

AENOR

Public Report Chain of Custody APR Year 2019-2020



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TUNA FROM
RESPONSIBLE
FISHING

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1. Scope

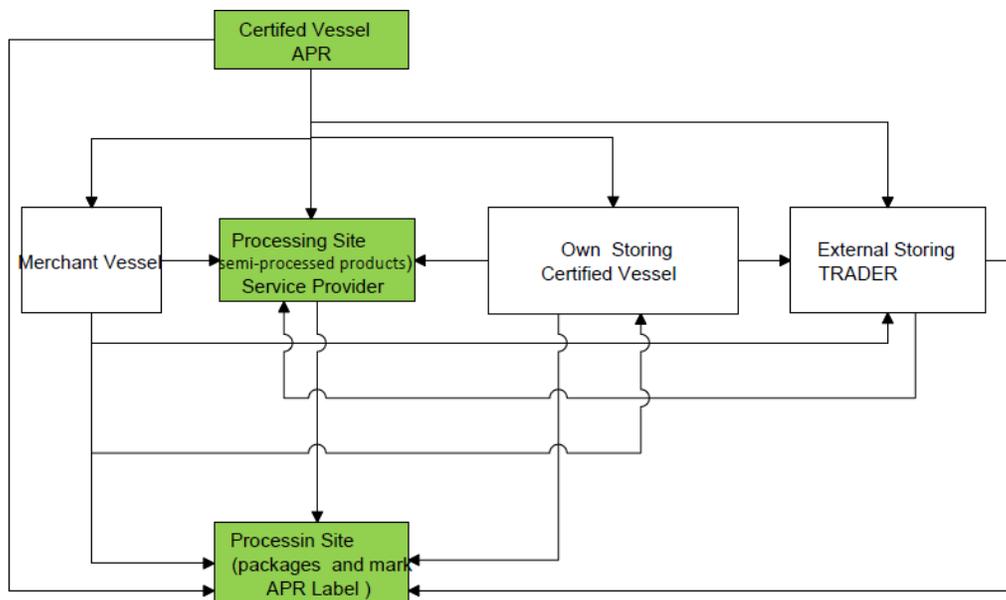
Certification is an indispensable tool that helps to generate confidence in the market, improving and favoring transparency, efficiency, and business profitability and helping companies to communicate their values, objectives, and commitments.

The Tuna from Responsible Fishing Certification or APR – Chain of Custody has been developed by AENOR under a Particular Certification Regulation. This certification guarantees that the Traceability to freezer purse seine vessel certified by AENOR under UNE 195006 Standard is fulfilled and that the vessel is under the Fishery Improvement Project (FIP)¹ identified as comprehensive.

Its achievement turns into a label that can be used in the final product, helping the consumer to identify those products coming from vessels certified by AENOR under UNE 195006:2016 - Tuna from Responsible Fishing. Freezer purse seiners.

To guarantee the origin of APR Tuna, AENOR carries out exhaustive audits in the canning industries and those intermediate tuna processing chains, focusing on the traceability of the tuna vessel.

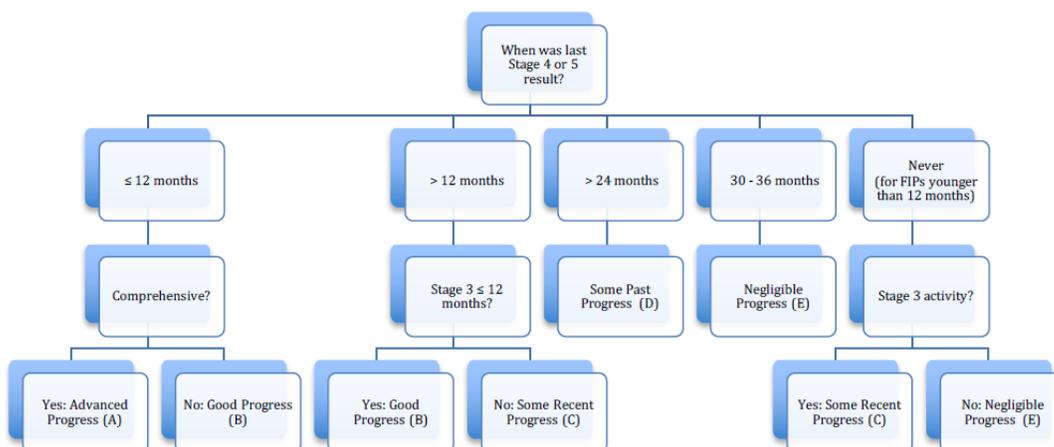
The scope of the APR - Chain of Custody certification is represented in the following graph:



This report shows the performance of AENOR’s Tuna from Responsible Fishing Certification- Chain of Custody during the year 2020.

