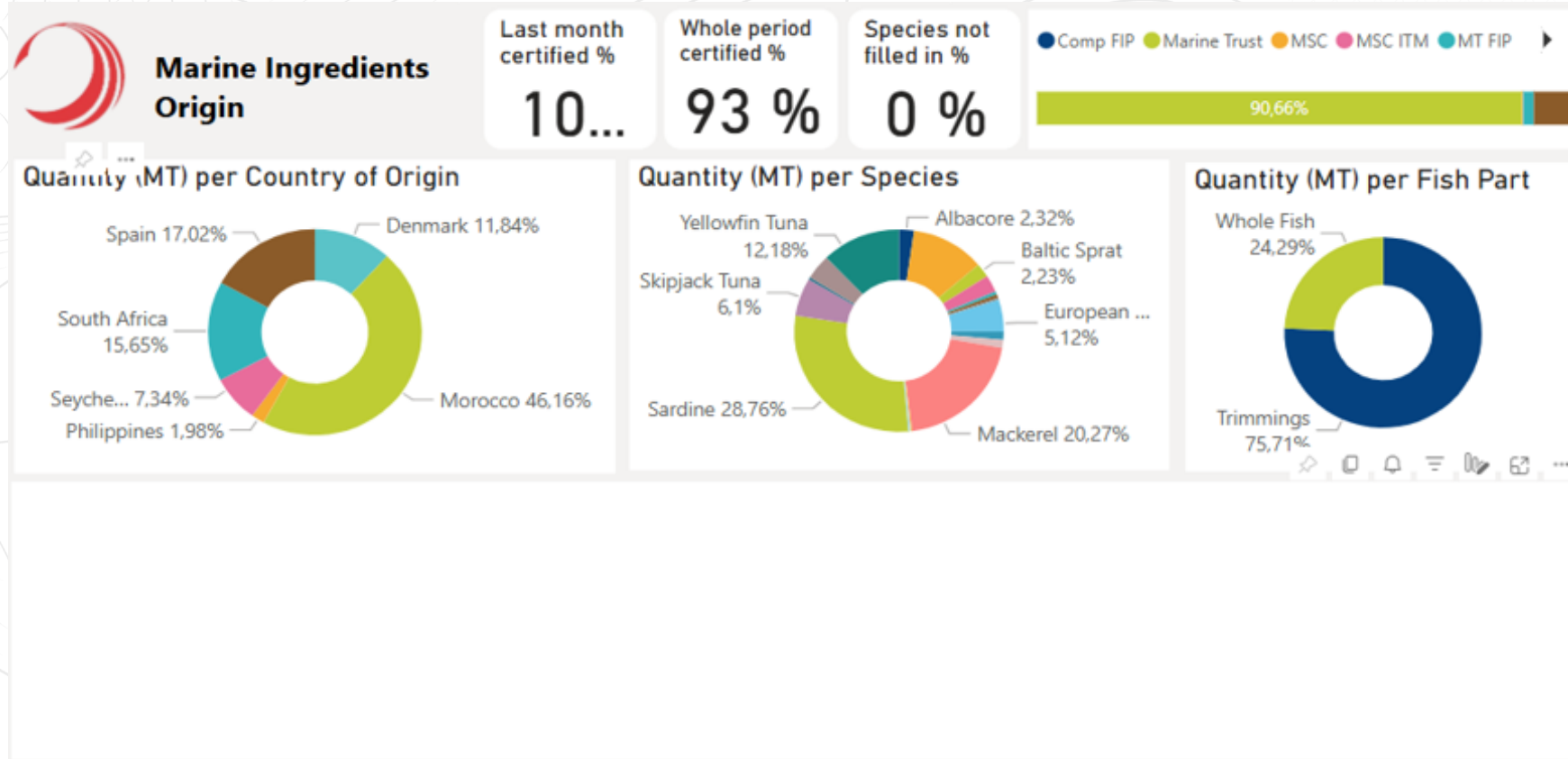
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Fish meals



