SSP Sustainable Shrimp Partnership

Sustainability Report 2023

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Sustainable Shrimp Partnership Sustainability Report

2023

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"The sustainability of our sector has evolved alongside the growing demands of the global market"

José Antonio Camposano

Executive President of the National Chamber of Aquaculture (CNA)

The shrimp industry: A source of well-being for Ecuador and nutrition for the world [GRI 2-22]

José Antonio Camposano

Executive President of the National Chamber of Aquaculture (CNA)

Ecuador, a small coastal country in South America, has established itself as the world's largest producer and exporter of shrimp. Currently, Ecuadorian shrimp production accounts for more than 30% of the world's total shrimp production. This achievement is not the result of chance but the outcome of a comprehensive strategy that goes far beyond consistently increasing production volumes. The Ecuadorian shrimp industry has made unimaginable efforts to improve productivity while addressing critical farming factors, thereby ensuring the sustainability of its business model through continuous innovation. This approach has allowed the sector to become a significant source of employment and well-being throughout the country.

The sustainability of our sector has evolved alongside the growing demands of the global market. Every new challenge has been met with leadership and responsibility, positioning Ecuadorian shrimp not only as a benchmark for texture, flavor, and superior culinary quality but also as a product that offers the peace of mind today's consumers demand. Food safety, traceability, and an ethical commitment to the environment and people are the pillars on which we have built our reputation.

This commitment to sustainability is reflected in concrete actions. A clear example of this is the creation of initiatives such as the Sustainable Shrimp Partnership (SSP), which demonstrates how sustainable practices can be both possible and economically viable across our entire value chain. This approach not only benefits the environment but also strengthens the trust of our markets and consumers, who recognize Ecuador as a leader in environmental and social responsibility within aquaculture.

Beyond feeding the world, the Ecuadorian shrimp industry is a backbone of the national economy. One in every five dollars Ecuador exports comes from this activity, highlighting its strategic importance to the country. Additionally, as shrimp farming can only take place in areas without agricultural potential, this activity provides an essential livelihood in rural areas where job opportunities are scarce. With nearly 300,000 direct and indirect jobs, aquaculture not only sustains households but also drives the education of children and fosters hope in communities lacking alternative sources of decent employment.

Over 50 years of history, the Ecuadorian shrimp sector has evolved into a global example of responsible aquaculture. The sector's value chain combines quality, sustainability, and innovation, demonstrating how these elements can transform not only a country's economy but also the lives of its people. Today, more than ever, Ecuadorian shrimp is a true source of well-being for Ecuador and nutrition for the world.

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"Looking to the future, our goals are ambitious but achievable. We aim to expand our network of sustainable producers across the shrimp value chain."

Pamela Nath

Director of Sustainable Shrimp Partnership

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Transforming the aquaculture industry: A commitment to global sustainability [GRI 2-22]

Pamela Nath
Director of Sustainable Shrimp Partnership

More than five years ago, a visionary group of shrimp producers in Ecuador decided to challenge the status quo of the aquaculture industry. Driven by concerns for the environment and social well-being, as well as the need to differentiate responsibly produced Ecuadorian shrimp in international markets, they founded Sustainable Shrimp Partnership (SSP) with a clear objective: to transform the way shrimp is produced and consumed globally.

Our story at SSP is one of commitment and evolution. Since our beginnings, we have worked to make a difference not only in the quality of the shrimp we produce but also in how we produce it. We consider ourselves a laboratory for innovation, addressing specific challenges and demonstrating what can be done about them. In doing so, we prove that it is possible to achieve higher sustainability standards.

In the short term, we focus on strengthening transparency within our supply chain and ensuring that our practices are the most rigorous in the market through the SSP qualification criteria. This includes maintaining ASC certification, the most demanding protocol for social and environmental issues; ensuring zero use of antibiotics; and achieving a neutral impact on water through constant verifications during the production cycle. We use blockchain technology to guarantee that our products are safe, providing transparent information about every stage of the production process.

Our strategy focuses on working closely with leading non-governmental organizations and key industry stakeholders. To this end, we have established the Leadership and Sustainability Roundtable, a platform where various organizations come together to drive the sustainable development of the global shrimp aquaculture industry. We proactively work to anticipate future challenges and overcome them, ensuring that our actions are not only responsible today but also sustainable in the long term.

These collaborations have led to concrete projects aimed at reducing the carbon footprint of farmed shrimp, ensuring fair wages for industry workers, promoting shrimp aquaculture free from natural ecosystem conversion, and programs for mangrove forest restoration, among many others. These efforts are a testament to our commitment to comprehensive sustainability, addressing not only environmental aspects but also social and economic ones in a holistic manner.

Looking to the future, our goals are ambitious but achievable. We aim to expand our network of sustainable producers across the shrimp value chain. We seek to continue empowering small and medium-sized shrimp and larvae producers to adopt our practices and join the progress of the industry. Through the Scale Up program, we provide training, support, audits, and recommendations to help them achieve certifications and recognition. Our goal is for these hatcheries and farms to be not only sustainable but also globally competitive.

At SSP, we know that every achievement counts. From the implementation of our SSP qualification to educating consumers on the importance of choosing sustainable products, every step brings us closer to our goal of being leaders in sustainability.

For this reason, at SSP, we organize events such as the Shrimp Summit, where seafood suppliers experience our best practices in shrimp farming in Ecuador. We collaborate closely with the culinary and nutritional community, including chefs, culinary schools, dietitians, supermarkets, and seafood consumption-promoting organizations. Through cookbooks, masterclasses, tastings, and training, we spread information so that consumers can make informed decisions.

As the director of SSP, I am proud of the journey we have taken and excited about the one still ahead of us. We are committed to continuing to tell our success story in sustainable development because we believe that together we can make a real difference in the world we share.

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How do we build a more sustainable future for shrimp aquaculture?

[GRI 2-2] [GRI 2-6]

We are Sustainable Shrimp Partnership (SSP), a pre-competitive platform that brings together companies dedicated to transforming the future of shrimp aquaculture. Pioneers in Ecuador, our members are committed to offering and promoting the highest quality products, produced with social and environmental standards, through collaboration and transparency.

Our purpose is to provide more options to consumers in seafood markets, raising awareness about the responsible methods we apply, both socially and environmentally. Our members lead by example, setting new standards and inspiring others to adopt sustainable practices, thus driving a more responsible industry towards the planet.

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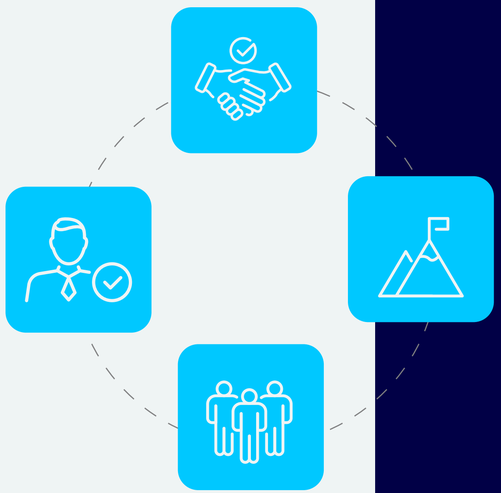
Our essence

[GRI 2-23]

To help us achieve our vision, we have developed the SSP philosophy based on four key attributes that are the foundation of our actions:



Responsibility

We focus on achieving concrete and measurable results, continually improving our environmental and social performance.

Transparency

We provide clear information about the production, origin, and sustainability of the product, so that our customers can make informed decisions when purchasing.

Inclusion

We collaborate with companies, NGOs, and stakeholders to improve environmental and social practices, and enhance our sustainability performance.

Progressive Leadership

We identify how to drive change and lead progress to make shrimp farming a sustainable and successful practice.

At SSP, our model for creating social and environmental value is based on a comprehensive and strategic approach aimed at transforming the global shrimp industry. We work on four key action fronts that allow us not only to address current challenges but also to be a laboratory for innovative projects and tools to continuously improve our criteria and the practices of our partners and the sector.

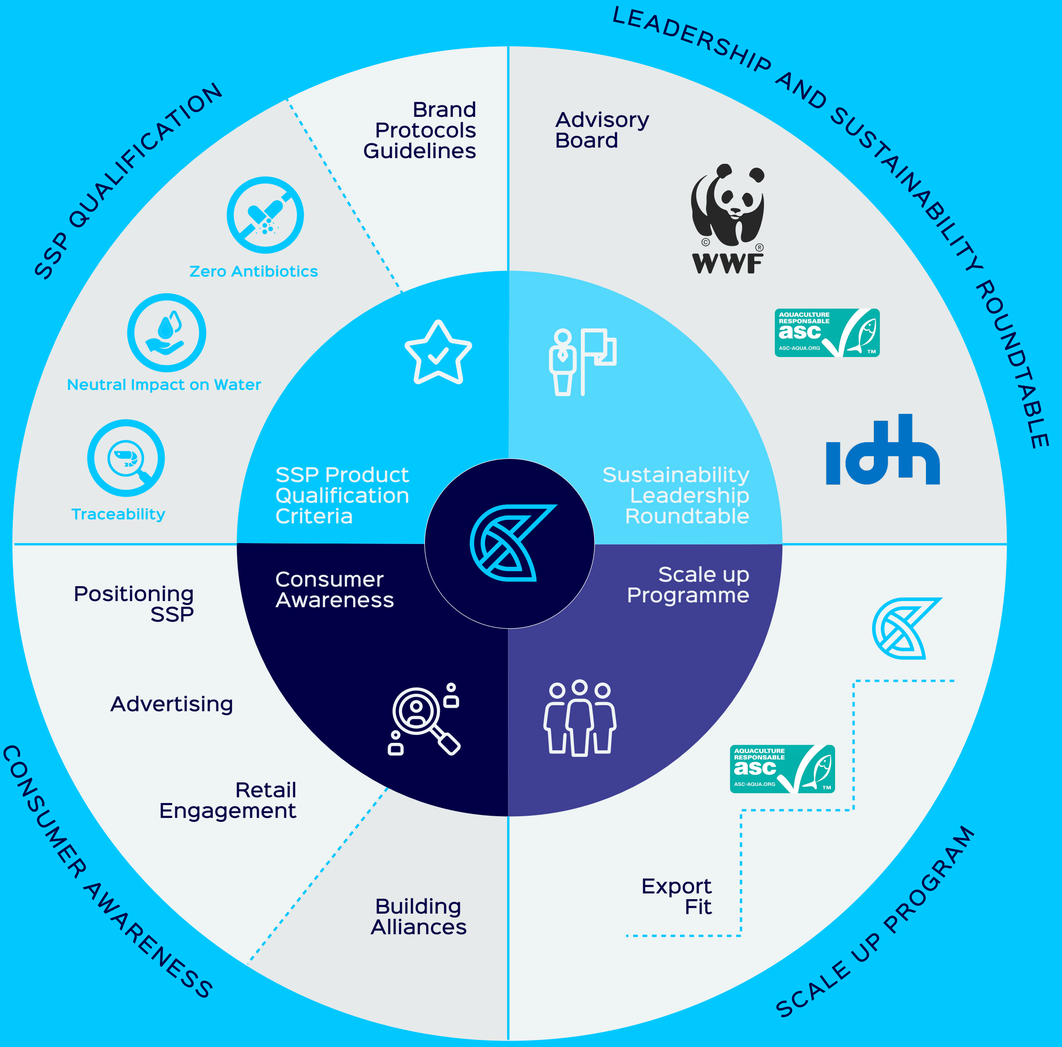
Our Fronts of Action are:

• **SSP Qualification:** We constantly verify compliance with best practices on the farms.

• **Leadership and Sustainability Roundtable:** We collaborate with various stakeholders to identify the challenges facing the industry and develop solutions that improve its performance.

• **Scale Up Programs:** We support small and medium-sized producers in the value chain to optimize their performance through compliance with national and international protocols.

• **Consumer Awareness:** We develop partnerships, projects, and activities to share experiences and information with different audiences, thereby increasing the demand for sustainable products.



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At SSP, we are committed to making a significant contribution to the United Nations' Sustainable Development Goals (SDGs). Our program and SSP farms implement actions that directly impact the following SDGs:

Our work directly contributes to the SDGs

This approach demonstrates how our program not only benefits the industry but also contributes to creating a more sustainable and equitable future for everyone on the planet.

Contributing to development

Aquaculture has grown significantly in recent decades, generating positive impacts globally and in Ecuador. According to the Food and Agriculture Organization (FAO), it is estimated that by 2030, approximately 59% of seafood available for human consumption will come from aquaculture production.

In 2020, P. vannamei shrimp accounted for 52% of the total seafood farmed globally. Today, Ecuador stands out as the leading producer and exporter of shrimp in the world.

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Contributing to development GLOBALLY

Contributes to Food Security

Helps meet the global demand for protein to feed the world's population.

Source of Protein

Offers a nutritious alternative rich in lean protein, omega-3, vitamins, and minerals for consumers.

Female Workforce Participation

Globally, women represent 24% of the workforce in fishing and aquaculture, and 62% in product processing.

Technology and Innovation

The industry has integrated technology and innovated processes, optimizing resources and reducing its environmental impact.

Promotes Circular and Restorative Economy

Unused byproducts from fishing and agriculture are used to feed shrimp, reducing waste and avoiding competition with human food or impacting ecosystems.

Aquaculture Surpasses Wild Capture Fishing

Production in ponds now exceeds wild-caught shrimp, contributing to the conservation of aquatic species and ecosystems[1].

Efficient protein production

Aquaculture uses fewer natural resources, such as land and fresh water, than other production processes. It also offers better feed conversion and higher protein retention.

[1] SOFIA 2024 Report by the Food and Agriculture Organization of the United Nations.

Contributing to development in ECUADOR

1.2 million tons produced and exported in 2023

Ecuador exports shrimp to 66 countries worldwide.

US$ 7.2 billion in exports

Shrimp exports represent 32.5% of non-oil exports and 23% of total national exports.

145.000 Jobs

Direct and indirect related to shrimp production, processing, and export.

290.000 Jobs

Direct and indirect related to the entire value chain.

Develops the value chain

Stimulates growth in related sectors such as food, equipment, and technology

Boosts local economies

Stimulates economic development in coastal regions.

Our History

With the growth of the global population, the demand for protein, and more specifically seafood, will increase year after year.

Since wild fisheries are already facing overexploitation, aquaculture emerges as a key solution to meet this growing demand. At the same time, it positively contributes to the economy, improves the living conditions of those involved, and preserves wild populations, supporting healthy ocean ecosystems.

However, not all aquaculture is produced equally. Until now, the global farmed shrimp sector has been a commodity market where those with the lowest prices have been favored. Often, cost reductions have meant sacrificing good social, environmental, and food safety practices.

SSP was born to change this dynamic, under the vision of a group of leaders in Ecuador, committed to transforming aquaculture into a clean, responsible, and sustainable practice for the world. Our approach seeks to maximize the positive benefits of this activity and manage, mitigate, or eliminate its potential negative impacts.

Our members, through SSP, lead by example, demonstrating that it is possible to produce high-quality shrimp using methods that respect and protect the environment and people. We consider ourselves an innovation laboratory where we tackle specific challenges and implement projects that demonstrate our commitment to the sustainable development of the industry.

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Our evolution **2018**

Development of the Technical Reference for SSP Qualification
for Shrimp Farms and first SSP-certified farms.

Launch of SSP in different markets
Seafood Expo North America – Boston, United States, Seafood Expo Global – Brussels, Belgium and China Fisheries and Seafood Ecpo, Qingdao.

Advisory Board
formed.

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Our evolution 2019

Market launch
of the SSP product.

Launch of the Scale Up
program for small and medium shrimp producers.

Alliance with IBM
for the implementation of blockchain traceability.

Creation of the SSP Feed Working Group.

Building partnerships:
James Beard Foundation, Seafood Nutrition Partnership, Culinary Schools

Our evolution 2020

3 founding members connected to IBM Food Trust,
offering traceability with blockchain technology.

Launch of the traceability app
for consumers.

Development of the Communications Plan
for Europe.

Scale Up program implementation

Ultimate Shrimp Guide launch

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Our evolution 2021

First producers graduated
from the Scale Up Program for small and medium shrimp farms.

SSP was recognized as one of the leading pre-competitive platforms
in aquaculture in the "Landscape Review of Sustainable Seafood Precompetitive Collaborations." created by CEA Consulting for the Sustainable Seafood Funders Group

Shrimp promotion campaigns
in specialized audiences.

Members of the Aquaculture Working Group
on Environmental Footprint.

Our evolution 2022

First Shrimp Summit
with ASC for supermarkets and food service companies from North America

First SSP product in retail
in the international market.

Development of a documentary by the FAO and ReAct
on SSP success story regarding the no use of antibiotics.

Ecuadorian shrimp masterclass
at Le Cordon Bleu and gastronomic experience in Paris.

Start of pilot project
for measuring Fair Wages.

Our evolution 2023

Second edition of SSP Shrimp Summit
with ASC for international supermarkets and food service companies.

Official launch of the FAO and ReAct documentary.

New member of the FAO and WHO's 'AMR Multi-Stakeholder Partnership'
antimicrobial resistance platform.

Launch of the SSP Sustainability Blog.

Launch of the sustainability section
in the Revista Aquacultura

Development of the Shrimp Nutritional Guide.

Participation in a business seminar in Tokyo
representatives from major Japanese supermarkets and importers

Start of mangrove monitoring project
with WWF and Clark University.