2. Added value of AENOR TRF Certification - Custody Chain

The AENOR's APR Certification – Chain of Custody guarantees that tuna comes from ships certified by AENOR based on the UNE 195006². The scheme also requires that the tuna comes from vessels that participate in a Fishery Improvement Project (FIP) categorized as comprehensive. The objective of the FIP is to establish a standard for environmentally sustainable tuna purse-seine fishing in all its forms to contribute to the long-term viability of the fishery and tuna stocks.



Decision tree to determine compliance with the minimum requirements for a comprehensive FIP. Source: <https://fisheryprogress.org/directory>

3. UNE 195006 Standard Goals

The UNE 195006 Standard guarantees the achievement of the five basic principles that contribute to the sustainability of the fishing activity in tuna freezer vessels:

- Requirements on Working Conditions
- Fishing Activity Control Requirements
- Maritime Control Requirements
- Health Control
- Code of Good Practice



4. Fishery Improvement Project (FIP)¹

Retailers and manufacturers need to use a variety of **criteria** to identify fisheries that require FIP within their supply chain.

Usually, several core players can be identified in a fishery, and all of them can be invited to participate voluntarily in a FIP. However, the ideal is probably a small, united group committed to the objectives of the FIP. Once a group is assembled, it is important to establish roles and identify who is responsible for leading the FIP. Generally, the companies with the strongest interest in a fishery assume this role.

The next step is to assess the fishery to identify specific areas where **improvement** is needed, either through a formal pre-assessment for a certification program or through a fishery-specific assessment.

At this stage, a **work plan** will be developed, which will set out the agreed actions and timetables. This document will be public, available on the website, and whose content will be shared with all groups with interests in the fishery.

The FIP shall implement a system to ensure that the progress of activities (whether positive or negative) is monitored and reported. This **monitoring system**, which should also be public, should be based on the work plan and periodically reported.

Once the FIP is launched, care needs to be taken to ensure that consistent results are achieved, in terms of generating real and measurable benefits.

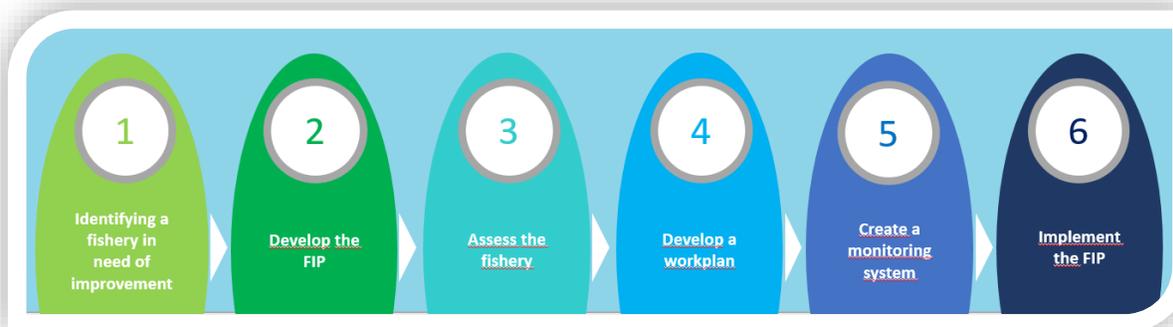


Figure. Steps to follow for the improvement of the fisheries.

The categorization of FIP involves the comprehensive approach of the program by establishing a standard for sustainable tuna purse-seine fishing in all its forms, to contribute to the long-term viability of the fishery and tuna stocks.

5. AENOR APR Certification Process – Chain of Custody

The evaluation process designed by AENOR contemplates different activities developed for the concession and subsequent maintenance of the certificate of conformity based on the Particular Regulation of Certification APR- Chain of Custody.

