



## **Press release**

**As a mark of its commitment to responsible fishing in PERU, ADRIEN has been awarded "RECOGNITION OF RESPONSIBLE FISHING AND SUSTAINABLE DEVELOPMENT" by BUREAU VERITAS. The award will be presented on Tuesday 28 April at 12 noon on the Adrien Group stand at the European Seafood Expo in Brussels (Hall 5-613)**

**After a year working to prepare a rigorous specification, ARCOPA, a subsidiary of the ADRIEN GROUP and established in Peru since 1993, successfully passed the Bureau Veritas audit in February 2009, recognising the company's "responsible fishing and sustainable development" practices.**



René ADRIEN, President of the ADRIEN Group, explains: "This private recognition process forms part of the commercial B2B\* relationship between ARCOPA (ADRIEN Group) and its industrial or distributor customers seeking an "ethical" guarantee and "responsibility" from their suppliers from the raw materials to the finished products destined for the consumer market. This is a first phase and opens the way towards future certification B2C\*.

The recognition concerns three major species, anchovy, giant squid and hake, processed into frozen fillets or surimi base, as well as fish meal and oil resulting from the integrated processing of the co-products.

It is aimed at all our existing markets, regular and potential consumers of seafood who are aware of the issues or becoming so and who are committed to a sustainable economy.

It offers a response to the genuine expectations of a "world citizen", the well-informed and thoughtful consumer for whom the act of purchasing is increasingly governed by environmental concerns.

It is creating a mindset within the company with the emphasis on progress. It will ensure we examine the impact of even our most minor actions and activities and will guide our behaviour. It is teaching us a new way of doing business."

- BtoB : Business to Business
- BtoC : Business to Consumer (ex : MSC certification)

BUREAU VERITAS Recognition  
RESPONSIBLE FISHING AND SUSTAINABLE DEVELOPMENT

**AT SEA – ARCOPA IS COMMITTED TO:**

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**Respect for the resource:**

- ✓ Fishing non-threatened species,
- ✓ Respect for individual biomass and compliance with fishing quotas,
- ✓ Working with scientific research and management bodies (IMARPE),
- ✓ Combating illegal fishing with the *Paita Corporation*,
- ✓ Making best use of fished resources through its residual fishmeal plant.


**Respect for the environment:**

- ✓ No waste dumped at sea,
- ✓ On-board waste repatriation system (pelagic and hake fleet)
- ✓ Reducing its impact on the ecosystem and habitat and limiting ancillary catch,
- ✓ No catching of endangered species.

**Respect for people:**

 ARCOPA ships (hake fishing):

- ✓ Respect for working conditions and crew safety,
- ✓ Social security cover for crews.

 Relations with anchovy and giant squid suppliers:

- ✓ Suppliers from the local artisan fisheries,
- ✓ Selection based on quality criteria (anchovies),
- ✓ Training and building long-term relationships with suppliers (anchovies).

**Respect for quality and freshness:**

- ✓ Artisan fishing in-shore,
- ✓ Ice supplied to boats by ARCOPA and insulated holds,
- ✓ Logistics system enabling immediate repatriation to plant,
- ✓ System permitting storage at 0 +2°C

**AT THE PLANT – ARCOPA IS COMMITTED TO:**

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**Respect for the environment:**

- ✓ Re-using by-products for fishmeal and fish oil processing,
- ✓ Appropriate treatment of industrial waste, with informed personnel,
- ✓ Creation of an appropriate wastewater treatment system,
- ✓ Optimisation of fresh water and energy consumption.

**Respect for people:**

- ✓ 100% adult workforce, properly registered,
- ✓ *Compliance with health and safety conditions:* safety equipment in place, trained teams on site to deal with emergencies, medical personnel on-site, etc.
- ✓ Employees benefiting from social security and pension contributions, vaccination campaigns organised,
- ✓ Benefits in kind available to personnel: free transport, free or subsidised meals, work equipment provided, interest-free loans.

**Respect for food safety and product quality:**

- ✓ Fresh fish: system in place guaranteeing maximum freshness of the raw material.
- ✓ Inspection and control procedures: HACCP, SSOP and BMP systems defined, applied and monitored,
- ✓ Product traceability system in place between our 3 sites and our suppliers,
- ✓ Informed personnel,
- ✓ BASC\* Certification: controlling our product logistics chain from start to finish to guarantee our customers a risk-free product.

**ARCOPA**

ARCOPA is located in Paita, in the north west of Peru. It sources its raw materials using its own fleet of seven medium-sized trawlers and from the local artisanal fishermen.

Initially specialising in catching HAKE, ARCOPA has diversified its business with the production of surimi base using two common species, GIANT SQUID and ANCHOVY, becoming the leading company in this sector in Peru and the world's No.1 producer of anchovy surimi base. In 2008 surimi base production reached 7000 tonnes.

At the end of 2007 ARCOPA launched a fish meal and fish oil production line using the by-products of its freezing process, enabling it to extract maximum value from the raw materials processed into fillets and surimi base. 2008 production of fish meal and oil reached 2000 tonnes and is expected to attain 4000 tonnes in 2009. These products are intended for use in animal feed, in particular feedstuffs for fish farms. ARCOPA employs 800 personnes and realised a turnover of 15,5 millions \$ in 2008.

\*BASC : Business Alliance for Secure Commerce.