Scale up design
for the improvement of hactheries

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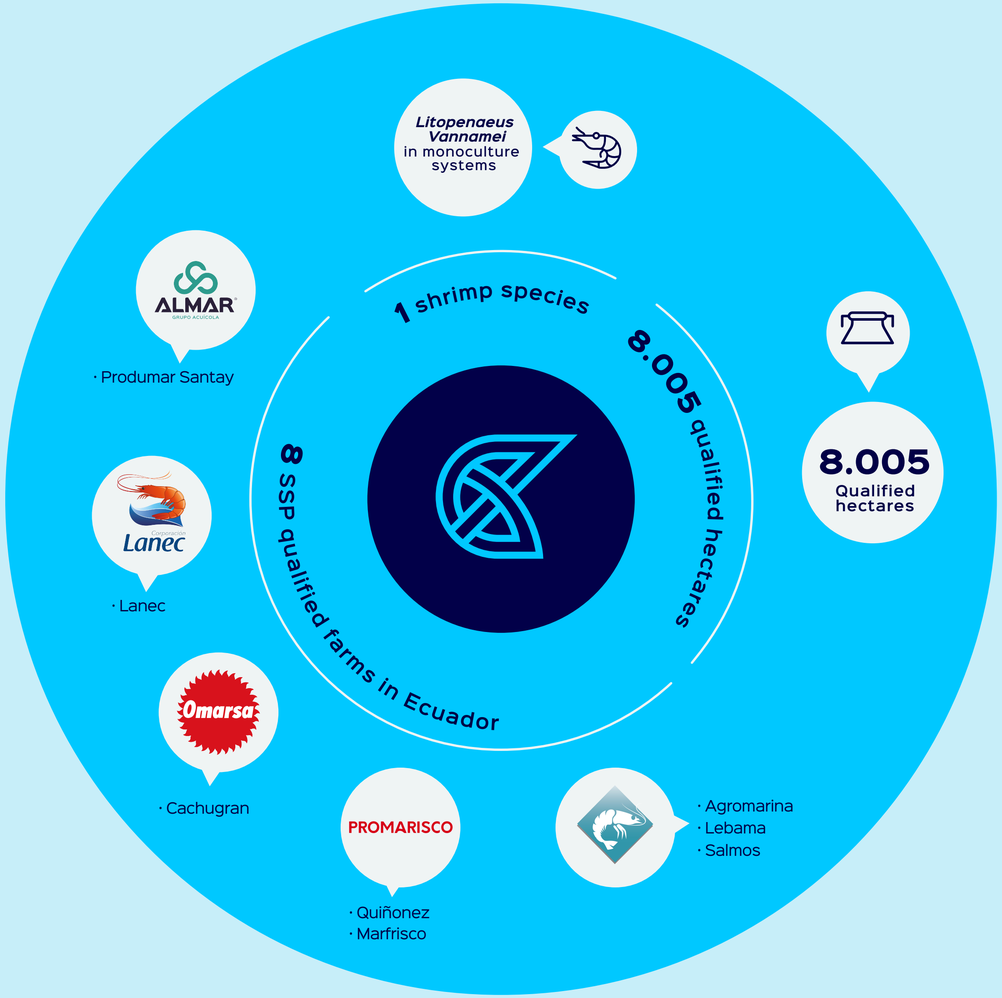
Our Brand and Service

[GRI 2-2] [GRI 2-6]

Over the last five years, we have built a strong brand that reflects the service and commitment of the program.

Today, this brand is internationally recognized as one of the most influential pre-competitive platforms in the seafood industry, as highlighted in the report Landscape Review of Sustainable Seafood Precompetitive Collaborations prepared by CEA Consulting and the Sustainable Seafood Founders Group.



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Corporate Governance *[GRI 2-9]*

Our initiative is guided by a governance model that includes two bodies: one advisory and the other executive. Both play a key role in providing advice and overseeing the management and development of the program, ensuring that the management is transparent, ethical, generates positive impacts, and aligns with the established pillars and objectives.

The Advisory Council, composed of active partners from the World Wide Fund for Nature (WWF), the Sustainable Trade Initiative (IDH), and the Aquaculture Stewardship Council (ASC)[2], guides us in the continuous improvement of sustainability practices and supports the growth of the program, both in terms of impact and the expansion of the 'Scale Up' initiative.

We also have the support of the National Chamber of Aquaculture (CNA), which represents producers, processors, and marketers of aquatic species in Ecuador. This collaboration strengthens our ability to positively influence the country's aquaculture sector.

[2] The Aquaculture Stewardship Council is a non-profit international organization that promotes responsible and sustainable aquaculture.

WORLD WIDE FUND FOR NATURE (WWF)

Global Lead
on Aquaculture

Seniority: 5 years

SUSTAINABLE TRADE INITIATIVE (IDH)

Senior Program
Manager Aquaculture

Seniority: 5 years

AQUACULTURE STEWARDSHIP COUNCIL (ASC)

Global
Outreach leader

Seniority: 5 years

NATIONAL CHAMBER OF AQUACULTURE (CNA)

Executive
President

Seniority: 5 years

On the other hand, our board of directors is made up of the founding members of SSP: Grupo Almar, Grupo Camaronero Champmar – Songa, Lanec, Omarsa, and Promarisco. The CEOs or their delegates from these companies actively participate in meetings and activities, overseeing the management of impacts and resources, as well as annually approving the strategy, objectives, and work plans.

All members of the governing bodies are non-executive directors who perform their responsibilities on a voluntary, unpaid basis, which reinforces their commitment to our organization. Additionally, they have extensive experience and knowledge in managing the impacts of the aquaculture sector.

Our Executive Director directly presents the strategy to be implemented during the year to the Board of Directors. Additionally, she oversees the identification, prevention, and mitigation of the impacts of our organization, leading and managing the development of projects and strengthening relationships with stakeholders.

The SSP philosophy, based on four pillars, guides the actions of the Boards and the team, extending to the members as well. Through the practices we promote and evaluate, we encourage respect for human rights and good environmental practices among the certified farms.

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Grupo Almar

Executive President

Seniority: 5 years

Grupo Camaronero Champmar - Songa

Executive President

Seniority: 5 years

Lanec

Executive President

Seniority: 3 years

Omarsa

General Manager

Seniority: 5 years

Promarisco

General Manager

Seniority: 5 years

Our Human Team

[GRI 2-7] [GRI 2-8]

We are proud to have a team of trained professionals with extensive experience in the aquaculture sector. Thanks to their collective strengths and holistic approach, they meet the needs and expectations of our stakeholders.

3 Collaborators	**3** Women

Our team consists of three professionals, led by our Director, who reports directly to the Board of Directors. They all work with full-time permanent contracts and, from the offices in Guayaquil, manage the relationship with members and partners, coordinating the various initiatives of the program.

Additionally, we have external advisory support from two professionals specialized in technical aspects and processes.

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Our stakeholders

[GRI 2-29]

We strive to build strong and collaborative relationships with our stakeholders, focusing on thoroughly understanding their expectations and mapping the impacts of our actions. This approach allows us to develop joint initiatives that enhance positive effects and ensure the prevention and mitigation of any adverse impact.

Our priority stakeholders were identified at the beginning of our activities as an initiative, based on criteria of influence, proximity, and dependence:

Below, we present the communication channels and spaces through which we constantly interact with our stakeholders:

- Social Media
- Website
- Blog
- Revista Aquacultura
- Newsletter
- Press releases to national and international media
- International fairs
- Presence at events
- Meetings

These channels help us maintain open and transparent communication, tailored to the needs of each group, ensuring that interactions are enriching and productive.

- Founding members
- Associate members
- National Chamber of Aquaculture
- Final consumers
- SSP collaborators
- Authoritites
- Allies
- Founding farms collaborators

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Our initiative in numbers [SSP 4]

Together with each of the farms that are part of the SSP program, we contribute to generating positive impacts through sustainable practices implemented to achieve and maintain the SSP certification.

Thanks to responsible management, SSP farms reduce their environmental impact, protect important ecosystems, produce nutritious food, and promote the well-being of their employees and surrounding local communities.

These positive impacts are demonstrated through a process of evaluation and continuous monitoring that ensures transparency and compliance with the program's key criteria.

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8 Qualified Farms

100% Product Traceability

100% Have ASC certification

100% Zero use of antibiotics

1.167 Ponds analyzed for antibiotics

1.071 Water samples

99,4% Compliance (water evaluation)

4 Projects implemented in 2023	**3** Social projects	**1** Environmental Project
11 Projects implemented from 2018 to 2022	**5** Social Projects	**6** Envirromental project
15 Projects implemented in total	**8** Social projects	**7** Environmental Projects

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SSP Farm Qualification

SSP members are committed to meeting the highest standards of quality, environmental, and social practices. To document our performance and demonstrate our commitment, farms certified under SSP undergo continuous verifications during each production cycle to ensure four key criteria:

ASC Certification

To be certified under the most demanding social and environmental standards in the market.

Zero use of antibiotics

To guarantee a zero antibiotic use policy.

Complete traceability with Blockchain technology

To offer transparent information about the product's history.

Neutral impact on water

To ensure that the water entering the farm leaves with equal or better quality.

Thus, our program helps generate a measurable and significant positive impact both for people (including employees, communities, and consumers) and for the environment.

Sustainable Shrimp

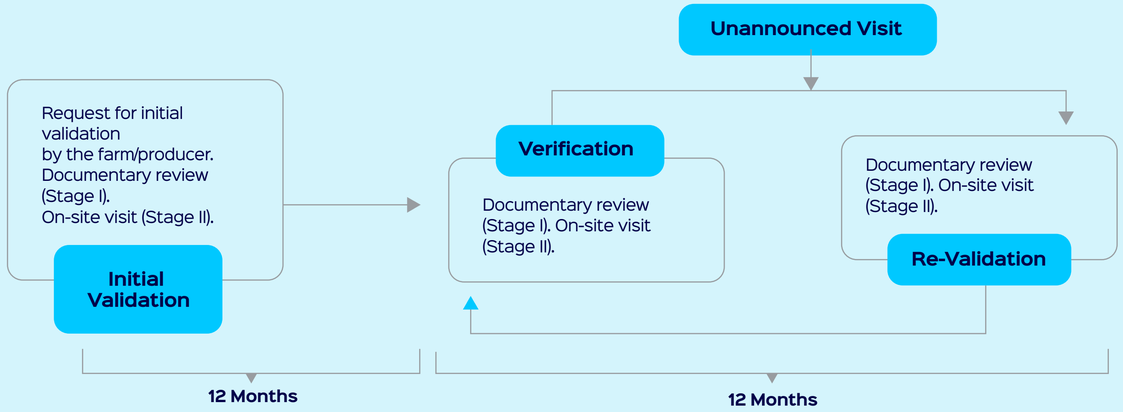
We guarantee the integrity of the SSP certification

[GRI 3-3] [GRI 2-23] [SSP 7]

Integrity in the SSP certification is essential to ensure a positive and lasting impact, both on the consumer and across the entire shrimp value chain. A lack of transparency or errors in assurance processes can compromise the well-being of those involved in aquaculture activities and the environment, preventing the identification of critical areas for improvement. Economically, this creates inequity in the market, affecting companies that meet the established criteria.

For this reason, we are firmly committed to integrating assurance mechanisms at all levels, thus ensuring compliance with the four criteria established in the SSP Technical Reference for shrimp farm certification and acting in line with the SSP pillars that guide our conduct.

The certification cycle includes the validation, verification, and revalidation of farms, lasting a total of two years.



During this process, SSP randomly selects ponds for sampling to verify the non-use of antibiotics and ensure a neutral impact on water, thereby guaranteeing the integrity of our practices. The conformity evaluation is carried out in the production/grow-out pond during the production cycle, and its conclusions are extrapolated to the entire shrimp farm.

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As other implemented measures, we conduct unannounced visits and random sampling in the grow-out ponds, focusing on controlling antibiotic use.

The differentiating factor of this action is that we, SSP, are the ones who select the sampling points and coordinate the sampling activities. Additionally, the laboratories report the analysis results simultaneously to us as well as to the producer.

Furthermore, to manage the impacts associated with our practices, we conduct continuous analysis of the results obtained through the sampling and audits, identifying areas for improvement and applying lessons learned in our policies and operational procedures.

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EVALUATION CRITERIA 1:

ASC Certifcation

[GRI 3-3] [SSP 5]

Among the general requirements for SSP certification, farms must have been certified under the ASC scheme and have certification valid for at least six months from the date of issuance.

Since ASC is a relevant and robust standard for the farming of various species, including shrimp, we ensure through this certification that the farms implement social and environmental practices that care for both people and the planet.

Currently, 100% of our producing partners hold this certification.

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EVALUATION CRITERIA 2:

Zero Antibiotics

[GRI 3-3] [GRI 416-1]

Currently, the World Health Organization (WHO) has identified antimicrobial resistance (AMR) as one of the top ten global health threats. This affects our ability to treat infections and puts the well-being of millions of people at risk. Environmentally, it impacts the health of soil, water, and ecosystems.

At SSP, we are firmly committed to shrimp production without the use of antibiotics, promoting responsible, safe, and sustainable aquaculture. Our "zero tolerance" policy for antibiotic use is incorporated into the SSP Technical Reference for Shrimp Farm Certification.

As part of our requirements, producers must include clear instructions regarding the non-use of antibiotics in their veterinary management plans and establish alternatives to prevent their application. We promote the use of prebiotics as a preventive measure, and probiotics in the case of an epidemic outbreak.

Monitoring of the zero antibiotics policy:

- We conduct random sampling of the ponds at SSP farms with a frequency of between 110 and 130 days over a 12-month period.
- A composite sample is taken for each pond analyzed, and it must be between 30 and 60 days into the production cycle. We identify this stage because it is when events related to antibiotic use in shrimp production are most likely to occur.
- At SSP, we reaffirm the importance of zero antibiotic use. Therefore, we implement sampling (unannounced visits) at stages other than those with the highest likelihood of events. In this way, random sampling is performed in ponds with production cycles in the days following the highest occurrence of events (between 61 and 80 days in the production cycle).
- These analyses are carried out by a laboratory with accredited parameters, in accordance with ISO 17025 standards.

In this way, we ensure that 100% of the shrimp with SSP certification has been produced with "zero antibiotics."

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EVALUATION CRITERIA 2:

Other initiatives

We are members of the Multi-Stakeholder Partnership Platform on Antimicrobial Resistance (AMR), established and facilitated by the Food and Agriculture Organization (FAO), the World Health Organization (WHO), the World Organization for Animal Health (WOAH), and the United Nations Environment Programme (UNEP). This platform aims to promote the responsible use of antibiotics across various sectors, including the animal protein production sector.

We highlight that we have been recognized as an exemplary organization in a documentary produced by the Global ReAct Network[3] , FAO, and Johns Hopkins University, which advocates for the responsible use of antibiotics. As part of Antimicrobial Resistance Week, the FAO launched the documentary on its platforms, showcasing how Ecuadorian producers within SSP have worked diligently to establish optimal conditions at each stage of the production cycle.

Documentary: *https://www.youtube.com/watch?v=A7Ye3-EdNxQ)*

[3] It is an international initiative that works to combat antimicrobial resistance through collaboration between governments, organizations, and civil society.

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EVALUATION CRITERIA 3:

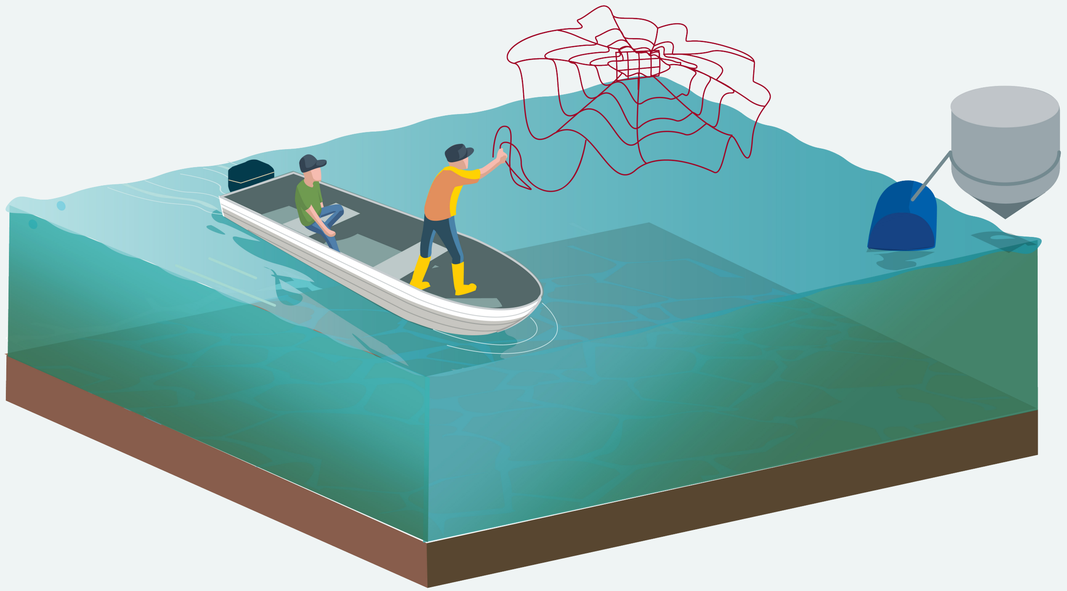
Nuetral Impact on Water *[GRI 303-2] [GRI 3-3]*

Water is an essential resource for the planet and humans, and fundamental in shrimp farming, as it is the medium in which shrimp are cultivated. For this reason, we are committed to implementing sustainable practices that protect water quality, ensuring the health of ecosystems and optimal conditions in the shrimp habitat during their development.

