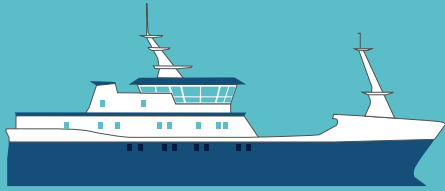




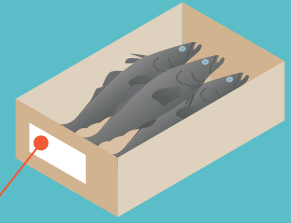
## TRACEABILITY

Seafood traceability and labelling regulations are in place to ensure that seafood can be tracked throughout the supply chain and to ensure it is described accurately to consumers.



### 2 CATCH

The fish is processed on board the vessel and blast frozen for freshness



### 3 PACKING

The fish is boxed and labelled on ship and sold to market when the ship berths



### 1 SOURCE

The barcode includes data on where each batch of fish was caught right down to the individual line location.

Every hook hauled is captured and recorded on secure CCTV



### BARCODE

A unique barcode is applied to fish from each catch providing over 30 types of tracking data



### 4 END PRODUCT

The toothfish ends up at your table fully traceable to where it was initially caught

Traceability and 'chain of custody' standards are required and audited by both the South Georgia Government and the Marine stewardship council.

Toothfish traceability is enforced globally by the CCCAMLR Catch Documentation Scheme and is a requirement to move Toothfish around the globe to significantly help combat illegal fishing and fraud.

## OUR COMMITMENT

All of the products that we supply meet the most rigorous traceability requirements of the market and also support the wellbeing of the fishery as well as the broader marine habitat. This commitment is aligned with the latest seafood sourcing policies implemented by leading international brands, including those our retail and distribution partners.