The operator's assessment contemplates annual audits, documentary, and in situ, to all the industries covered by the scope of the certification involved in the manipulation and transformation up to the packaging of the final product.

Among the audited requirements in the APR- Chain of Custody scheme, the following are worthy of mention:

- There shall be a defined, complete, and implemented Corporate Social Responsibility policy. This policy should take into account at least the following aspects: customer focus; environmental responsibility; sustainability; ethical and personal responsibility; and product requirements, including product safety, quality, legality, processes, and specifications. This policy shall be communicated to all employees.
- Exhaustive traceability shall be guaranteed in all the steps of the supply chain, always reaching the ship certified by AENOR according to the UNE 195006 Standard. The products subject to the scope may only have their origin in certified purse seine vessels and operators, including their adherence to a Fishery Improvement Project (FIP) and identified as comprehensive.
- A documented procedure of identification and traceability shall be implemented to contemplate the whole process of elaboration; and to establish a correlation between the entrance of raw materials, processing, and distribution of the finished product.
- On the other hand, sufficient resources shall be available to avoid the mixing of AENOR-certified products with excluded references in all production stages.
- The approval of suppliers and their compliance with the requirements of the scheme shall be guaranteed.
- The traceability system shall be tested at least every four months, and full traceability shall be obtained within a maximum of six hours.

6. Decision-making process

To grant the certificates, the audit team issues the reports derived from each action taken. In the case of deviations, the company shall send the necessary corrective actions that prove its correct implementation and closure. The audit team proceeds to its assessment, and if it considers that the corrective actions applied are appropriate, it issues a proposal for the granting of the certificate.

The proposal is sent to the Evaluation and Decision Committee, which has the final decision. Once the certificate is approved, the corresponding Certificate of Compliance is issued and sent to the organization.

7. Competence of auditors

The audits are carried out by technical personnel selected by AENOR, who are experts and qualified in the fishing industry sector, guaranteeing the rigor, impartiality, and good work of the AENOR certification processes.

8. Added value of the AENOR - TRF brand in the final product. How the consumer can recognize the TRF Tuna

AENOR is the Spanish leader entity in the field of conformity assessment. Among its competitive advantages is the highest brand awareness among companies and the final consumer; the most qualified body of auditors and its wide network of branches that facilitate and increase the proximity to the needs of markets and sectors.

"1 out of 4 people spontaneously mention the AENOR brand when asking about quality certification or endorsement/demonstration of quality and things well done".

"3 out of 4 people in Spain recognize the AENOR brand".

Only certified companies are authorized to use the Mark, which may be directly associated with the labeling of products intended for the end consumer.

Consumers can find cans of tuna with the AENOR Tuna from Responsible Fishing label on the retail stores.

The APR certification of the custody chain offers the consumer a guarantee in an area of interest such as the responsibility of companies in the extractive fishing of tuna and their commitment to sustainability in its three aspects (economic, social, and environmental).



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Annex A: Certified Companies, AUGUST 2020