Based on this premise, SSP established a “Neutral Water Impact” criterion to verify that the discharge water from the ponds on the farms meets the seven physicochemical parameters defined, in accordance with the current environmental legislation in Ecuador.

To evaluate performance in this criterion, we analyze the fluctuation of the water’s physicochemical parameters over time. Similarly, our members must do the same, as during audits we verify that the producer, in addition to meeting sampling requirements, uses this information as a decision-making tool.

[4] It is an international non-profit organization that promotes responsible and sustainable aquaculture.



When any parameter from the water analysis results conducted on SSP farms is outside the permitted limits, we inform the producer of the issue so they can take the necessary corrective actions.

The directors of our Advisory Board, consisting of the World Wide Fund for Nature (WWF), the Aquaculture Stewardship Council (ASC[4]) and the Sustainable Trade Initiative (IDH), actively participated in the definition of this evaluation criterion.

EVALUATION CRITERIA 4

Traceability

[GRI 3-3] [GRI 13.23.2]

Our commitment to transparency, one of the four criteria of the certification, is materialized in ensuring **100% traceability** of the SSP-certified shrimp at every stage of the production process, through the implementation of blockchain technology.

This initiative is carried out through the IBM Food Trust platform, which ensures that the final product complies with all regulations, guaranteeing not only food safety and quality but also environmental, social, and other factors.

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EVALUATION CRITERIA 4

Traceability

Our traceability system generates positive impacts. Socially, it improves transparency and trust between producers, supermarkets, and consumers, strengthening commercial relationships and fostering fair and responsible trade. Environmentally, it facilitates control over the origin and sustainable production of shrimp, reducing the likelihood of irresponsible practices.

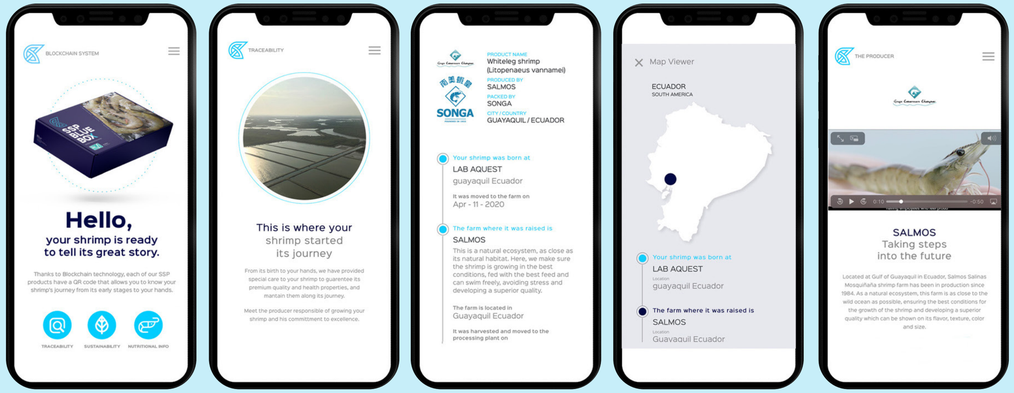
The SSP traceability criterion requires farms to have a traceability system that allows the producer to identify every action taken during production and all the stages the shrimp has gone through, including the origin of raw materials.

To ensure the implementation of this criterion, we use a combination of traditional farm audits and blockchain technology, which records all information associated with shrimp production and logistics in an immutable way. The data is verified in the IBM Food Trust ecosystem, and only when the producer meets all established criteria is a certificate of authenticity issued to the exporter. This process ensures the integrity of our program.

We highlight the participation of the Sustainable Trade Initiative (IDH), as a member of our Sustainability Leadership Round Table, who played a key role in selecting and funding this technology.

By scanning a QR code on the packaging, anyone can access product details such as the cultivation, processing, and packaging locations, presented through photos and explanatory videos.

Discover the journey of the shrimp from its origin



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Leadership and Sustainability Roundtable

[GRI 3-3] [SSP 4]

We firmly believe in the power of partnerships to maximize the **impact on the sustainability** of aquaculture production.

By establishing alliances with non-governmental organizations, academic institutions, and businesses in the sector, we not only enrich our initiative with diverse perspectives, but also enhance our capabilities to promote and implement more responsible practices.

Together, we are building a more sustainable future, where each partner plays a key role in transforming the industry.

Select the company to learn more about it

With one click, you can review all the information about each company.

FOUNDING MEMBERS:

ALMAR GRUPO ACUÍCOLA

Grupo Camaronero Champmar

Corporación Lanec

Omarsa

PROMARISCO

GRUPO NUEVA PESCANOVA

海美蝦皇 SONGA FOUNDED IN 1932

ASSOCIATE MEMBERS

BASF We create chemistry

BioMar

dsm-firmenich

INVE AQUACULTURE

PRAIRIE AQUATECH Together!

MSD Animal Health

NICOVITA Una marca de VITAPRO

SKRETTING a Nutreco company

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Project

“Monitoring and Protection of Mangroves in Ecuador” *[GRI 3-3] [SSP 2]*

Mangroves provide essential ecosystem services for the communities and biodiversity that depend on them.

At SSP, together with our members and allies, we have made a firm commitment to managing and preventing impacts related to the conversion of natural ecosystems.

We have implemented policies and initiatives for the conservation of these natural environments. We have developed projects focused on reducing the carbon footprint in shrimp production, restoring degraded areas, and mitigating adverse environmental impacts. Additionally, we have encouraged our member producers to adopt the ASC certification, which supports their sustainable practices and commitment to mangrove conservation. Currently, 100% of our members hold this certification.

An example of our actions is the innovative mangrove monitoring project using satellite imagery. With the support of Clark University, the World Wide Fund for Nature (WWF), and the National Aquaculture Chamber (CNA), we have established a permanent monitoring system that allows us to prevent land conversion and ensure the conservation of these valuable ecosystems against deforestation.

This project positively impacts local communities, in addition to contributing to the well-being of the entire shrimp farming industry. In 2023, we identified mangrove coverage along the Ecuadorian coast, using historical data from 1999 to 2022. For 2024, we plan to design a pilot mangrove reforestation plan, which will be guided by the results of our analysis. Additionally, we will continue monitoring the coverage of these ecosystems, generating periodic reports that will allow us to evaluate their conservation status and track progress.

This initiative is part of the commitment made in the memorandum of understanding signed in 2022 between the National Chamber of Aquaculture and WWF-Ecuador, reinforcing our determination to protect mangroves and promote more sustainable development in the shrimp farming industry.

Project
"Living Wage" *[SSP 3]*

Aware of the significant impact that wage compensation has on the well-being of workers and their families, we are committed to promoting the practice of dignified wages across SSP farms.

In 2023, in collaboration with the Sustainable Trade Initiative (IDH) and the Aquaculture Stewardship Council (ASC), we evaluated and audited the wage compensation process on SSP farms using the IDH Wage Matrix, ensuring compliance with dignified salary indicators.

The results of this pilot program motivated us to set a clear goal for 2025: to measure the dignified salary on the corresponding SSP farms for the 2024 period and publicly demonstrate our commitment to this social standard.

This initiative reinforces our commitment to labor equity, ensuring that SSP farms adopt fair and responsible practices that promote a more equitable and sustainable working environment for all.

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Project

"Shrimp with a lower carbon footprint" *[GRI 3-3] [SSP 1]*

This initiative stems from our collaboration with The Nature Conservancy, a global NGO dedicated to land and water conservation, and our founding member, Omarsa. The goal of this project is to produce shrimp with lower carbon emissions, which will be distributed to one of the major supermarkets in the United States.

This effort impacts supermarkets, end consumers, and producers, promoting the production, marketing, and consumption of more environmentally sustainable shrimp.

Through this project, we successfully formed an alliance with three key actors: a supermarket, a producer, and a non-governmental organization.

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Project

"Shrimp Nutrition Guide"

In order to promote shrimp consumption and dispel myths about its nutritional value, the "Shrimp Nutritional Guide" is being developed. This guide aims to increase the confidence of nutritionists so they can effectively communicate the benefits of shrimp to consumers.

This initiative is being developed in collaboration with the Seafood Nutrition Partnership (SNP) and the National Chamber of Aquaculture. It is primarily focused on nutritionists and food health professionals in the United States, as well as consumers seeking healthy options for their diets.

The launch of the guide is scheduled for 2024. We aspire for this document to provide accessible and reliable information about the nutritional properties of shrimp, thereby promoting the consumption of sustainably farmed shrimp to a specialized audience.

Consumer Awareness

[GRI 3-3] [SSP 8]

As part of our mission to build a sustainable future for aquaculture, we have committed to raising consumer awareness, empowering them to make informed and reliable decisions about shrimp consumption. By choosing products with the SSP certification, we guarantee that their choice contributes to making a positive impact on both people and the planet.

Furthermore, through our initiatives and communications, we highlight the distinguishing attributes of Ecuadorian shrimp in international markets, emphasizing its quality and the sustainable practices that support it. At the same time, we are working to position SSP as a benchmark in the global industry, setting new standards in responsible production and leading the way toward more conscious aquaculture.

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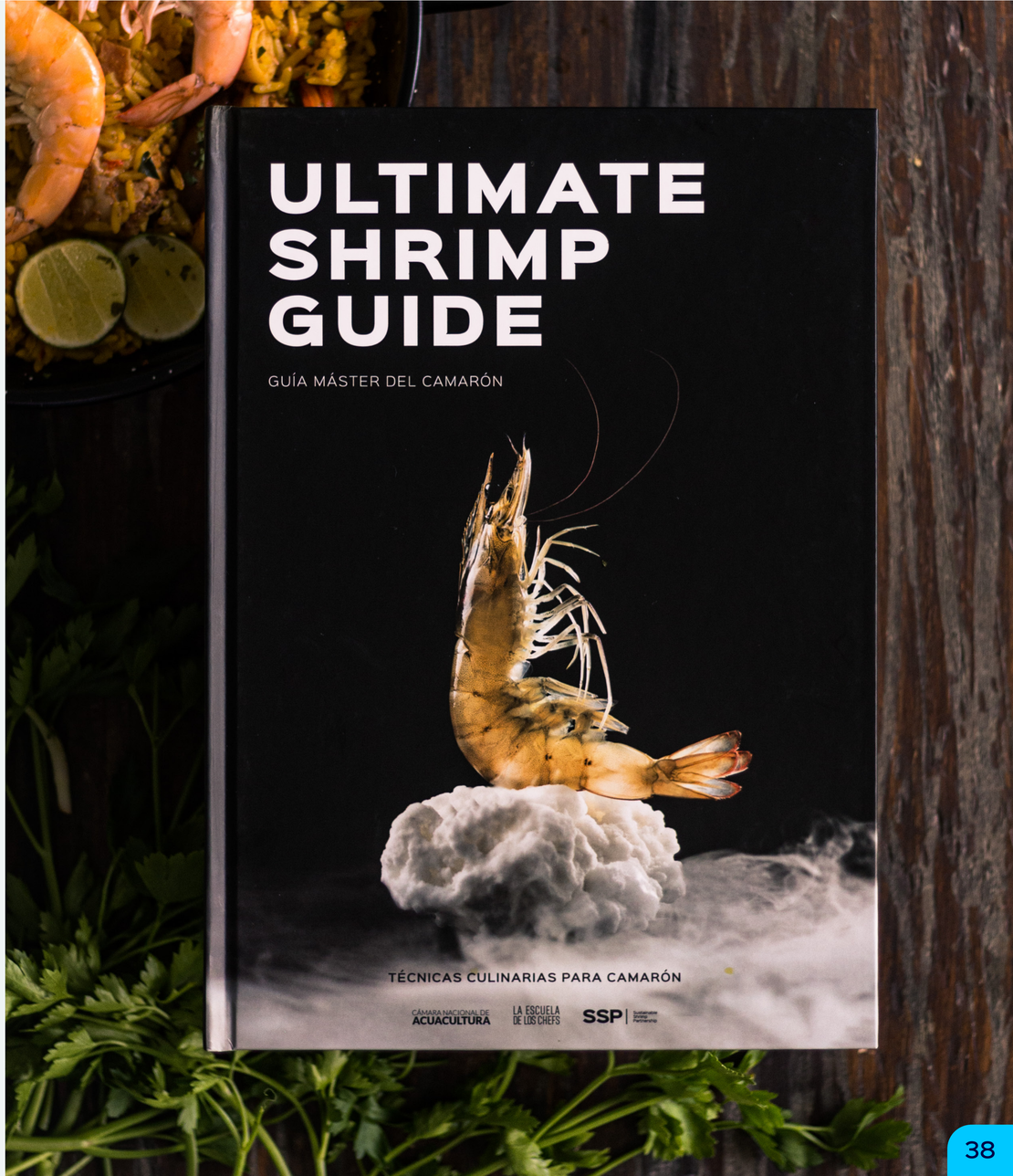
Promotion in culinary media

In 2020, the "Ultimate Shrimp Guide" was launched, a book aimed at promoting shrimp consumption to specialized audiences. This tool is designed to provide key information to chefs, culinary students, and foodies (gastronomy enthusiasts) about the production process, identifying premium-quality products, and selecting the best culinary techniques.

It was developed in collaboration with the School of Chefs of Guayaquil and the National Chamber of Aquaculture.

The publication of this guide has enabled the development of various activities, such as scheduling visits from nationally and internationally recognized chefs to production farms, gastronomic experiences, and masterclasses on Ecuadorian shrimp in different parts of the world.



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SSP Sustainability Blog

Through this platform, we share innovative **sustainability** practices and projects that are transforming aquaculture, as well as the vision of international organizations leading this responsible path.

In 2023, we published five specialized articles in the sustainability section of the Aquaculture Magazine by the National Chamber of Aquaculture (CNA). Additionally, the articles were published in both English and Spanish on the sustainability blog of our website.

The articles are disseminated through social media and the EngageBay newsletter.

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Collaborations and Participations

In 2023, we actively collaborated and participated in **14 events** as keynote speakers and panelists. Additionally, we provided information at trade fair booths for participants and visitors, at national and international forums and spaces, promoting awareness about the global importance of **sustainable shrimp production.**

Trade Fairs

1. Seafood Expo North America
2. Seafood Expo Global
3. World Seafood Shanghai
4. Seafood Expo Asia
5. Conxemar
6. China Fisheries and Seafood Expo
7. AquaExpo Guayaquil

Other events

1. Global Shrimp Forum
2. DSM Global Aqua Days
3. Hatch Acelerator Program
4. INHOUSE Tech
5. 10th Anniversary of Seafood Nutrition Partnership in Boston

We highlight our participation in these 3 spaces

Taste Road Show

We participated in a gastronomic roadshow organized by the European Union with the goal of promoting Ecuadorian export products in European cuisine.

Madrid

Dinner at the Palacio de Santoña and Masterclass at the Escuela Superior de Hostelería y Turismo.

Paris

Dinner at the Maison D'Alsace and Masterclass at Le Cordon Bleu Paris.

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We highlight our participation in these 3 spaces

Taste Road Show

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We highlight our participation in these 3 spaces

SSP Trade Mission - ASC

We participated alongside the founding members of SSP in a business seminar in Tokyo with representatives from Japanese supermarkets and importers. The goal was to explore the opportunities offered by the Ecuadorian shrimp industry and showcase our sustainably produced shrimp.

15 Japanese supermarkets and importers

NICHIREI FRESH INC.

TOPVALU

KUBU

ITOCHU

Hilton HOTELS & RESORTS

Prince Hotels & Resorts

岡谷鋼機

キョクヨー

CO·OP Japanese Consumers' Co-operative Union

Marubeni

Benirei

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We highlight our participation in these 3 spaces

SSP Trade Mission - ASC

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Vienna Series

Pamela Nath, our director, participated in the first episode of "The Vienna Series," an exciting interview series by the Fish Site team during the DSM-Firmenich Global Aqua Days in Vienna. Together, we explored the challenges of the aquaculture industry and the innovative solutions proposed by prominent leaders in the sector.

Shrimp Summit Ecuador 2023

In 2023, we held the second edition of the Shrimp Summit in Guayaquil, organized in partnership with the Aquaculture Stewardship Council (ASC). We had the opportunity to expand this event to Europe and Asia, allowing more representatives from our three main markets to witness the exceptional efforts of our industry.

This event is designed to showcase the commitment of Ecuadorian producers to the highest standards of quality, social responsibility, and environmental sustainability throughout all phases of the production cycle to key retailers, supermarkets, and international seafood restaurants. The summit offered local perspectives and new business opportunities. Shrimp buyers from the United States, Japan, the United Kingdom, France, Germany, Spain, and Portugal—key markets for Ecuador and ASC—representing retailers such as Sam's Club, Foodbuy, Groupe Casino, Brakes, Aldi Süd, Sonae, Aeon, and Coop, were present.

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Attendees benefited from a comprehensive program of activities designed to showcase the opportunities offered by Ecuadorian shrimp certified by ASC. Participants visited the facilities of SSP members, including farms and processing plants, to observe responsible aquaculture production in action and engage in direct conversations with the people involved in these operations.

