

Lerøy Seafood Group is continuously seeking to identify improvements which may reduce our environmental impact and sustain our Food safety culture. As a part of the effort to verify the hard work to improve the environmental and social impact of seafood production, Lerøy has gained certification according to international environmental and social standards. Lerøy operates several production sites/licences to assure innovation regarding sustainability and Food safety.

## Farming / Wildcatch

CERTIFICATIONS/ LICENCES	DESCRIPTION	INCENTIVE	STATUS	GOAL/AIM	AUDIT CHEME
<b>ASC Salmon</b>	The ASC was founded in 2010 by the WWF (World wildlife fund) and IDH (The Sustainable Trade Initiative). ASC certification covers responsible farmed seafood regarding biodiversity, feed, pollution, diseases and social practices. Set values and criterias require best practice to achieve certification. All information regarding each certified ASC-site is available at <a href="http://www.asc-aqua.org">www.asc-aqua.org</a> .	Verification of responsible aquaculture with reduction or elimination of key impacts from salmon farming with yearly onsite audits by independent certification bodies. Establish regular meetings/ dialouge with the communities.	In region Midt and Aurora 71% of the biomass is certified.	100% certified farms in Mid- and Aurora region within 2022	Yearly
<b>GlobalG.A.P.</b>	GlobalG.A.P certification covers food safety, traceability, environment, HSE and animal welfare. Global Good Aquaculture Practice is an internationally recognized risk based standard for farm production.	Verification of good aquaculture practice with yearly onsite audits by independent certification bodies.	100% of Atlantic Salmon/Rainbow Trout-sites from broodstock to harvest are certified.	Keep 100% certification for all sites.	Yearly
<b>MSC</b>	The MSC recognize well managed and sustainable fisheries through a certification program. MSC set principles and criteria for sustainable fisheries which are used in a third party and voluntary certification program. These Principles are: <ul style="list-style-type: none"> <li>· The maintenance and re-establishment of healthy populations of targeted species</li> <li>· The maintenance of the integrity of ecosystems</li> <li>· The development and maintenance of effective fisheries management systems, taking into account all relevant biological, technological, economic, social, environmental and commercial aspects.</li> </ul>	Support sustainable fisheries	91% of the catch MSC certified and 100% of the processing facilities	Increase to 95% certified catch within 2022, keep 100% of the processing facilities certified	Yearly
<b>Debio</b>	Governmental approval of organic production of Atlantic Salmon and macro algae.	Verification of responsible organic aquaculture with yearly onsite audits by official certification bodies.	One ongrowing salmon site, "Gjengane", is approved. All sites for production of macro algae are certified.	One additional farm location certified in 2021	Yearly

## Vap, Sales and Distribution

CERTIFICATIONS/ LICENCES	DESCRIPTION	INCENTIVE	STATUS	GOAL/AIM	AUDIT CHEME
<b>BRC</b>	GFSI standard: This standard specifies the food safety, quality and operational criteria required within a food manufacturing organisation.	Verification of good manufacturing practices to ensure safe food products.	9 Facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 1 additional facility certified within 2022	Yearly
<b>IFS</b>	The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognized standard for auditing food manufacturers. The focus is on food safety and the quality of processes and products. It concerns food processing companies and companies that pack loose food products.	Verification of good manufacturing practices to ensure safe food products.	8 Facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 2 additional facilities certified within 2021	Yearly
<b>FSSC 22000</b>	The FSSC 22000 Scheme sets out the requirements for Certification Bodies, Accreditation Bodies and Training Organizations to develop and implement its operations for auditing and certification of food safety management systems of organizations within the entire food supply chain. The FSSC 22000 Scheme consists of three components: ISO 22000, sector specific PRPs and additional requirements.	Verification of good manufacturing practices to ensure safe food products.	3 Facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 1 additional facilities certified within 2021 and 1 within 2022	Yearly
<b>Global G.A.P CoC</b>	Chain of Custody certification GlobalG.A.P covers food safety, traceability, environment, HSE and animal welfare. Global Good Aquaculture Practice is an internationally recognized risk based standard for farm production.	Verify correct traceability system according to standard.	11 Facilities certified	Keep certification and evaluate extension	Yearly
<b>ASC CoC</b>	Chain of custody ASC covers responsible farmed seafood regarding traceability	Verify correct traceability system and compliance standard.	15 Facilities Certified	Keep certification and evaluate extension	Yearly
<b>MSC CoC</b>	Chain of custody MSC covers well managed species regarding traceability	Verify correct traceability system and compliance standard.	23 Facilities certified	Keep certification and evaluate extension	Yearly
<b>Debio</b>	Governmental approval of organic Harvest and production of Atlantic Salmon and macro algae.	Verify commitment and compliance with the standard	3 Facilities certified	Keep certification and certify additional 3 facilities in 2020	Yearly
<b>ISO22000</b>	The aim of the ISO 22000 is to harmonize the requirements for food safety management on a global level. The standard contributes to ensure food safety throughout the whole food chain, from farm to table. ISO 22000:2018 applies the ISO High Level Structure (HLS), common for all ISO standards.	Verify Food safety management	1 Facility Certified	Keep certification	Yearly
<b>ISO 9001</b>	ISO 9001 provides a model for a quality management system which focuses on the effectiveness of the processes in a business to achieve desired results. Extensive system documentation.	Verification of good manufacturing practices to ensure safe food products.	1 Facility Certified	Keep certification	Yearly
<b>ISO14001</b>	ISO 14001 is the most recognized international standard for environmental management systems.	Verify good enviromental management system	1 Facility Certified	Keep certification	Yearly
<b>Kosher / Orthodox union</b>	Kosher refers to a set of intricate biblical laws that detail the types of food that a Jewish person may eat and the ways in which it may be prepared. To be certified Kosher, all ingredients in every product—and the process of preparing the product—must be certified for orthodox kosher-compliance too.	Prove compliance to standard	6 Facilities certified	Maintain certification and evaluate extension	Yearly