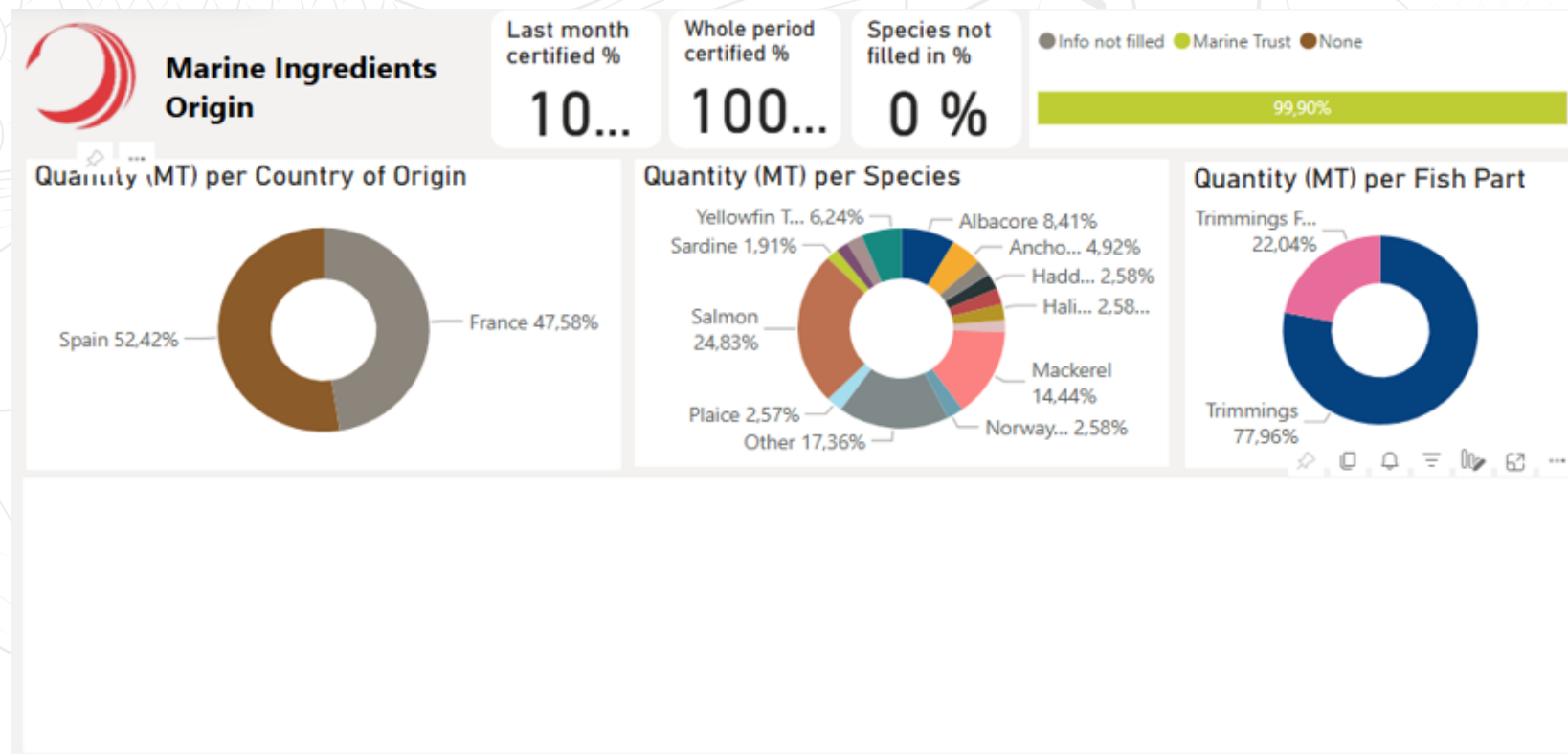
Fish meals

Country Origin		Denmark	Philippines	Marocco	Seychelles	South Africa	Spain	Total
Fish part	Species *	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)
Trimmings	Trimmings Total	1,9	2,0	46,2	7,3	1,3	17,0	75,7
	Anchovy					1,3		1,3
	Beaked redfish	0,0						0,0
	Chub Mackerel			0,2		0,0		0,3
	Cod	0,3						0,3
	European pilchard			4,3			0,8	5,1
	Frigate Tuna						1,3	1,3
	Horse Mackerel					0,0		0,0
	Mackerel	0,1		18,0			2,0	20,2
	North sea Herring	1,1						1,1
	Plaice	0,3						0,3
	Saithe	0,0						0,0
	Sardine			23,6			1,6	25,2
	Skipjack Tuna				3,7		2,4	6,1
	Yellow Tuna		2,0		3,7		8,8	14,5
	Trimmings Total			0,0				0,0

Fish meals

Country Origin		Denmark	Philippines	Marocco	Seychelles	South Africa	Spain	Total
Fish part	Species *	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)	Quantity (%)
Whole Fish	Whole Fish Total	10,0				14,3		24,3
	Anchovy					10,1		10,1
	Baltic Sprat	6,6						6,6
	Blue Whiting	2,7						2,7
	Boarfish	0,5						0,5
	Chub Mackerel					0,3		0,3
	Mackerel	0,1						0,1
	North sea Herring	0,4						0,4
	Sardine					3,6		3,6
	South African Pilch.					0,4		0,4
Total		11,8	2,0	46,2	7,3	15,7	17,0	100,0

Fish oils



Fish oils

Fish oil		France	Spain	Total
Fish part hierarchy - Fish part	Fish part hierarchy Species*	Quantity (%)	Quantity (%)	Quantity (%)
Trimmings	Total	47,6	30,4	78,0
	Anchovy	1,9	3,0	4,9
	Cod	2,6		2,6
	European pilchard		0,0	0,0
	Haddock	2,6		2,6
	Hake	2,6		2,6
	Halibut	2,6		2,6
	Herring	1,9		1,9
	Mackerel	4,5	10,0	14,4
	Norway pout	2,6		2,6
	Other	17,4		17,4
	Plaice	2,6		2,6
	Salmon		2,8	2,8
	Sardine	1,9		1,9
	South American Plichard	1,9		1,9
Trimmings from Aquaculture	Total		22,0	22,0
	Salmon		22,0	22,0
Total		47,6	52,4	100,0

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www.skretting.it