Number of beneficiaries:

17 Participants

12 Companies

SAFEWAY, ALDI SÜD, co-op Japanese Consumers' Co-operative Union, Foodbuy, brakes, TOPVALU, FISH WISE, J.Schroeder Hamburg KG, sam's club, Gambastar, CONTINENTE, GROUPE Casino NOURRIR UN MONDE DE DIVERSITÉ

7 Countries of origin

United Kingdom, Japan, France, Germany, Portugal, Spain, United States

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Stories that Inspire

“This trip helped me realize the importance of the shrimp industry in Ecuador... In particular, regarding the necessary processes to ensure responsible aquaculture, especially in terms of breeding practices, marine ecosystem protection, and the ever-present social dimension of aquaculture.”

Hayette Djellouli */ France*
Groupe Casino
Shrimp Summit guest

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Scale Up Program *[GRI 3-3] [SSP 6]*

Through the Scale Up program, we charted and facilitated a clear path for any interested producer to improve their sustainability performance and work towards meeting SSP product qualification standards.

Between 2019 and 2021, 43 medium and small shrimp farms participated.

The Improvement Program began by comparing the performance of each farm with a series of environmental and social indicators to establish a baseline and identify opportunities for improvement. Producers were trained on environmental and legal requirements in Ecuador, good aquaculture practices, and requirements for ASC certification; they also received pre-audits throughout the program to verify the implementation of recommendations.

As part of the activities, Biodiversity Impact and Social Impact Studies were conducted for twenty-two farms, evaluations required to obtain ASC certification.

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Initiatives with the Associate Members

We focus on facilitating strategic connections between our founding and associate members, as well as end consumers who share the principles and values of our organization.

We highlight two success stories:

dsm-firmenich Alliance and Grupo Almar

Sustell™ is a tool developed by dsm-firmenich that evaluates the life cycle of animal proteins and measures their environmental impact. We connected this organization with Grupo Almar to develop a new module specifically for shrimp. This tool measures the ecological footprint across all production phases, from incubation to grow-out, including a feed module that enhances the evaluation of any farm system.

The progress of this project is detailed in the information presented by our founding member Produmar, a company that is part of the Grupo Almar.

Scale Up – Hatcheries Version

INVE Aquaculture, a SSP member, identified the need to improve the first link in the shrimp production chain: the larval labs.

In its analysis, it detected a regulatory gap in the legislation that requires establishing guidelines to regulate the operations of these labs in Ecuador, thus promoting equitable and sustainable growth of the industry.

In response to this opportunity, we worked alongside INVE Aquaculture's technical team and have begun developing a project to address the lack of regulations for larval production labs. We hope to share the results of the implementation plans with you in 2024.

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Stories that Inspire

"There is a saying "a rising tide lifts all boats." SSP is well-positioned to advocate for aquaculture and the shrimp industry, recognizing its ability to truly meet the global demand for excellent proteins.

Houdek is proud to be part of SSP and looks forward to working in a shared partnership for shrimp aquaculture."

***Mark Luecke** / United States*
Houdek Prairie Aquatech
SSP Associate Member

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Financing and resource use

[GRI 3-3] [GRI 201-1]

We are focused on maintaining sustainable management of our resources to ensure the viability, improvement, and growth of our platform. In this matter, we are guided by the principles of efficiency, transparency, and accountability.

Our budget is used based on a defined strategy and a work plan approved by our Board of Directors. Our staff always strives to generate operational efficiencies in the management of the allocated resources.

100% of our income came from contributions from our members."

Economic value generated

In 2023, we had total revenues of USD 149,420.50.

Concept	2023	Participation (%)
Member contributions	$149.420,5	100%

Member contributions

88% of our budget was allocated to our areas of action and projects, while 12% was allocated to administrative expenses.

Concept	Participation (%)
Operating expenses	88%
Administrative expenses	12%
Total	100%

As an independent, non-profit initiative, we do not generate or distribute profits.

Throughout 2023, we covered all our administrative expenses and made key strategic investments across all areas of action and projects, leveraging our growth and creating value for our members, our sector, and our various stakeholders.

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We are Produmar

[GRI 2-1] [GRI 2-6]

At Produmar, an Almar Group company, we lead sustainable aquaculture with passion and commitment. We promote development in Ecuador with the highest quality shrimp production and nourish the world in harmony with nature.

43 years of experience

Shrimp production with **high** quality standards, innovation and sustainability.

Guayas Ecuador

Certifications attesting to our practices in the sustainability sector

AQUACULTURE RESPONSABLE asc ASC-AQUA.ORG

SSP Sustainable Shrimp Partnership

We sell **100%** of the production to local packers.

Produmar has more than **1.300** workers

600+ suppliers.

98% are Ecuadorians, which is how we positively impact the local economy.

Our work contributes to the Sustainable Development Goals (SDGs):

2 ZERO HUNGER

13 CLIMATE ACTION

Sustainable strategy

Our sustainability strategy is based on the vision of producing protein with high nutritional value and a low carbon footprint, while making efficient use of the land. Our goal is to be world leaders in sustainable aquaculture, which we accomplish through four fundamental pillars:

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Collaborators

Communities

Aquaculture sustainability

Environment

In the following pages we highlight results from Produmar's social and environmental management, which as a company is also qualified under the Sustainable Shrimp Partnership Program.

Our collaborators

At Produmar we manage our impact on employment by providing decent, formal, transparent and equitable working conditions.

We are committed to creating a work environment where everyone can grow and reach their full potential. We offer quality employment that respects and promotes human and labor rights, while promoting worker health, safety and well-being.

We remain firm in our commitment to equal opportunities, providing direct employment with permanent or temporary contracts, in compliance with current labor regulations. In addition, we rigorously manage selection and termination processes, ensuring that employees receive detailed contracts, and that they fully understand their rights and obligations.

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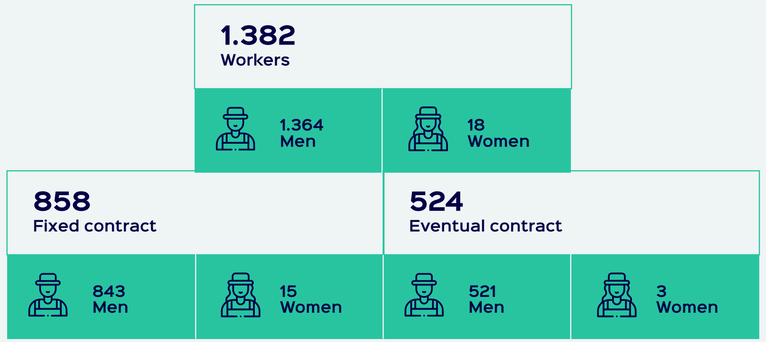
Fair, transparent and equitable employment

[GRI 2-7]

Our team consists of **1382 people** located in the Guayas province in Ecuador. 99% of them work full-time and 62% have a fixed contract.

We create adequate working conditions in our facilities, which include dormitories and recreation areas designed for the well-being of the workers. We provide equal opportunities and continuous training, with programs such as internships, Trainees, Líderes Almar, and Almar Academy.

With this, we aim for each collaborator to develop and contribute to our mission



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Educational Recognition Almar

This year, we continue with the **Almar Educational Recognition program**, which rewards the academic excellence of our collaborators' children, highlighting one of our values: excellence. As part of this initiative, we are awarding laptops and tablets to 45 students with the highest grades of the 2022-2023 school year, recognizing their effort and dedication

1.371 Full-time contract		**11** Part-time contract	
1.353 Men	**18** Women	**0** Men	**11** Women

We Respect Human Rights

[GRI 407-1] [GRI 408-1] [GRI 409-1]

We promote and protect human and labor rights. We comply with current legislation, respect freedom of association, collective bargaining, and do not support forced, compulsory or child labor practices.

The Almar Group's Code of Ethics and policies guide our behavior. We promote this code among all our workers, suppliers and other stakeholders, encouraging them to align themselves with these principles.

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Our communities

[GRI 203-1] [GRI 203-2]

At Produmar, we strive to positively impact the communities surrounding our farming centers through local employment and projects that contribute to personal development, health prevention and care, and the social growth of community members.

In 2023, we implemented a community work plan in the La Unión area, with positive results that motivate us to continue pursuing these initiatives

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Investments in community infrastructure

We carried out renovations at Daniel Torres Ponce school and María Auxiliadora church, donated a computer room for the communal school, and created a bar inside the group's facilities, which is also managed by the community.

Improvements to the educational and religious spaces have also contributed to the community's general well-being. The computer room donation has enabled the students to access technology education, thereby facilitating their development and updating their skills. The bar inside the group's facilities also helps the community to create additional income.

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School transport

We provide transport from La Union to the Fiscal Durán Educational Unit for 21 children who are studying for their secondary education. This initiative helps to ensure educational continuity.

Football school

It is an activity in which 80 boys and girls, aged 5 to 14, participated, receiving football classes on Saturdays at the Daniel Torres Ponce school. In this initiative, we facilitated the transportation of instructors from the Ecuadorian Football Federation for three months. The program promotes healthy habits and prevents risky behaviors.

Entrepreneurship: Sewing Workshop

We train women over the age of 18 how to sew, so that they can produce additional income. In 2023 we acquired uniforms made by the community, with annual purchases of more than US$ 60,000. This project supports economic and social empowerment of women in the community.

Community medical brigades

We began this program in 2023 as a means of offering primary medical care. Medical and dental teams were sent, benefiting more than 100 people. This program impacts community health and well-being.

Listening to the community

We facilitate communication of impacts from the community through a process that includes a number of channels, such as a suggestion box located in the community house, which makes anonymous communication possible. Residents may also contact the social worker through WhatsApp, or use the online ethical channel to submit complaints, comments or anonymous suggestions.

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Aquaculture Sustainability

[GRI 13.11.2] [GRI 13.4.2]

Our sustainable practices are displayed in continuous improvement systems as well as cultivation center certification under globally recognized standards.

100 % of Produmar Santay cultivation center production is certified under the Aquaculture stewardship Council (ASC) standard for shrimp farming and by the Sustainable Shrimp Partnership (SSP) Program. The ASC certification guarantees that all production originates from land free of deforestation and conversion, and in compliance with established animal health and welfare requirements.

Similarly, Produmar Santay production meets SSP criteria, ensuring animal health practices, a neutral impact on water, non-use of antibiotics in any part of the process and that the product is fully traceable.

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Environment

At Produmar, we have aquaculture production practices to control and minimize our environmental impact in a number of areas, such as water, biodiversity, emissions, energy and others; thereby promoting responsible production that respects the ecosystem.

Our goal is to continue moving towards a future where economic growth goes hand in hand with our environmental commitment.

Here are some of the actions we take to ensure a more responsible future.

Respect for the ecosystem and biodiversity *[GRI 304-2]*

We recognize that our activities can have impacts on biodiversity, such as noise and dust caused by machinery usage on roads. To minimize these effects, we carry out regular equipment maintenance to reduce noise and dust emissions, and we apply continuous irrigation to the roads to prevent particle dispersion.
We only grow Penaeus vannamei shrimps, which is a native species in the region. We have installed protective meshes to prevent animals escaping into the natural environment, and carry out periodic checks to ensure their effectiveness.
We have additionally studied local biodiversity to identify native species and prevent any introduction of invasive species. We protect more than 52 species of animals in our cultivation centers, including otters, crocodiles, pelicans and herons.

Water management and reuse

Aquaculture can put pressure on water resources due to water extraction and discharge, which may alter aquatic ecosystems. All our cultivation centers have water recirculation systems (RAS) to avoid these possible impacts. These systems enable us to reuse water, thereby avoiding discharging it into rivers and helping to protect natural habitats.

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Energy efficiency

Use of fossil fuels in the operation contributes to greenhouse gas emissions and climate change. In response, we have implemented an electrification project, whose progress to date exceeds 60% of our hectares. This has significantly reduced fossil fuel consumption. Our goal is to electrify 100% of the cultivation centers.

Emission reduction

To face the challenge of climate change, we measure our carbon footprint with Sustell, an innovative carbon footprint calculator developed in collaboration with the European multinational dsm-firmenich, specifically for shrimp farming. This technology helps us to monitor our carbon footprint in real time, calculating this data by cultivation center, sector and even by pond.

Member of IDH Aquaculture Working Group

As members of the IDH Aquaculture Working Group, we work together with other key industry players to establish principles and objectives that guide decarbonization of aquaculture globally.

Products free of antibiotics

The use of antibiotics in aquaculture can have effects on human health and the environment, with bacterial resistance being one example. To avoid this issue antibiotics usage has been completely eliminated for a long time at Produmar and throughout our supply chain, ensuring that human health and ecosystem integrity are not compromised.

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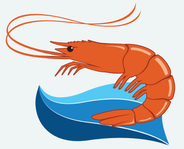
Corporación Lanec

We are Lanec Corporation

[GRI 2-1] [GRI 2-6]

In LANEC Corporation, we are a group dedicated to sustainable and efficient production of shrimp and agricultural products for export. We are proud of our solid management systems, that together with our team's commitment, guarantee an efficient response to our customers' needs on a daily basis.



Vision
To be a benchmark for the shrimp industry in Ecuador and the world.

40 years of experience.

Guayas Ecuador

We have production farms
Our processes are supported by the following certifications:

Great Place To Work. Certified 2024

Proud Member of SSP

BPA Buenas Prácticas Agropecuarias Ecuador

Best Aquaculture Practices

Aquaculture Responsible asc

+ 3.200 Hectáreas de camarón.

We have exported to Poland, Spain, Greece, The Dominican Republic, Italy, France, China, USA, Canada, Singapore and Korea.

More than **1.000** job positions throughout the corporation.

213+ suppliers

99% of these are Ecuadorian, helping us positively impact the local economy.

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Sustainable strategy

Our sustainability strategy especially focuses on creating economic, social and environmental value. Our commitment is to deliver the Best of Ecuador to the world, while producing in a sustainable and environmentally friendly manner.

Socially responsible production

Environmentally responsible production

The following are the most important results from social and environmental management at Conchal, a farm certified under the Sustainable Shrimp Partnership Program.

Socially responsible production

Our organization is committed to its people. We believe in the importance of creating and maintaining a positive work environment that promotes employee satisfaction, motivation and productivity. The employment we create is known for being fair, inclusive and respectful, promoting the well-being and development of the entire team.

Our recruitment and selection policy encourages a fair and transparent selection process, ensuring equal opportunities for all candidates and providing clear information to employees who are hired, so that they fully understand their rights and obligations.

We were included in the list of best places to work in Latin America for the third consecutive year, as published by the Great Place to Work Institute.

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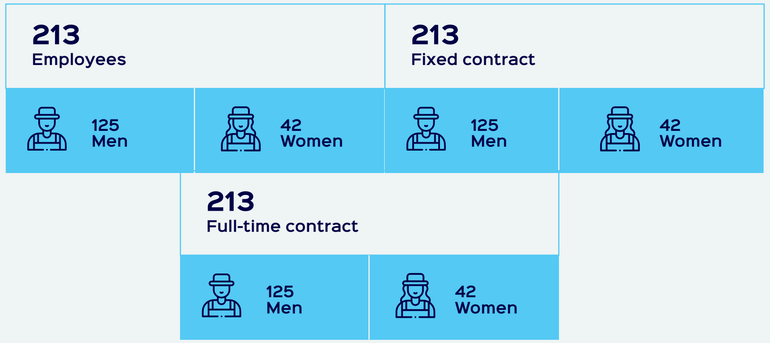
Fair, transparent and equitable employment

[GRI 2-7]

In Conchal, in the Guayas province, we have **213 employees**, of whom **42 are women**. 100% of our employees work on a fixed contract and full time[1].



[1] Information is based on the head count as of December 31, 2023. There were no significant fluctuations in the number of staff during this year. There are no employees with non-guaranteed hours.

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We Respect Human Rights

[GRI 408-1] [GRI 409-1]

Our Code of Conduct guides all of our actions, aligning our decisions with our values and commitments to stakeholders. This code is based on a series of policies and processes that promote responsible employment practices, respect for human rights and non-discrimination.

We implemented measures to prevent child and forced labor, and to respect freedom of association and collective bargaining in our operations. We work with suppliers in our value chain who share our values and offer decent working conditions for their employees.

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Our communities

[GRI 203-1] [GRI 203-2] [GRI-4013-1]

We are committed to the well-being of communities living near our production centers.

In 2023 we updated the social impact study in Sabana Grande, a community of 1,509 inhabitants whose main economic activity is catching red mangrove crabs. Through this analysis we identified the fact that the community faces challenges related to lack of resources for their school and insufficient medical care. This information acted as a basis for developing community support programs.

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Infrastructure Investments

We worked to improve conditions at the Joaquín Gallegos Lara school, in the Sabana Grande community, by providing water purifying filters, building a computer laboratory, sanitary spaces, and organizing medical and deworming campaigns.

Friends of the Community Program

Through this program we seek to improve health care for older adults and children in the community. We organize deworming campaigns, provide medical care and provide beds for the children's development center. 150 children and older adults were benefited as a result of these actions.

Technological Recycling Program

We delivered 2,000 recycled covers from aquaculture production to Santa Elena Prefecture. They were originally used to sow tree seeds and then for reforestation in the area.

Communication channels with the community

We have formal systems for the community to put forward any complaints they may have, which have also been shared in various interaction spaces. No case has been filed to this date.

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Environmentally responsible production

Water management

At Lanec Corporation we highly value the natural resource of water because of its importance for life on this planet, as well as its fundamental role in our operations.

Since we are aware of the impacts that aquaculture shrimp production can have on aquatic ecosystems, both in terms of water extraction and discharge, we have implemented various actions to optimize use and protect quality. Our goal is to ensure a neutral impact on water resources, complying with the standards established by Ecuadorian regulations.

