

Peter Rowland Seafood Sustainability Commitment

Vs2.1 October 2023

PRG understands the important role it plays in the long-term wellbeing and protection of the world's oceans and marine resources. We are committed to sourcing seafood from well-managed, sustainable fisheries and support the guidelines for responsible fisheries management set by the Food and Agriculture Organization of the United Nations (FAO).

The FAO has identified six key categories for sustainable fisheries development:

1. Fisheries must have an effective management system
2. Science and stock assessments must be conducted and understood
3. Fisheries must apply a precautionary approach to management
4. Management measures must be developed and implemented
5. Fisheries must be monitored, controlled, and enforced
6. Impacts on the ecosystem must be understood and responsibly managed

Third-Party Certification & Standards

PRG aims to source from fisheries and farms certified against recognised, independent third-party environmental standards aligned with FAO principles.

We actively support the Marine Stewardship Council (MSC) in Australia. MSC is a globally recognised wild-catch sustainability program based on FAO principles.

For aquaculture, we source from suppliers certified under recognised programs such as:

- Aquaculture Stewardship Council (ASC)
- Global Trust Certification
- GLOBALG.A.P.
- Best Aquaculture Practices (BAP)

These standards vary in scope and often extend beyond environmental sustainability to include fish welfare, social responsibility, labour standards, and ethical trade practices.

We also engage with fisheries and aquaculture operations participating in recognised Fisheries or Aquaculture Improvement Programs (FIPs/AIPs), supporting measurable progress toward higher sustainability standards.

Chain of Custody Certification

PRG recognises the value of MSC and ASC standards, which are widely considered global benchmarks in seafood sustainability.

Our seafood processing supplier sites across Australia have undertaken MSC and ASC Chain of Custody (CoC) gap audits, with the intention of achieving full MSC and ASC CoC certification in the first half of 2026.

What this means ?

While we already source from MSC and ASC recognised fisheries and farms, CoC certification will allow us to maintain full traceability through processing and distribution. Once certified, our customers will be able to use the MSC and ASC ecolabels on menus, packaging, and in-store communications.

Ethical Trade & Supply Chain Standards

Our supplier seafood sites also hold Sedex certification and are audited to the SMETA standard (Sedex Members Ethical Trade Audit).

SMETA is one of the most widely used ethical audit methodologies globally, assessing supplier performance across:

- Labour standards
- Health and safety
- Environmental practices
- Business ethics

Certifications Below

Wild  Marine Stewardship Council (MSC) • Based on three principles: sustainable fish stocks, minimized environmental impact (fishery works to maintain the structure, productivity, function, and diversity of marine ecosystem), effective fishery management • MSC labelled seafood can be traced along the supply chain back to a sustainable source  Iceland Responsible Fisheries (IRF) • Certification based on fisheries management, compliance and monitoring, and ecosystem considerations • Fisheries must implement a structured fisheries management system with the goal of limiting the total annual catch from the fish stocks		 Global Aquaculture Alliance—Best Aquaculture Practices (BAP) 2-Star and above • BAP focuses on the four pillars of responsible aquaculture: food safety, social welfare, environment, and animal health & welfare • The certification encompasses the entire production chain: farms, processing plants, hatcheries, and feed mills • A BAP 2-star means the certification covers the processing plant and the farm • We prefer four stars (represents processor, farm, hatchery, feed)	
Farmed  Aquaculture Stewardship Council (ASC) • ASC standards are based on best practices and sound science. Farms must be environmentally and socially responsible. • Species covered: abalone, brinjal (clams, mussels, oyster, scallop), freshwater trout, pangasius, salmon, tilapia, sea bass, and coho (along with joint ASC-MSC seaweed standard)  GLOBAL G.A.P. (GGN) • GGN stands for GLOBALG.A.P. Number: a thirteen-figure identification number by which all participants in the production and supply chain can be recognized • The scope of the GLOBALG.A.P. Standard includes animal welfare, environmental protection, safety and social concerns for workers, and food safety		 Naturland • Naturland certifications are strictly for organic farms • Certification based on sustainable management, quality assurance, non-employment of GMO and GMO derivatives, storage conditions, ecological impact of equipment, etc.	