



St. Jean's Cannery & Raincoast Trading Product Procurement Policy Statement

(Updated January 2017 – available at raincoasttrading.com)

Our Mission Statement:

St. Jean's Cannery & Raincoast Trading provide high quality sustainable seafood to the world market.

St. Jean's Cannery (STJ) and Raincoast Trading (RCT) strive to continuously achieve this mission by setting policies that govern how we conduct our business day by day, month by month, and year by year.

We define sustainable seafood as species that are caught or sourced in a way that ensures the long-term health and stability of that species, as well as the greater marine ecosystem.

Belief Statements

Our policies are based upon our beliefs and values.

- World fish stocks are a natural resource to be cared for in every way to ensure they are sustained for the future.
- We are committed to sourcing equitable seafood in support of local fisheries and coastal communities.
- We believe in the need to communicate, collaborate, and coordinate within all activities that have an impact on world fish stocks. STJ & RCT are committed to supporting and participating in local, national, and international research, regulation, and initiatives to improve practices so that fish stocks are sustained.
- We believe in the value of applying the highest degree of integrity and honesty to all of our dealings (internally and externally). These values apply equally to all those with whom we deal: our fishers, suppliers, processors, partners, customers, and staff.

General Procurement Policies

STJ & RCT deal only in fish that are wild harvested using best practices regarding:

- Taking fish from stocks that are well managed with a comprehensive management plan based on current research. We will not take fish from stocks which have not been under assessment nor stocks assessed at a high-risk due to overfishing
- Fishing in ways that minimize habitat damage
- Fishing in ways that minimize by-catch and collateral damage to other stocks; our suppliers must have a strong catch retention policy and must not retain parts (eg. shark fins) of captured marine animals. Our guideline is that discarded by-catch should be as close to zero as possible and we prohibit sourcing from FAD sets and vessels which set on marine mammals & sharks.
- Fishing in ways that do not impact at-risk species (endangered, threatened, vulnerable, etc.) nor source at-risk species. We avoid all species listed as endangered, vulnerable, and near-threatened on the IUCN Red List
- Avoiding fishing from protected areas. We also support the Greenpeace-proposed Pacific Commons Marine Reserve in efforts to give long-term protection to various fish stocks
- Avoiding product from fishers/suppliers who fish illegally and engage in practices that threaten the health of at-risk species. We will not source from any vessel on any official blacklist
- Our suppliers are not planning to build new tuna-fishing vessels (for non-poll-and-line fishing)

All STJ & RCT fish products must be fully traceable at the individual product unit level back through the entire supply chain to the original point of catch. This includes traceability relating to species, port/country of landing, detailed fishing methods, fishing vessels, day of catch, and cannery.

STJ & RCT are committed to comprehensive and clear labeling and individual unit traceability back to point of origin. All canned product labels display species by common name and catch area. STJ & RCT include method of catch on labels whenever possible (detailed catch methods are available on our websites) as well as cannery name and country of production. All STJ & RCT canned products display a code on each can that enables that unit to be traced back to point of origin, including catch date and species scientific name. Traceability audits are conducted on an annual basis.

Our website and point of sale contain product information on common species names, stock/sourcing location, catch methods, canneries used, and policies relating to tuna sustainability and responsible fishing methods. Our website also lists scientific names for the various species.

STJ & RCT supports and actively participates in programs developed by various agencies that promote sustainability, accountability, and responsibility in fishing practices, including:

- Ocean advocacy programs to promote consumer education regarding sustainable fish consumption (including Ocean Wise, Sea Choice, Seafood Watch, and Marine Stewardship Council)
- Industry associations including the BC Salmon Marketing Council, Canadian Pacific Sardine Association, Canadian Wild Mussels, Seafood Foundation

STJ & RCT only buy fish from fishers known to STJ & RCT. We strive to source fish from operations that have full human observer coverage whenever possible. One-hundred-percent of our tuna is caught by locally-owned vessels, fishing in their own waters. STJ & RCT does not buy, hold, or sell illegally caught fish or fish that is transshipped at sea.

STJ & RCT fully support the economic and social rights of workers, formalized hiring procedures, fair wages and contracts, and the enforcement of labour laws of all countries operated in. We commit to full investigations of labour abuses at any point in the supply chain and will not work with vessels, canneries, or processors unwilling or unable to comply with social and labour standards.

These procurement practices are monitored on a continuous basis and reviewed internally annually (announced and unannounced) to ensure compliance with established policies. We are also subject to annual Marine Stewardship Council audits and other external audits (eg. Sedex Members Ethical Trade Audit).

Species Specific Policy Issues

RCT currently only deals in four fish species:

- Albacore Tuna (*Thunnus alalunga*) – 82% of our tuna sourcing
- *Skipjack Tuna (*Katsuwonus pelamis*) – 18% of our tuna sourcing
- Pacific Salmon – Sockeye & Pink (*Oncorhynchus nerka* & *Oncorhynchus gorbuscha*)
- *Pacific Sardines (*Sardinops sagax*)

**St. Jean's Cannery does not produce any Skipjack Tuna or Pacific Sardines under the St. Jean's brand.*

Albacore Tuna

All albacore tuna procured by STJ & RCT is individually harvested from the North Pacific using surface troll jigs ('pole-and-line' fishing) towed behind the vessel. This virtually eliminates by-catch. STJ & RCT will not purchase albacore tuna caught by long line or net methods.

Based upon these selective harvesting methods and sound management practices, the North Pacific stock of albacore tuna is currently deemed to be sustainable by the Ocean Wise program.

Our albacore tuna is processed at St. Jean's Cannery (Nanaimo, British Columbia), in the same North Pacific region where the fish is caught.

Skipjack Tuna

Skipjack tuna for the RCT Global brand are individually caught by a Marine Stewardship Council-certified pole-and-line fishery in the Maldives (Indian Ocean). As with the North Pacific albacore fishery, this fishing method virtually eliminates by-catch. Our goal is to be able to process the fish in a regional cannery

Wild Pacific Salmon – Sockeye & Pink

All salmon purchased by STJ & RCT are Wild Pacific Salmon. By using current best practice fishing techniques, the harvest methods are tailored to selectively catch the intended species and ensure a consistent and quality product while minimizing by-catch. All wild salmon is handled and graded according to strict guidelines.

The Pacific Northwest wild salmon fishery is strictly controlled in all aspects to ensure selective harvesting techniques, conservative harvest levels, and optimal escapement levels—all of which contributes to maintaining a sustainable resource. We use season-specific recommendations based on current and up-to-date scientific data to determine the area of catch for our salmon. These conditions mean that all salmon purchased and sold by RCT is 'Recommended' by the Ocean Wise program.

Pacific Sardines

Pacific Sardines are harvested using selective purse seines as the sardines migrate through the cool waters along the west coast of North America. The Pacific Sardine stock is considered stable and well-managed in terms of practices including annual quota limits. This fishery is regarded as "Sustainable" by the Ocean Wise program.