For our water quality protocol, we've implemented a biological treatment process that uses beneficial bacteria. The main objective of this approach is to improve water quality in ponds during the production cycle.

Our commitment is not limited simply to optimizing the water at our facilities, but we also look to return better quality water to the environment than what is normally obtained from natural sources. To achieve this, we carry out constant monitoring and periodic water analysis, ensuring that it meets the necessary standards before being discharged into the environment.

This process not only contributes to the sustainability of the ecosystem, but also promotes a healthier environment for the community at large.

The ASC certification and SSP qualification we maintain reflect our commitment to responsible and sustainable water usage, ensuring that our actions are always aligned to protect this vital resource.

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Conversion of natural ecosystems

[GRI 13.11.2] [GRI 13.4.2]

We recognize the importance of having pure and healthy ecosystems. We are therefore able to control and minimize impacts from our activities on biodiversity. We protect more than three thousand hectares of marine ecosystems, respecting mangroves and protecting the ecosystem services they provide.

As part of our biodiversity protection actions, we have adopted a comprehensive and proactive approach that addresses various aspects of the ecosystem. Among these actions is non-lethal control of predators, which allows us to protect local species without causing harm to wildlife. We also systematically register sightings of non-local species to make sure they do not come to any harm.

We provide training for our employees on ecosystem care and protection, ensuring proper understanding of how important biodiversity really is. These training sessions include strategies on how to act safely and responsibly when encountering wild animals, thereby promoting a harmonious coexistence between people and the local fauna.

We have also implemented measures to prevent shrimps from escaping ponds into the environment, which minimizes the risk of introducing species into the natural habitat. These actions not only protect local biodiversity, but also contribute to sustainability for our aquaculture activities.

Production at the Conchal farm is one hundred percent certified under the Aquaculture Stewardship Council (ASC) standard. This certification ensures that production takes place on land that is free of deforestation and conversion, as well as being in compliance with animal health and welfare requirements established by the ASC.

Antibiotic-free products

We are aware of the effect that antibiotics usage in aquaculture can have on human health and the environment, so we guarantee that all our shrimps are completely antibiotic free.

Traceability *[GRI 13.23.2]*

All the shrimps we produce at Chonchal are traceable through an application based on blockchain technology, which guarantees that our products can be tracked from their initial origins right through to transportation. This allows consumers to have access to transparent information about the quality and origin of the food they consume.

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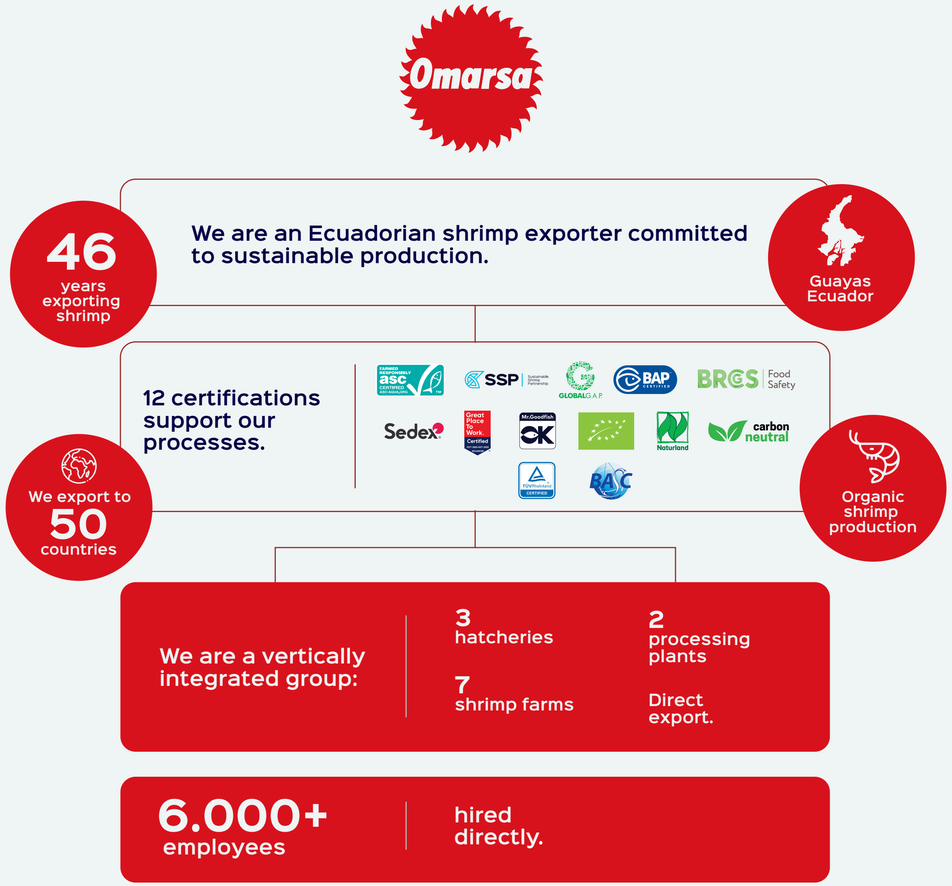
We are Omarsa

[GRI 2-1] [GRI 2-6]

At OMARSA, we are dedicated to the cultivation, processing, and export of sustainable shrimp. Our production is environmentally and socially responsible, based on our quality control policy and principles of environmental preservation, achieving high standards that guarantee quality shrimp, ensuring long-term sustainability.



Sustainable strategy

At OMARSA, our sustainability strategy focuses on generating a triple positive impact: economic, social, and environmental. This means that we aim not only to achieve sustainable financial results but also to contribute to the well-being of communities and care for the environment. By integrating these three dimensions into all our business operations, production processes, and relationships with stakeholders, we work to create value in each of these areas. To achieve this, we focus on four key pillars of action:

Food security

Environmental and Social Responsibility

Animal Welfare

Traceability

Below, we present the main results of the social and environmental management of our shrimp farm Cachugran, certified under the Sustainable Shrimp Partnership Program.

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Social responsibility

Our people are an essential part of our growth and success. We strive to create a fair and transparent working environment, providing them with decent and equitable working conditions, promoting human and labor rights, as well as health, safety and well-being.

Our hiring and disengagement processes allow employees to understand their labor rights and responsibilities. We have permanent or temporary contracts, in compliance with current labor regulations.

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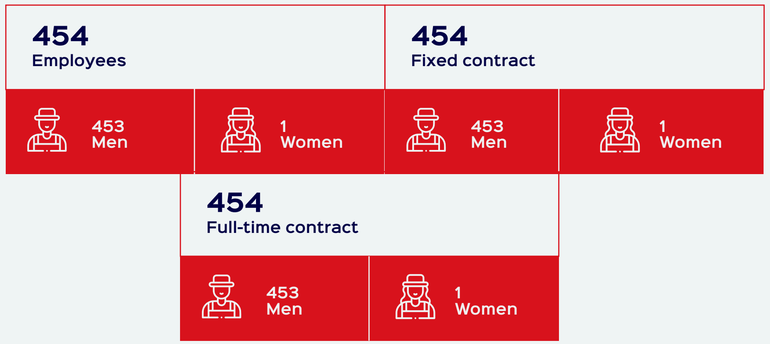
Fair, transparent and equitable employment

[GRI 2-7] [GRI 2-8]

Our work team consists of 454 employees, located in the province of Guayas, Ecuador. 100% work full-time[1].



[1] Information based on the head count as of December 31, 2023. There were no significant fluctuations in the number of staff during this year. We do not have any employees with non-guaranteed hours.

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We Respect Human Rights

[GRI 407-1] [GRI 408-1] [GRI 409-1]

Our Code of Conduct and Business Ethics establishes the behavioral norms and ethical principles to be applied in the development of activities and interactions among collaborators, suppliers, contractors, customers, investors, and other stakeholders.

The code reaffirms our commitment to respect, defend, and promote human and labor rights, and we reject any practices of forced, compulsory, or child labor. We also respect the freedom of association and the right to collective bargaining.

In addition, we have a contact line called OMARSA RESPONDS – ETHICAL LINE, through which suggestions, complaints, and reports related to any violations of the behavioral norms or ethical principles established in the code can be submitted.

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Our communities

[GRI 203-2]

At OMARSA we are comitted to mutual cooperation with the communities surrounding our operation centers, promoting their development and quality of life.

In addition to revitalizing the local economy by creating employment, we managed to establish common objectives that respond to Participatory Social Impact assessments (p-SIA), which are diagnoses that set priorities based on four work areas: community preventive health, education, community productive units, and strategic alliances with local, parish, canton and provincial authorities.

This work is evaluated and monitored by the Environmental and Social Ethics Committee. We also maintain formal complaint and grievance channels for local communities, workers and citizens in general.

sugerencias.quejas@omarsa.com.ec

+593 98 505 9009

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Sustainable Omarsa Store

It is an initiative that promotes the circular economy in the communities surrounding our operations through a Community EcoExchange system. Residents collect recyclable materials and mangrove waste, which are then converted into vouchers redeemable for essential goods.

The store is stocked with products selected in collaboration with strategic partners who specialize in nutrition, health, and environmental care, ensuring a positive impact on the community.

In 2023, the program benefited 200 residents of the Cerrito de los Morreños community, near the Cachugran shrimp farm in the province of Guayas. With this project, we aim to improve quality of life, reduce child malnutrition, promote community co-responsibility, and conserve the environment.

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Environmental responsibility

Neutral impact on water

Water is a fundamental resource for shrimp farming. We therefore strive to optimize use of this resource and protect its quality at every stage of the processes, from origin to ultimate use, with the object of ensuring neutral impacts.

Our commitment in this matter is shown through concrete actions, such as using products that reduce the pollutant load in estuaries, wastewater treatment systems in packing plants and by implementing recirculation systems in our aquaculture activities.

We also carry out permanent monitoring at the water collection and discharge points. This practice allows us to identify any deviation from the parameters established by Ecuadorian regulations and ASC certification, as well as to implement corrective actions in a timely manner.

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Conservation of ecosystems

[GRI 13.4.2]

Shrimp aquaculture production interacts significantly with biodiversity, which can influence ecosystem health, effect changes in the habitats of a variety of species, and have a number of other impacts.

At OMARSA we address these challenges through our Biodiversity Plan, which aims to preserve flora and fauna in the areas where we operate. We promote conservation of these species through initiatives such as maintaining biological corridors and buffer zones, as well as adopting innovative technologies.

We carry out biodiversity studies on farms to identify the species that live there, evaluating and understanding the impact of our activities on them and their environment. Thanks to this initiative, we can make informed decisions to protect these species and their habitats.

Since we recognize the importance of mangrove forests for communities and biodiversity, we have implemented reforestation programs on land we own, allocating spaces that would otherwise have been used for production activities. We work closely with local communities, making them key allies to protect and conserve these essential ecosystems. We also collaborate with the municipal cleaning company to keep our area of influence free of waste.

The Cachugran farm's entire production volume comes from its own land and is considered free of deforestation or conversion, as certified by the Aquaculture Stewardship Council (ASC).

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Emission management

Part of our environmental management also involves working on greenhouse gas (GHG) emissions control. We measure direct emissions (Scope 1), which come from the sources we control, as well as indirect emissions (Scope 2), linked to the electricity we generate, buy and consume. We also pay attention to the emissions from our value chain, but that are outside our direct control (Scope 3).

In recent years, we have adopted a series of measures to reduce, compensate for and neutralize our carbon footprint. We invest in state-of-the-art equipment that optimizes energy consumption, minimizes fossil fuel usage and significantly reduces our emissions into the environment.

We are additionally committed to conserving and protecting native forests on two of our farms and have implemented an electrification project that reduces diesel consumption, thereby helping to reduce our carbon footprint. As part of our offsetting initiatives, we also purchase carbon credits to support sustainable projects globally.

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Food security

At OMARSA we promote access to safe food as a fundamental human right, ensuring that our products are free of biological, physical, chemical or radiological hazards that may put consumers' health at risk.

We have a safety, quality, legal and authenticity management system, with a preventive approach to mitigate possible risks. Our 12 international certifications support this commitment and fortify consumer confidence, while also guaranteeing safe and quality products.

Among our range of products, we offer organic shrimp, whose characteristics are:

- Semi-extensive production with low density, less than 15 animals per m2
- Low food conversion rate (FCR 1.8).
- Zero use of antibiotics or growth hormones.
- Management and harvesting in accordance with organic aquaculture principles.
- Free of genetically modified organisms.
- The process is free of ionizing radiation or food additives.
- For the San Rafael sector at the Chongon shrimp farm, 100% of the balanced feed and fertilizers come from organic sources.
- The balanced feed contains no more than 30% protein on average.
- Responsible use of energy sources.
- Continuous monitoring of environmental impacts.
- Operations include environmental and social responsibility plans.

Animal welfare

[GRI 13.11.2]

We are committed to responsibly caring for shrimp health and well-being, both to ensure optimal development and to guarantee safe foods for consumers.

We apply animal welfare procedures on our farms, including temperature control and salinity suitable for shrimp growth, semi-extensive seeding of animals per square meter, water quality monitoring, soil studies in production ponds and contaminant analysis in balanced feeds.

We evaluate animal health throughout the entire production cycle, with the aim of detecting and responding to any signs of disease in a timely manner, thereby maintaining good health for the shrimps.

100% of production at the Cachugran farm is certified in accordance with animal health and welfare standards, such as the Aquaculture Stewardship Council (ASC) and BAP Best Aquaculture Practices (Best Aquaculture Practices).

Our Animal Welfare Program prohibits use of ablation techniques in maturation hatcheries, so we do not extract or damage the shrimp's ocular gland to stimulate reproduction with females.

Traceability

[GRI 13.23.2]

At OMARSA we make information available to consumers regarding shrimp cultivation, processing and marketing, through a traceability application based on blockchain technology, which provides data on the origin and quality of the food being purchased.

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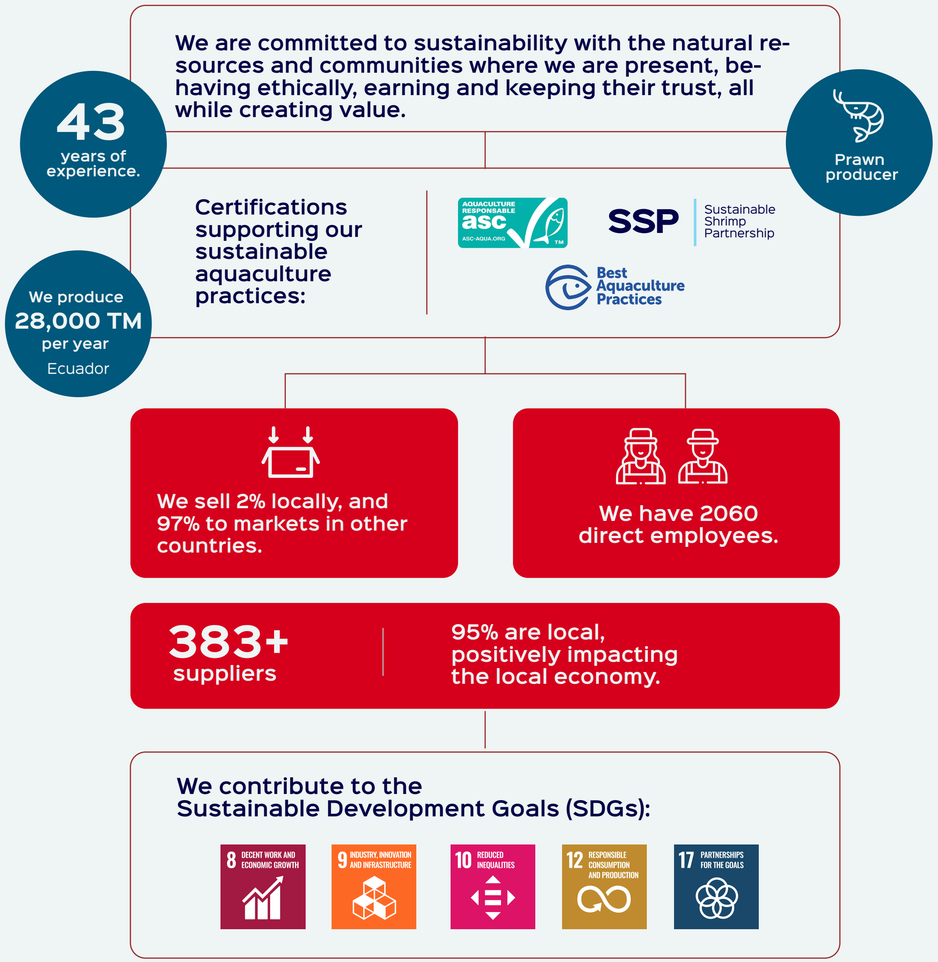
PROMARISCO | GRUPO NUEVA PESCANOVA

We Are Promarisco

[GRI 2-1] [GRI 2-6]

At Promarisco we are dedicated to prawn cultivation and production. We are committed to ensuring that our operations are carried out responsibly along the entire value chain. We are committed to corporate responsibility, good practices in terms of quality and the environment, as well as constant innovation.

PROMARISCO | GRUPO NUEVA PESCANOVA



PROMARISCO | GRUPO NUEVA PESCANOVA

Sustainable strategy

The pillars making up our corporate social responsibility strategy are personal and professional development of the PEOPLE who work at our company, commitment to markets through OUTPUTS, respect for the PLANET, and contributing to improving quality of life in our COMMUNITIES.

People

Product

Planet

Communities

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People

Here at Promarisco, we reaffirm our commitment to our employees by offering fair, stable and secure jobs.

