





Our vision Our aim is to only include certified sustainable raw materials in our product range and distribute these products in a reliable manner and in accordance with the highest quality requirements.

By conducting our business operations in a responsible, socially conscious and honest manner, we want to make a respectful contribution to a sustainable world.



## **Our strategy**

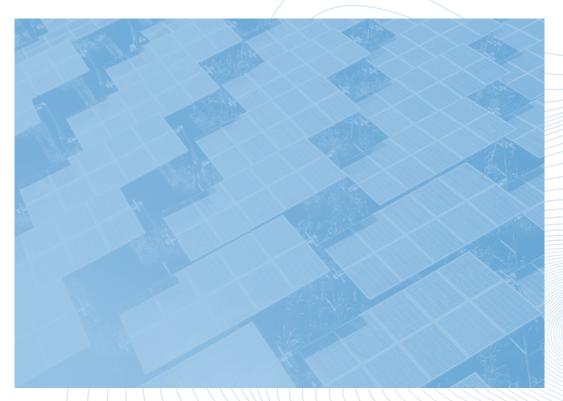
- **1** We strive to work together with suppliers who provide seafood and seafood products that were sustainably caught or cultivated.
- **2** We comply with all laws and protocols in a general sense and specifically with those that apply to the trade in seafood and seafood products.
- **3** We support initiatives that are designed to stimulate a sustainable and responsible fishing industry anywhere in the world.
- Our aim is to conduct our business in a carbon-neutral manner.



**5** • We want to contribute to the transition from traditional fishery to sustainable fishery.

Near the coastal city of Mombasa in Kenya, Fiskano is involved in a project designed to support the local fishing industry. It largely consists of one-man organisations that still use traditional fishing methods. Between October and March, local fishermen brave the Indian Ocean in canoes to swim and dive for octopus, which they catch with spears. The octopuses are refrigerated and brought back to land for immediate processing. They are then sold via a trader to Fiskano. Most local fishermen lack operating capital. In collaboration with the local trader, Fiskano helps the circa sixty-five fishermen with the funding for their boat, the refrigeration process and the sale of their catch. In doing so, Fiskano contributes to the local economy, the fishermen's wellbeing and the adoption of more sustainable fishery methods.







## 'It is in your hands to create a better world for all who live in it'

(Nelson Mandela)

In other words: 'A better (more sustainable) world begins with you.' The impact that Fiskano can have on a sustainable world is limited. Nevertheless, we do everything we can to make our office completely energy- and carbon-neutral.

We invest a portion of our profits into sustainability measures. For example, the roof of our office building is covered in solar panels that generate more power than we actually need. We are gradually building an all-electric vehicle fleet.

Lastly, we try to keep our business travel to a minimum. That is what we believe sustainable entrepreneurship is all about. Our ultimate goal is to make our trade in seafood and seafood products 100% sustainable. In Europe, the fishing industry has been carefully regulated and organisations usually comply with the applicable quota, legislation and guidelines. In countries outside Europe, we try to conduct our trade activities in accordance with European standards and exert whatever influence we can.



Where possible, our fish comes directly from the fishing vessel - preferably close to the source. The fish is immediately processed, frozen and (if possible) packaged out at sea. This minimises the distance that the fish travels and significantly reduces carbon emissions. On top of that, we prefer to do business with trading partners who manage their own fleet of fishing vessels to ensure there is maximum oversight regarding the origins and quality of the fish. Where possible, we expand our product range with fish from European companies and factories, whom we can assume operate in compliance with the prescribed laws and guidelines. Furthermore, we advocate the use of broader sorting methods to make sure the fish is optimally utilised as a raw material.

Our short-term goals with regard to sustainability are relatively easy to attain. Our office and our labour are virtually carbon- and energy-neutral. Our long-term goals (2030) are to purchase and sell at least 70% of our product range under the 'sustainably caught/cultivated' label (see also the certification labels on our website) and acquire as many of our products as possible from chain suppliers. These are organisations that manage everything themselves: fishing vessels, fish processing plants, cold storage and trade. This approach guarantees maximum oversight regarding the quality and origins of our fish. Furthermore, we strive to convince suppliers of seafood and seafood products outside Europe of the importance of creating a sustainable fishing industry. In the end, we - along with everyone who works in this sector and every person on the planet - are all:

## indebted to the oceans.









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