COMPANY	CERTIFICATE NUMBER	SCOPE OF CERTIFICATION	MANUFACTURING PLANT	ISSUE DATE	EXPIRATION DATE
ATUNES Y LOMOS, S.L.	APR.CDC-2020/0002	Processing of frozen and vacuum packed tuna loins and crumbs	FRESCOMAR, S.A.R.L ATUNLO CABO VERDE, S.A.- São Vicente, Cabo Verde.	2020-01-27	2023-01-27
ATUNLO O GROVE, S.L.	APR.CDC-2019/0008	Preparation and packaging of pre-cooked tuna loins and crumbs	ATUNLO O GROVE, S.L.- O Grove, Pontevedra.	2019-07-19	2022-07-19
ATUNLO SANTOÑA, S.L.U	APR.CDC-2019/0011	Cooking and cleaning of tuna loins and crumbs, in refrigeration or freezing.	ATUNLO SANTOÑA, S.L.U.- Santoña, Cantabria.	2019-10-18	2022-10-18
BOLTON FOOD, S.L.	APR.CDC-2019/0001	Preparation and packaging of canned tuna and tuna-based dishes.	PLANTA DE O GROVE- El Grove, Pontevedra.	2019-04-22	2022-04-22
BOLTON FOOD, S.L.	APR.CDC-2019/0002	Preparation and packaging of canned tuna.	PLANTA DE CABO DE CRUZ- Boiro, A Coruña	2019-04-22	2022-04-22
CALVO CONSERVAS, S.L.U.	APR.CDC 2019/007	Preparation and packaging of canned tuna.	CALVO CONSERVAS, S.L.U.- Carballo, A Coruña.	2019-07-09	2022-07-09
CENTRAL LOMERA PORTUGUESA, S.A.	APR.CDC-2019/0009	Processing of tuna: pre-cooked loins refrigerated in bulk or frozen and vacuum packed / precooked crumbs of tuna refrigerated in bulk or frozen and vacuum packed	CENTRAL LOMERA PORTUGUESA, S.A.- Vila Nova De Cerveira, Portugal.	2019-09-13	2022-09-13
CONSERVAS ISABEL ECUATORIANA, S.A.	APR.CDC-2019/0004	Processing and packaging of canned tuna	CONSERVAS ISABEL ECUATORIANA, S.A.- Manta, Ecuador.	2019-04-22	2022-04-22
SALICA ALIMENTOS CONGELADOS, S.A.	APR.CDC-2019/0010	Preparation and packaging of tuna fillets.	SALICA ALIMENTOS CONGELADOS, S.A.- A Pobra do Caramiñal, A Coruña.	2019-09-24	2022-09-24
SALICA INDUSTRIA ALIMENTARIA, S.A	APR.CDC-2019/0005	Preparation and packaging of canned tuna	SALICA INDUSTRIA ALIMENTARIA, S.A.- Bermeo, Bizkaia.	2019-04-25	2022-04-25
SALICA DEL ECUADOR S.A	APR.CDC-2019/0006	Tuna processing: pre-cooked frozen loin/raw frozen loin	SALICA DEL ECUADOR S.A.- Posorja, Guayas, Ecuador.	2019-04-25	2022-04-25
SEAFMAN SOCIEDAD ECUATORIANA DE ALIMENTOS Y FRIGORIFICOS MANTA C.A.	APR.CDC-2020/0001	Preparation and packaging of canned tuna and fresh loins on a tray. Preparation of pre-cooked frozen loins (in bulk)	SEAFMAN SOCIEDAD ECUATORIANA DE ALIMENTOS Y FRIGORIFICOS MANTA C.A.- Manabí, Ecuador.	2020-02-05	2023-02-05
GRUPO ALIMENTARIO DEL ATLÁNTICO, S.A.	APR.CDC-2020/0003	Preparation and packaging of vacuum-packed and	GRUPO ALIMENTARIO DEL ATLÁNTICO, S.A.-	2020-05-18	2023-05-18

COMPANY	CERTIFICATE NUMBER	SCOPE OF CERTIFICATION	MANUFACTURING PLANT	ISSUE DATE	EXPIRATION DATE
		frozen tuna loins, pieces and crumbs	Barranquilla, Colombia.		
SOCIETE NOUVELLE CO-SARNO, S.A.	APR.CDC-2019/0003	Processing and packaging of canned tuna	SOCIETE NOUVELLE CO-SARNO, S.A.- Anza, Agadir- Marruecos.	2019-04-22	2022-04-22
NINGBO TODAY FOOD CO., LTD	APR.CDC-2020/0004	Preparation and packaging of vacuum-packed and frozen tuna loins, pieces and crumbs	NINGBO TODAY FOOD CO., LTD.- Zhejiang, China.	2020-08-18	2023-08-18

References

1. Fishery Improvement Project Progress Tracking Database & Tools:
<https://fisheryprogress.org/>

Sustainable Fisheries Partnership (SFP): www.sustainablefish.org
2. UNE 195006:2016. Atún de pesca responsable. Buques cerqueros congeladores. Tuna from responsible fishing. Purse seine freezer vessels. <https://www.une.org/encuentra-tu-norma/busca-tu-norma/norma?c=N0056808>
Agreement ILO 188
https://www.ilo.org/dyn/normlex/es/f?p=NORMLEXPUB:12100:0::NO::P12100_ILO_CODE:C188