We understand that job creation and working conditions have a range of impacts. We identify the positive impacts we cause, such as creating stable jobs and opportunities for professional development, which help fortify the community's economic well-being. We also focus on addressing challenges related to working conditions, safety and work-related stress, in order to ensure a healthy and productive work environment.

Our talent management processes are aligned with the Nueva Pescanova corporate group recruitment, selection, incorporation and exit policy, thereby ensuring that each employee receives fair and respectful treatment. We offer clear employment contracts that comply with current legislation and ensure that no recruitment fees are charged.

We also regularly evaluate the effectiveness of processes, set goals, and adapt our practices based on lessons learned.

Collaborators *[GRI 2-7]*

Our 2060 employees are located in the province of Guayas in Ecuador. 100% work full-time and 81% have a fixed contract .

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Fair, diverse and equitable employment

At Promarisco, labor relations are based on the principles of equal opportunities, fair treatment and respect, thereby avoiding any form of unequal treatment or discrimination.

To support this commitment, we design clear policies, set objectives, implement training programs, and measure progress.

We do not tolerate any behavior that may create an intimidating or offensive work environment. We also have an established procedure to detect, prevent and intervene in cases of discrimination or harassment, supported by communication channels that facilitate conflict resolution.

We promote gender equality through evaluations that identify strengths as well as areas for improvement, especially promoting female leadership and talent.

2.060
Workers

- 1.589 Men
- 471 Women

1.676
Fixed contract

- 1.258 Men
- 418 Women

384
Emerging special contract

- 331 Men
- 53 Women

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We Promote Human Rights

[GRI 407-1] [GRI 408-1] [GRI 409-1]

Our Corporate Governance and Compliance Regulatory System consists of a set of standards that guide our actions and behaviors regarding respect for human and labor rights.

Our Ethical Code rejects child and forced or compulsory labor, instead promoting freedom of association and collective bargaining, as well as the rights of ethnic minorities and indigenous peoples. Hiring foreign persons with no work permit is also prohibited.

This code is provided to workers during their induction. We additionally provide training and raise awareness on an ongoing basis, through emails, talks and other activities led by the Compliance Unit.

Our communities

[GRI 413-1]

Our purpose is to improve the quality of life for communities where we are present. To this end, we support welfare and educational improvement actions and programs, as well as investment in essential infrastructure.

We donated material to build a medical clinic in Puerto Bellavista in 2023. We also facilitated transportation of construction materials for Bellavista and Cerritos de los Morreños; we restored a boat engine to enable transportation for health and education personnel; and we delivered Christmas baskets to the Jaime Roldós neighborhood committee. These actions opened up access to health and educational services, while improving well-being in these places.

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Impact management and development

We carried out a participatory social impact assessment in 2021, to understand and manage the social and environmental impacts we make in communities, including a detailed survey of socio-economic information from members of these populations.

The objective of this process was collaboration in solving social problems and creating an open space for dialogue, helping us anticipate and manage any situation that might come up during our operations.

We also carry out environmental impact assessments at production sites, to protect local biodiversity, with special attention given to threatened species.

We also have an active conflict resolution policy, making sure that dialogue is the key tool used to maintain positive relationships and address any challenges that may arise.

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Product

We facilitate access to the market for nutritious, healthy, tasty and innovative seafood products, which are responsibly produced. The Nueva Pescanova Group Corporate Quality and Food Safety Policy guides our responsible actions for this pillar. This policy commits us to:

- Consumers being the foundation of our value proposition.
- Our products complying with the strictest levels of food safety and quality.
- The productive processes in our value chain being based upon efficiency and sustainability.

Planet

In our operations we promote responsible natural resource management as well as protection of aquatic ecosystems and the environment. Some of the key points we manage for the planet pillar are as follows:

• Improvement of transformation processes and food product development in all industrial units, focusing on efficiency and optimization of natural resources, materials and energy usage, continually improving our performance.
• Responsible management of water, energy and raw materials, minimizing discharges, waste and emissions.
• Identifying and evaluating the environmental impacts derived from our activities, and implementing projects to minimize and compensate them.

The Nueva Pescanova Group Sectoral Environmental Responsibility Policy lays out the commitments, principles and objectives for responsible environmental action, favoring sustainable management of natural resources, responsible use of water, energy and materials, as well as biodiversity conservation and the fight against climate change.

Our production originates from cultivation centers that comply with the Aquaculture Stewardship Council (ASC) guidelines and Best Aquaculture Practices (BAP) standards, that regulate protection of flora, fauna and natural resources.

In addition, we currently have reforestation projects covering almost 40 hectares of Rhizophora mangrove, commonly called red mangrove.

Recognition
We received a recognition from CALISUR for the investments made by planting 11.35 hectares of red mangroves in the Gulf of Guayaquil, demonstrating our commitment to coastal ecosystem conservation, as well as social and environmental well-being.

Animal health and welfare

[GRI 13.11.1] [GRI 13.11.2]

Proper animal health and welfare management not only promotes their growth and health, but also boosts productivity and ensures safe food supplies. However, it is essential to have a responsible approach to veterinary products usage, since improper or excessive handling can lead to certain difficulties, such as antimicrobial resistance.

At Promarisco, we are guided by the Nueva Pescanova Group Aquaculture Responsibility Sectoral Policy, which regulates use of preventive and therapeutic products, minimizing impacts on the environment, animal welfare and human health. It also guarantees respect for the "five freedoms" of animals, from larva selection to harvesting and slaughter.

Our goal is to improve shrimp production while protecting their health and well-being as a priority. We also consider it essential that the species being cultivated do not suffer pathologies, ensuring that the animals are not exposed to extreme conditions that may cause physiological weaknesses. We thereby maintain optimal cultivation conditions throughout the life cycle, and work to minimize any sources of stress.

We are committed to the principles of animal welfare and respect, regarding the growing medium, food, densities, health, disease and predator control, throughout all phases in the process.

We monitor the animals' health and food daily, to mitigate impacts and ensure optimal conditions for growth and development. We also carry out periodic sampling of the environment they live in (water and soil), and we apply probiotics to water and food. We use bioremediators to preserve growing medium quality and we train staff on well-being and good management practices.

We would also like to point out that we keep 100% non-ablated females. This means that we do not cause any physical damage to the prawns, and do not remove the eye peduncle during the larviculture stage.

87.5% of production comes from our certified farms, in accordance with animal health and welfare standards, such as the Aquaculture Stewardship Council (ASC) for shrimp farming. 100% of our production is also certified BAP; Best Aquaculture Practices.

Sustainable feed for aquaculture

Fish and crustacean aquaculture cultivation entails the responsibility of choosing feed with ingredients that were obtained in a proper and sustainable manner.

For the species we cultivate, we are therefore committed to feed made exclusively with raw materials that have no negative impact on the natural environment where they are extracted, respecting applicable quality, safety and other sustainability criteria adopted for the produce in question.

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Emissions

We are aware that greenhouse gas emissions affect air quality, human health and contribute to climate change, so we are committed to reducing emissions from all our activities.

We implemented the following measures to prevent and mitigate negative impacts:

- Mangrove reforestation to capture carbon.
- Logistics and transportation control to reduce fossil fuel usage.
- Prohibiting deforestation of natural areas and properly managing mobility within our facilities.

We set clear goals to assess progress with our actions, such as reducing carbon emissions by 20% over the next five years. We closely monitor key indicators, such as the amount of CO2 emitted per ton of shrimp and fossil fuel consumption.

SSP

Sustainable Shrimp Partnership Sustainability Report

2023

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南美蝦場

SONGA

FOUNDED IN 1932

We are Songa Group

[GRI 2-1] [GRI 2-6]

We are an organization dedicated to processing and marketing aquaculture shrimp in an environmentally and socially sustainable manner. We are led by professionals who apply quality and control techniques in processes, growing products with complete traceability, that are safe for human consumption.

We produce responsibly, take care of natural resources and help ensure a decent quality of life for present and future generations.

More than **40** years of experience.

Shrimp producer and exporter.

Guayas Ecuador

Certifications supporting our sustainable aquaculture practices. BAP, ASC, HACCP, BRCGS, BPM, BASC, FSSC 22000, IFS, SSP, ISO

AQUACULTURE RESPONSABLE asc ASC-AQUA.ORG

SSP Sustainable Shrimp Partnership

Best Aquaculture Practices

Processing factory.

Commercialization and export.

3.197 direct employees.

We export shrimp worldwide, and we sell directly to supermarkets in Asia, USA, Europe and Latin America.

Our work contributes to the Sustainable Development Goals (SDGs):

2 ZERO HUNGER

6 CLEAN WATER AND SANITATION

9 INDUSTRY, INNOVATION AND INFRASTRUCTURE

10 REDUCED INEQUALITIES

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

14 LIFE BELOW WATER

Sustainable strategy

At Grupo Songa, our sustainability strategy is based on initiatives that help us produce sustainably and create a positive impact both for the planet and the people associated with our business.

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Fair, transparent and equitable employment

[GRI 2-7]

Our team consists of 3,197 people located in the Guayas province in Ecuador. 100% of them work full-time and 44% have a fixed contract .
At Songa we focus on creating a work environment that promotes well-being, development and satisfaction for our employees in each of the human talent management processes. Our goal is to offer a work space where every employee can grow personally and professionally, while contributing to the success of our business.

Our work environment is distinguished by being diverse and inclusive, with a clear focus on equity. 41% of our team consists of women, and 35% of positions of authority are also held by them, reflecting our commitment to equal opportunities.

Thanks to our work practices we obtained the Great Place to Work certification, which recognizes that we offer an exceptional work experience and a positive work culture.

We have also been awarded the Safe Company certification, which supports our practice of maintaining a work environment that is free of violence and discrimination, especially towards women.

We also voluntarily submit to the SMETA audit, which ensures that we maintain high standards in labor practices, health and safety, environmental sustainability and business ethics.

3.197 Workers		1.406 Fixed contract		3.197 Eventual Contract	
1.886 Men	1.311 Women	829 Men	577 Women	1.886 Men	1.311 Women

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Our products

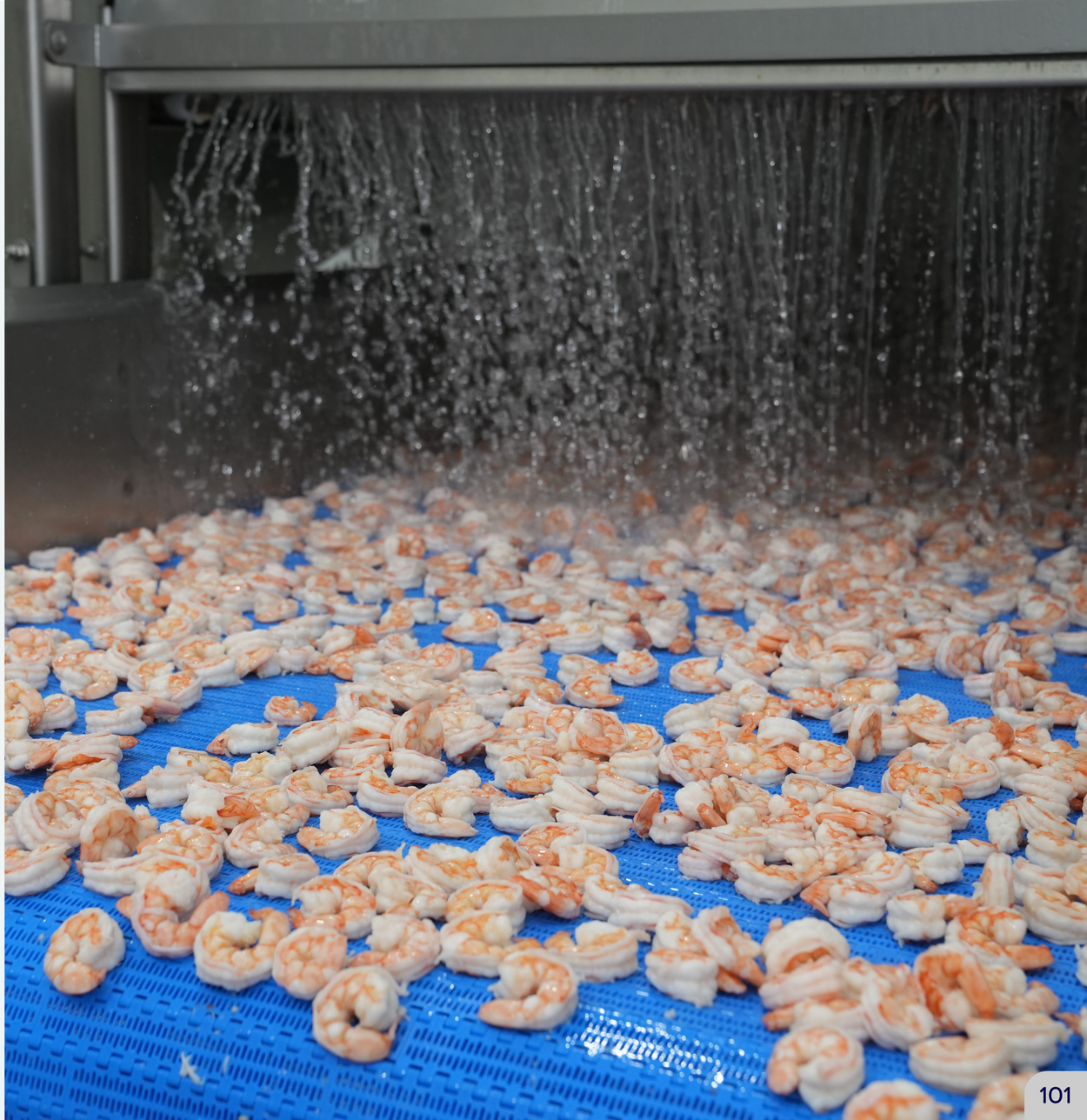
Traceability

[GRI 13.23.2]

Our vertical integration structure allows us to guarantee complete (100%) and accurate traceability for each shrimp we pack.

Larvae and shrimp production and breeding:
Our integrated information system collects data from each farm, covering breeder origin, larvae feeding, inputs used, pool number, cycle dates, and procedures performed.

Packaging, marketing and export:
Each batch of raw material is identified with a unique code that facilitates tracking from receipt to shipment.



Animal health and welfare

[GRI 3-3] [GRI 13.11.2]

The health and well-being of shrimp are essential for aquaculture sustainability. Maintaining good practices reduces risks associated with disease and minimizes use of chemical treatments, thereby guaranteeing a safe product for consumers. In addition, proper management preserves aquatic ecosystems and strengthens economic stability in communities.

At Grupo SONGA, we have an animal welfare policy that expresses our commitment to adopting responsible practices, guaranteeing optimal conditions for shrimp growth and development, in accordance with standards recognized by the industry.

We constantly review our production methods to prevent and mitigate impacts, ensuring that tanks and pools maintain the proper conditions for operations. We also carry out regular monitoring of water parameters and shrimp growth.

In shrimp farming we implement an extensive approach, which consists of replicating a balanced natural environment. We apply natural preventive and curative treatments, such as probiotics, vitamins and organic acids, while avoiding use of antibiotics. Feeding is automated and based on demand, while controlled aeration ensures optimal oxygen levels in the water, favoring a healthy environment for the shrimps.

All our production comes from farms certified under the Aquaculture Stewardship Council (ASC[2]) and Best Aquaculture Practices BAP (Best Aquaculture Practices) standards, which guarantee compliance with animal health and welfare principles. We additionally require our partner producers to adopt these certifications to ensure responsible practices throughout the supply chain.

Our goals include efficient production management, disease prevention and creating a safe environment for shrimp. We evaluate progress through indicators such as mortality rate and biomass growth.

These sustainable practices have shown that a healthy environment for shrimp not only optimizes production, but also creates benefits for communities and ecosystems.

[2] Aquaculture Stewardship Council Standard

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Environment

Our shrimp farms are surrounded by an ecosystem that is rich in flora and fauna, sea water and dense mangrove forests, which we protect.

Emissions and energy

In our operations, greenhouse gas emissions come mainly from energy consumption in production and transportation processes, including dependence on fossil fuels. These emissions have an impact on air quality, biodiversity and human health.

To reduce these impacts, we have adopted measures such as energy efficiency technologies, LED lights, solar energy generation, and process automation using renewable energies. We have also digitized processes and progressively replaced fossil fuels with cleaner energies.

We carry out continuous control and monitoring of these actions to ensure that the measures adopted are effective. With these initiatives we have been able to improve efficiency when it comes to natural resources, while boosting our profitability at the same time.

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Caring for natural ecosystems

In 2015, we restored an area of 1,114.85 hectares of mangrove and dry forest to the ecosystem through the declaration of the Private Protective Forest and Vegetation Area "Los Gélices." This area, which is our property, is located in the southwestern part of Isla Puná and is a remnant of the Insular Tropical Dry Forest. Its main objective is to protect the fauna and flora of characteristic species (Ministerial Agreement 101, August 11, 2015).

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"Environmental Objective - SONGA Sustainability" Program

In 2023, two key goals were set to improve how we take care of natural resources in our operations.

With regard to waste, we set ourselves the goal of increasing recycling by 1% by 2024, compared to 2023. To achieve this, we identified new recycling opportunities, established a system for collecting and selling materials, and monitored how much was recycled. This has allowed us to improve processes and be more efficient in waste management. Our commitment for 2024 is to continue increasing the amount of recycled material for every kilogram of shrimp processed.

And as regards energy consumption, we set out to reduce it by 5% by volume of finished product by 2024, compared to the previous year. We began to modernize our equipment, replacing those that have completed their lifecycle with more efficient alternatives. We also installed LED lights to decrease energy use, while eliminating fluorescent lights. Through these actions we look to optimize energy efficiency and continue reducing the costs associated with energy consumption per kilogram of processed shrimp in 2024.

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BASF

We create chemistry

We are BASF

We are one of the largest and most recognized chemical companies worldwide, with a history of innovation and leadership in the industry. Our organization addresses global challenges, creating sustainable solutions that positively impact society, the environment and the economy.

We combine our chemical innovations with a focus on sustainability, developing products and technologies that improve quality of life, while protecting the planet's natural resources. We are present in the following sectors: animal and human nutrition, automotive paint, solutions for agriculture, dispersions, resins and additives, petrochemicals, personal and household care.

Our goal is to support our clients' green transformation. Part of this work is about guaranteeing sustainability in our entire value chain and guiding innovation while developing solutions that contribute to economic, social and environmental well-being.

BASF

We create chemistry

Sustainability strategy

Our global corporate commitments encompass all parts of our value chain and operations with a view to long-term success.

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Suppliers

We purchase responsibly

We connect through our value chain, work closely with suppliers and behave responsibly.

Clients

We promote sustainable solutions

We bring innovative minds together to overcome great challenges, evaluating our solutions to ensure that we actively drive forward sustainability, with solutions that contribute to the green transformation of industry.

BASF operations

We produce in a safe manner, both for people and the environment

We take care of our employees, operate responsibly, and produce safely, both for people and the environment.

We produce efficiently

We use resources with a circular and efficient approach, one that is at the heart of our Verbund principle: we continuously improve our operations and produce efficiently.

*Learn more about our sustainability strategy with our 2023 interactive global sustainability report (https://report.basf.com/2023/en)

BASF

We create chemistry

Our commitment to the environment

We create chemicals for a sustainable future, by focusing on efficient production, optimizing use of resources and minimizing environmental impact. We recognize that greenhouse gas emissions are a critical area and we've set a global goal to reduce our emissions by 25% by 2030 and achieve net-zero carbon by 2050 in scope 1 (our operations), scope 2 (the energy we consume) and scope 3.1 (our supply chain).

To address these challenges, we are making a transition to renewable energy solutions at our production sites and collaborating closely with our suppliers to implement practices that reduce environmental impact, among other actions.

We offer low carbon footprint (low PCF) products, designed to help our customers reduce their own carbon footprint and support them through the transition to more sustainable practices.

We also have advanced digital tools, such as the Scott tool, which allows us to calculate the carbon footprint of approximately 45,000 solutions, contributing to transparency and information for our customers.

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Biodiversity management in the value chain

As a chemical company we use valuable resources provided by nature such as water, air and soil. Our commercial activities have an impact, from emissions, the environment and purchasing renewable raw materials.

Protecting biodiversity is therefore a key element of our commitment to climate protection and sustainability. We want to contribute to the global goal of halting and reversing biodiversity loss by 2030.

At BASF, biodiversity is one of the most important aspects of our commitment to sustainability, and for which we take measures along the entire value chain, focusing on responsibility for the supply chain, production sites, and for the impact of the products themselves.

Similarly, our corporate objectives related to climate protection, circular economy, water management, responsible emissions management, waste and remediation, as well as acquisition of renewable raw materials, all contribute to biodiversity protection.

In terms of our operations, we implement systematic sustainability assessments when considering new investments and expansion, using tools such as the WWF Biodiversity Risk Filter to assess dependence on ecosystem services, or the Integrated Biodiversity Assessment Tool (IBAT), while conducting regular studies on species population in areas close to our production sites.

We establish environmental, labor and social standards for our supply chain, with our Supplier Code of Conduct, and carefully control raw materials procurement to prevent negative impacts on ecosystems.

We also manage the impact of our products throughout their entire life cycle, evaluating and promoting practices that prevent misuse and minimize negative effects on biodiversity.

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"Juntos por la Ría" Program

This initiative was implemented at General Villamil beach in Ecuador in 2023, where a cleaning day took place to contribute to environmental preservation, showcasing the efforts of both BASF and our customers.

The event involved 40 volunteers and employees from several leading Ecuadorian industrial companies, who participated in a knowledge exchange day about good environmental and circular economy practices, as well as waste collection.

221 kg of waste were collected during the activity, highlighting the strong commitment from the participants to clean up and conserve the beach.

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BASF solutions for the shrimp industry

Our solutions are evaluated in relation to impacts and contributions towards industrial sustainable development (environmentally, economically and socially). Our value proposition includes the following solutions in several stages (particularly in the shrimp industry):

Trilon® NA FG

Water quality during the larval growth stage.

Lutavit® E50

Nutrition for shrimps. The lowest carbon footprint in the industry globally.

Lutavit® A 1000 NXT

Nutrition for shrimps. The lowest carbon footprint in the industry globally.

Shrimp grade metabisulfite

Melanosis prevention. The first solution designed and tailored to the requirements of the shrimp industry at a global level and launched for the first time in Ecuador. Stable formulas and low levels of SO2 emissions (safer for workers when handling).

NAS® Stationary Batteries:

Energy storage solutions that enable transition to renewable energies for shrimp production processes.

BASF

We create chemistry

“As proud members of SSP, we are deeply committed to the sustainable development of the shrimp aquaculture industry and contributing to its competitiveness in the most demanding markets”

General Manager for BASF Ecuador,

María Isabel Álvarez.

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We are BioMar

We are BioMar, a multinational company dedicated to food production for aquaculture, with more than 60 years in the market. Our main focus is providing advanced nutrition for various aquatic species, including shrimp. We develop and market feed formulas designed to optimize growth, health and yield for the species under cultivation, thereby ensuring more efficient and sustainable aquaculture production.

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We operate in more than **90 countries** with **17 food production plants**, one of them in Ecuador. This plant is dedicated to food production for **Penaeus vannamei (Whiteleg shrimp)**

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Above & Beyond is our sustainability strategy to 2028

We launched an ambitious global strategy for 2028, called Above & Beyond. The year 2023 marked the beginning of this new approach, which has the purpose of creating a positive and lasting impact on our customers, the environment and society. Our strategy focuses on three fundamental ambitions:

Protecting the core of the business

We are committed to providing solutions that drive growth in the aquaculture industry, ensuring superior service and innovative products, elevating our sustainability agenda, reducing our environmental impact and improving social responsibility.

Accelerating growth

bolstering our positive impact on international markets and contributing to sustainable development in global aquaculture.

Food for the Future

looking beyond food, exploring new business areas and developing innovative solutions for next-generation products that benefit both the industry and environment.

Outstanding recognitions

Distinction by the "National Assembly of the Republic of Ecuador"

Awarded for creating responsible and efficient processes for shrimp feed provision, with a view to the environment, work environment and community relations.

Our value chain includes suppliers who provide us with vegetable and animal raw materials and additives, both nationally and internationally. Our clients are shrimp producers in Ecuador, including hatcheries and grow out shrimp farms, which are located mainly in Guayas, Manabi, El Oro and Santa Elena.

We promote and support sustainable practices within our supply chain. We have set goals that ensure minimum levels of circular and restorative ingredients. For us, circular ingredients are those that come from by-products or waste. Minimizing them therefore enables us to reduce pressure on resources destined for human consumption, while also making more efficient use of available resources.

Suppliers must sign our Code of Conduct that ensures ethical practices across all our relationships.

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Biodiversity

This aspect is crucial for the stability of ecosystems that provide us with essential raw materials, since crop and soil health directly impacts the quality of ingredients, such as grains and vegetable proteins. We have certifications such as Hazard Analysis and Critical Control Points HACCP, Best Aquaculture Practices BAP, Global GAP and Aquaculture Stewardship Council ASC, which guarantee compliance with environmental, quality and social responsibility norms and regulations.

Our suppliers also meet high standards to ensure a stable supply chain and product safety. We use raw materials certified by MarinTrust, U.S. SSAP and RSPO, thereby ensuring sustainability in terms of growth, use of species and their respective habitats.

We also carry out training in communities on how to care for the oceans and sustainably manage natural resources. In 2023 we trained around 400 students.

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Emissions

We manage emissions to mitigate climate change and attain the ambition of keeping global warming below 1.5°C, aligning ourselves with the Science Based Targets(SBTi) initiative. We have set targets to reduce our greenhouse gas (GHG) emissions: a reduction of 42% for Scope 1 and 2 emissions, and 30% for Scope 3 by 2030, with the goal of reaching net zero emissions by 2045.

We control GHG sources in both the operation itself and transportation, while evaluating emissions produced by raw materials, fuels, energy, waste management and developing action plans.

In 2023 we are invested US$403, 453 on adapting our infrastructure to use liquefied petroleum gas (LPG) instead of diesel, which included installing new systems and converting existing equipment. This transition has enabled us to reduce CO 2 emissions by 13% in our operations, improving local air quality and reducing our carbon footprint.

By 2023 we reduced our food greenhouse gas footprint by -11.9% (compared to 2020).

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Water and effluents

Our plant in Durán uses less than 3% of the water supplied by the municipality, so as to preserve this resource for the local community. We implement wells to capture groundwater as the main supply source. We also treat and dispose of effluents properly, to avoid contaminating bodies of water and to protect local biodiversity.

We maintain rigorous controls and a daily record of water consumption and effluent discharges. These measures, together with automatic records and continuous KPI evaluation, help us meet our sustainability objectives and comply with environmental regulations.

Food Safety *[GRI 13.10.4]*

We prioritize the use of circular and restorative raw materials through a process of research and development, meeting high food safety standards. Our production in Ecuador is certified according to international food safety standards.

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Talent management

We create sources of employment in Ecuador, while ensuring an ethical and fair work environment. We implement strict policies that prohibit hiring minors and guarantee equal opportunities, with no discrimination based on gender, ethnicity or race. We have internal channels and a global reporting line to report irregularities such as non-compliance with labor rights and harassment.

226
Employees

180 Men	46 Women

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We are dsm-firmenich

At dsm-firmenich, we are pioneers in health, nutrition, and beauty, the result of the fusion between DSM's bioscientific innovation and Firmenich's excellence in fragrances and flavors. Our commitment to sustainability drives every action we take, ensuring a positive impact on both people and the planet. We have four business lines: 1) Animal Nutrition, 2) Taste, Texture, and Health, 3) Health, Nutrition, and Care, and 4) Fragrance and Beauty

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Sustainability is not just an initiative; it is a principle that guides every aspect of our work. We integrate it into our products, services, and solutions, as well as in every step of our process, from creation and acquisition to delivery. For us, living sustainability means actively contributing to a healthier and more balanced future.

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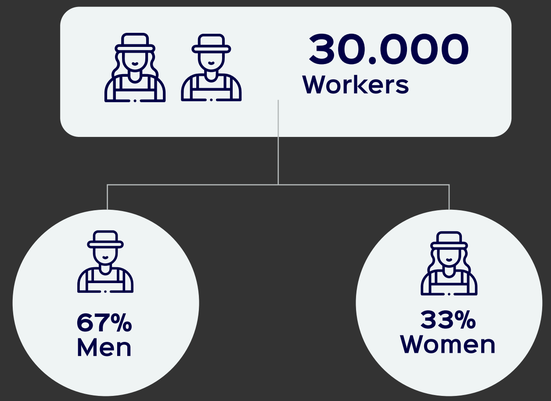
Staff Distribution

With a team of around **30,000 employees** distributed in **60 countries and 340 sites**, at dsm-firmenich we work to create products that improve nutrition and health, particularly focusing on sustainable innovation.

Our initiatives include food production that promotes a healthy diet, improves animal welfare, and develops natural ingredients for cosmetics and perfumes. Our organization seeks to positively impact society, while maintaining a balance between scientific progress and environmental responsibility.



Sustell™

Climate change mitigation and emissions

Collaborating with our clients to create the essentials for life, what is desirable for consumers, and at the same time, more sustainable for the planet. Our aspiration is to bring progress to the lives of billions of people around the world.

Our climate change mitigation activities include more than 50 projects implemented in 2023, which were designed to contribute to the absolute reduction by 42% of our Scope 1 and 2 emissions in 2024 and 25% for Scope 3 by 2030, taking the year 2021 as a comparison and without reference to carbon offsets.

We have also set the goal of reaching 100% renewable electricity in our facilities by 2025. In 2023, 88% of our electricity came from renewable sources.

We have created Sustell™, a digital platform developed by DSM-Firmenich, to help our clients measure, manage and communicate their sustainability performance. This tool is aimed at improving the environmental footprint and profitability for animal protein production, providing organizations with a clear assessment of their environmental impact and helping to identify opportunities for improvement in their sustainable practices.

Through Sustell™, our customers can access data and analysis on their greenhouse gas emissions, energy efficiency and other key indicators. It is adapted to shrimp production, which allows producers to set specific goals, monitor progress and make informed decisions on the way to greater sustainability. The platform additionally helps them improve their reputation in the market and is recognized by financial institutions, thereby helping to facilitate financing for carbon footprint reduction projects.

También gestionamos el impacto de nuestros productos a lo largo de todo su ciclo de vida, evaluando y promoviendo prácticas para prevenir el uso indebido y minimizar efectos negativos en la biodiversidad.

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Water and effluent management

In 2023 we launched innovative products in our Animal Nutrition and Health line, with Veramaris®, an algae-based omega-3 oil being a standout. With this product we look to create a positive impact on water management for our users, thereby benefitting both producers and the environment.

Veramaris® supports sustainable aquaculture by reducing dependence on marine resources, helping to conserve wild fish stocks and the biodiversity in the oceans. This product not only provides a nutritious source of omega-3 for animal feed, but also produces significant environmental benefits. By using algae instead of fish, we reduce pressure on marine ecosystems and help preserve water quality. Producing this oil helps reduce the pollution associated with industrial fishing and promotes a more efficient use of water resources, resulting in a positive impact upon aquatic ecosystems.

We also work on managing effluents (waste liquids) to minimize the environmental impact of our operations. We implement water treatment and pollutant reduction technologies, ensuring that the effluents generated during production are managed responsibly. This is how we preserve water quality, and contribute to protecting the surrounding aquatic ecosystems.

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Improving traceability

We pride ourselves on creating, manufacturing and delivering safe products, supported by state-of-the-art tools and processes, as well as a comprehensive quality management system. Our priority is to ensure that our products and services comply with the highest standards, and international and local regulations, thus guaranteeing maximum satisfaction for our customers. One of our strategic approaches in 2023 was to promote a quality culture within the company, which was reflected in our new Quality Policy Statement. This declaration establishes four fundamental principles: Quality Culture, Made with Care, High Standards and Continuous Improvement.

We additionally prioritize responsible sourcing in our value chain, to protect and restore nature, implementing efforts to avoid deforestation and promoting sustainable agricultural practices. We collaborate with suppliers regarding compliance with norms such as the EU Deforestation Regulation, reinforcing commitments around deforestation and improving traceability and certification with our raw materials.

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Commitment to animal health and welfare

We invest significantly in research and development of specialized nutrients that optimize shrimp growth and health. These formulas improve the overall health of shrimps, while reducing the need for antibiotics and other chemical additives, which contributes to more natural production and is less dependent on pharmacological treatment.

To strengthen shrimp resistance to diseases and improve their well-being, we incorporate prebiotics and probiotics into their diet. These biological additives support shrimp digestive and immune system health, reducing disease incidence and improving resistance to adverse conditions. This practice contributes to healthier and more sustainable aquaculture by reducing dependence on veterinary treatments and promoting more natural growth.

We are committed to complying with international standards that promote animal welfare and responsible resource management.

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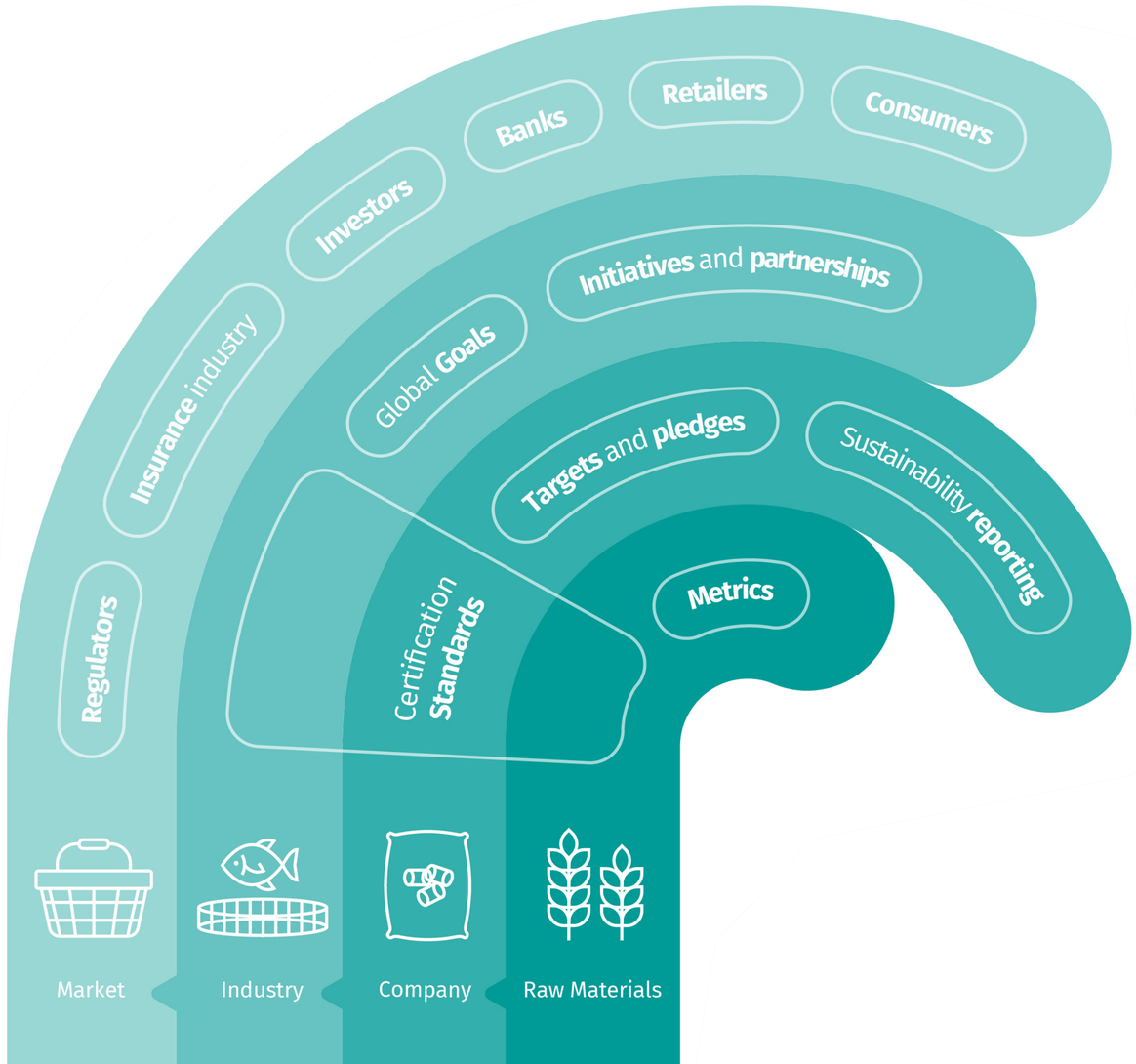
Stakeholders throughout the value chain want to know their footprint



DSM's science-based emissions reduction targets

• dsm-firmenich has committed to decoupling emissions from economic growth, reducing 30% of emissions from operations (scope 1 and 2) in absolute terms by 2030.

• In addition, indirect emissions from the value chain (scope 3) will be reduced by 28% per tonne of product.

• To help meet the targets, dsm-firmenich also has complementary targets to source 75% of purchased electricity from renewable sources by 2030 and improve energy efficiency by 1% per year.

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30%

Emissions reduction from operations

In absolute terms by 2030 vs. 2016

28%

Value chain emissions reduction

Per ton of product by 2030 vs. 2016

Focus on six platforms for sustainable animal production

- We work at the species and country level to generate tangible and measurable impacts
- We scale our solutions to enable transformative change
- We contribute to the UN SDGs

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We are Houdek

At Houdek, we are a diverse team of scientists, technicians, and innovators, dedicated to bringing fermentation technology to the world's food needs. We focus on creating sustainable, traceable, and high-value ingredients for the aquaculture, pet nutrition, and human health markets.

Our Research and Development (R&D) operation include a commercial-grade recirculating aquaculture system, which includes a hatchery, a feed mill, pilot scale fermentation and downstream processing units of operation, as well as analytical and necropsy laboratories. Additionally, our R&D team provides consulting and testing services to partners and customers from around the world.

Our manufacturing operations specialize in the production of fermented plant-based proteins, oils, and carbohydrates, offering high-quality products for aquaculture health and nutrition, and other industrial applications. n both operations, located in the United States, we work in synergy to support sustainable and efficient global aquaculture production.

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We have established sustainable management standards across the value chain

At Houdek, we integrate sustainability into our operations and ensure that the practices we implement positively impact our stakeholders, including our employees, partners, and communities. We also make visible our mission to preserve the environment through continuous innovation and the development of best practices and products. Below are some highlights of our management approaches:

ProTerra Standard V4.1 Certification

At Houdek, we guarantee the general availability of high-quality crops, food and feed supplies, which are certified as non-genetically modified (as appropriate) and produced according to strict sustainability standards.

Life cycle analysis

Promoting transparency, integrity and continuous improvement in reducing carbon intensity is key for us. That is why, at Houdek, we use real-time data to perform accurate life cycle analysis of our products.

Sustainable raw materials

To ensure traceability and sustainability of the supply chain, at Houdek, we use strategic sourcing and sustainable raw materials.

Eco-efficiency

At Houdek, we implement continuous improvement initiatives to optimize the use of energy and raw materials in our operations.

R&D

Continuous improvement of our products through its R&D program is a key aspect of our sustainability strategy.

Industry Recognition

Aquafeed.com Innovation Award

Judged by an independent panel of judges from Asia, Europe, Australia, New Zealand, and the USA, Houdek (Prairie AquaTech) we won the Ingredient category, showing significant benefit to the manufacture of aquafeed in terms of innovation, efficiency, profitability, safety, and sustainability.

Global Aquaculture Alliance Innovation Award Finalist

At Houdek, we are excited about the recognition we received for our Prairie AquaTech protein ingredient, ME-PRO®. This product was one of three finalists and was highlighted for its focus on the digestibility of nutrients (nitrogen and phosphorus) in the feed formulation, helping to keep aquatic environments clean and aquatic environments clean.

Meritorious Achievement Award

Awarded by the South Dakota Safety Council in recognition of our occupational and environmental safety programs.

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Global supply chain

Our Sustainability Policy is extended to all of our business partners through our Supplier Approval Program, which ensures alignment with the sustainability standards we promote and helps us ensure that each stage of the process respects our values and environmental objectives.

A key raw material for our products is soybean meal. The soybean processors we partner with are committed to sustainable processing practices and maintain a like-minded group of soybean growers. Program practices include no-till land management, limited use of pesticides, use of non-genetically modified seed varieties, and verification testing at harvest.

Fermented plant-based proteins for aquaculture feed

At Houdek, we collaborate with some of the best animal nutritionists in the world to conduct feeding trials that enable us to better understand the health and nutritional requirements of shrimp and other animals. This allows us to support producers' efforts to achieve healthier animals that grow at a faster rate and increase their return on investment.

We have a network of certified producers.

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Sustainable management program at Houdek

Priority aspects of our sustainable management program include:

Biodiversity

Our primary raw materials are plant-based and our fermentation process requires specific microbes. Using our ingredients has been shown to positively impact biodiversity by reducing animal discharge of nitrogen and phosphorus into the aquatic environment.

Water and effluents

At Houdek Manufacturing, we strive to use water efficiently in our manufacturing processes. We comply with local, state and federal regulations to mitigate potential negative impacts on water or effluents. Fermented proteins of plant origin used as ingredients in animal feeds have been shown to reduce the nitrogen and phosphorus discharged by animals consuming these feeds, which has a positive impact on environmental effluents.

Emissions

At all Houdek facilities we rigorously comply with emissions standards established by government regulations. We have historically surpassed these standards at Houdek Manufacturing, operating with lower emission levels than required, which has thereby strengthened relations with the community and the region. We also have the goal of optimizing the energy used at our facilities to further reduce emissions. We measure progress with indicators such as energy consumption and emission test results.

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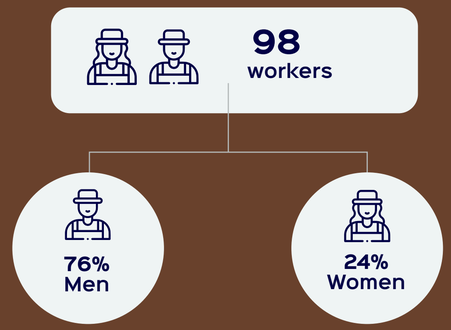
Food Safety *[GRI 13.10.4] [GRI 416-1]*

100% of our non-genetically modified soybean production volume in South Dakota, USA is certified in accordance with the following international safety standards: GMP+ International Feed Safety Assurance, Safe Quality Food (SQF), and ProTerra. In addition, 100% of the production is evaluated in relation to health and safety impacts through quality control and continuous improvement initiatives.

Talent management

Our team members represent our most important resource, which is why we apply good employment practices such as: creating a positive work environment, ethical and fair treatment, and inclusion and non-discrimination during the hiring process. Listening to our team members' voices helps us identify opportunities for improvement, which is why we conduct regular surveys on employee culture and satisfaction, as well as measuring and monitoring indicators, such as employee turnover.



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We are Benchmark Group

At Inve Aquaculture we are proud to have been founded on the principles of scientific research led by aquaculture pioneers, in response to the United Nations Food and Agriculture Organization's (FAO) request to explore commercial aquaculture feasibility. Over more than 40 years of experience, we have transformed scientific knowledge into scalable and practical solutions, revolutionizing use of live foods in the sector.

Throughout our history we have evolved alongside the aquaculture market, playing a key role in its transformation. Our unwavering commitment to research and development ranges from larval rearing technologies to sustainable approaches that drive responsible aquaculture growth.

We have a team of more than 500 employees in 27 countries, dedicated to offering specialized advice and innovative solutions to our clients.

We focus on three fundamental pillars: **optimization of animal nutrition, animal health management and controlling the growing environment,** providing tools that enable sustainable and responsible growth for the aquaculture industry as a whole.

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Sustainability strategy

We recognize the need to feed a growing world population while protecting the planet's resources. The importance of closing this gap has motivated us to set forth our sustainability program based on three pillars:

Environment

Continuous improvement program in all operations to achieve our established goals of net-zero emissions and reducing our overall environmental impact.

Animal health and welfare

To protect and promote animal health and welfare, both in the operation itself and throughout the development of new products and solutions.

People and communities

to promote the health and well-being of people in the communities where we operate, as well as those working in our supply chain.

We manage safety in the value chain

Advanced knowledge and strict operational discipline are fundamental when it comes to delivering an impeccable product, just as they are with hatchery or farm operations. Our processes are rigorously applied and controlled to ensure food safety and compliance with all modern quality standards.

We have several policies that govern how we manage, including the Food Security policy. We have a laboratory in our main manufacturing plant where we perform the physical, chemical and microbial analyses necessary to evaluate the quality of ingredients, packaging materials and finished products.

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Ingredients with a sustainable origin

We possess the Global G.A.P. certification, a standard that requires responsible sourcing of feed raw materials. In addition, all our raw materials and products have been certified as Non-GMO since 2019, and we attained the MSC Chain of Custody Standard for our Artemia GSL cysts in 2023.

87% of our marine ingredients come from responsibly managed fisheries (MarinTrust[3] , MSC[4], ASC[5], Friends of the Sea) and all of our flours and fish oils used in our products are sustainably certified.

100 % of our soy ingredients come from a responsibly managed source (Proterra[6], RTRS[7], CRS[8]).

100 % of our palm oil comes from a responsibly managed source (RSPO[9]).

[2] Non-GMO: Products free of genetically modified organisms (GMOs), free of alterations to DNA through genetic engineering.

[3] MarinTrust: a certification standard that guarantees sustainability and traceability for marine ingredients production.

[4] MSC: Marine Stewardship Council. A certification standard that ensures fishing sustainability, through responsible management and conservation practices.

[5] ASC: Aquaculture Stewardship Council. A certification standard that guarantees aquaculture sustainability through responsible practices that protect the environment and communities.

[6] Proterra: An initiative promoting sustainability agricultural ingredients production, certifying responsible practices in soybean and other crop production.

[7] RTRS: Round Table on Responsible Soy. A certification that ensures sustainable soy production, promoting practices that respect the environment and human rights.

[8] CRS: Zero Waste. An initiative seeking to eliminate production and consumption waste, promoting sustainable practices throughout the value chain.

[9] RSPO: A certification that promotes sustainable production of palm oil and guarantees responsible practices.

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Environmental management

At INVE Aquaculture, our environmental management focuses on key areas such as climate change, energy, water resources, waste and biodiversity. This management is part of a series of policies that include the Environmental Policy.

We are implementing company-wide measures to reduce energy consumption, greenhouse gas emissions, efficiently manage resources and minimize waste production.

In the field of climate change and energy, we have set the goal of achieving net zero emissions in scopes 1 and 2 by 2030, and in scope 3 by 2050. We have committed ourselves to operating only with energy from renewable sources by 2030 and to reducing energy intensity by 5% per year.

As for water resources, none of our sites depend on fresh water or use quantities that would deplete local supplies, and our intention is to reduce total consumption of this resource. Meanwhile, in terms of waste and biodiversity, we are working to divert as much waste from landfills as possible, with a goal of zero waste in landfills by 2030.

Animal health and welfare in Ecuador

At INVE Aquaculture, we understand the great importance of animal health and welfare in aquaculture, key factors for sustainable development in the industry. In Ecuador, where shrimp production has been a model of success, we work closely with the Escuela Superior Politécnica del Litoral (ESPOL) to ensure that this progress continues in a responsible manner.

ESPOL is recognized for its focus on aquaculture and has established a robust educational program that also includes specialized laboratories. As part of this collaboration we support research into new species that might diversify aquaculture production and fortify the well-being of local ecosystems. CENAIM is a marine and aquaculture research center linked to ESPOL, and is dedicated to promoting sustainable development of aquaculture and biodiversity in Ecuador, which complements our efforts to promote responsible and effective practices in the sector.

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MSD Animal Health

We are MSD Animal Health

MSD Animal Health, a division of Merck & Co., Inc., Rahway, N.J., USA, is the lobal animal health business of MSD. Through its commitment to The Science of Healthier Animals®, MSD Animal Health offers veterinarians, farmers, producers, pet owners and governments one of the widest ranges of veterinary pharmaceuticals, vaccines and health management solutions and services as well as an extensive suite of connected technology that includes identification, traceability, and monitoring products.

MSD Animal Health is dedicated to preserving and improving the health, well-being and performance of animals and the people who care for them.

We are committed to advancing the health of animals and safeguarding animal and food safety with our vaccines, medicines, monitoring and traceability technology.

Our Approach to Sustainability

The corporate sustainability goals for MSD are aligned with the United Nations Sustainable Development Goals (SDGs). MSD is committed to a net zero target for its greenhouse gas emissions across its global operations (Scopes 1, 2, 3) by 2045, and committed to sourcing 100 percent of its purchased electricity from renewable energy by 2025.

At the core of our animal health business, we are dedicated to improving animal health and well-being through our medicines, vaccines, and technology solutions. Healthier animals are more productive and use less resources, therefore reducing their impact. We also promote the responsible use of antibiotics and support traceability in the food chain to promote transparency and animal care. Our DNA-based traceability platform, DNA TraceBack™, provides a verifiable solution from fork- to-farm for food producers, processors, and retailers in shrimp production.

Read our 2023/2024 Impact report at www.msd.com/company-overview/sustainability

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Enhancing Traceability and Sustainability with DNA Technology

The implementation of DNA-based traceability technology allows for the generation of robust and verifiable information from the producer to the final product.

The global shrimp farming industry is rapidly emerging as a crucial component of the agricultural food system, providing a significant source of protein and contributing to global commerce and national economic development. However, the industry faces numerous challenges, including traceability, origin verification, and animal welfare, which are vital for meeting current needs without compromising future generations.

Shrimp supply chains are long and complex, making it difficult for traditional batch-based traceability systems to ensure accurate fork-to-source tracking at scale. To overcome these challenges, evidence-based traceability systems that verify the origin and associated production practices are essential. The fragmentation and siloed data among supply chain stakeholders further undermine the effectiveness of conventional traceability methods, emphasizing the need for robust, verifiable information from broodshrimp to plate.

One of the most promising solutions to these challenges is DNA-based traceability. This method uses genetic analysis to verify the origin of shrimp products by collecting DNA samples at various stages of the supply chain. This ensures accountability, transparency, and accuracy, addressing the industry's need for comprehensive and reliable traceability information

DNA TraceBack™

With DNA TraceBack™, shrimp products can be traced back to their hatchery of origin with unprecedented accuracy, even after processing or cooking. This ensures high welfare standards and sustainable production practices, ultimately leading to better choices and outcomes for consumers.

DNA TraceBack™ can enhance Blockchain traceability systems, serving as a valuable crypto anchor in any blockchain ledger and providing a precise product identifier in the complex protein supply chain.

The adoption of DNA technology by retailers and processors across Europe has provided the necessary transparency and traceability at scale, assuring consumers that their choices support higher welfare and more sustainable practices.

A notable example is one of the largest supermarket chains in the Netherlands, which, alongside its shrimp supplier partners, has committed to sourcing shrimp from sz upply chains that do not involve eyestalk ablation in broodshrimp.

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Through innovative solutions such as DNA TraceBack™, the shrimp industry can meet the growing demand for products with verifiable traceability, ensuring a better choice for producers and consumers.

NICOVITA
Una marca de VITAPRO

We are a brand of Vitapro.

Nicovita is the pioneering and leading brand of Vitapro in Latin America, which has been providing comprehensive solutions for more sustainable aquaculture for over 35 years. Vitapro, the leading animal feed company in Latin America and one of the 10 largest globally, has operations in Ecuador, Peru, Chile, Honduras, and a presence in more than 10 countries.

With the purpose of transforming aquaculture to nourish the future, Vitapro, through Nicovita, addresses the needs of the shrimp farming industry in Ecuador with a comprehensive offering that includes high-nutritional-value formulas, specialized advisory services, and technological solutions that impact conversion rates, efficiency, and the productivity of its clients' farms, contributing to and collaborating with the entire value chain to achieve a more sustainable industry.

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We Evolve with Confidence

A long-term commitment to Ecuador and the region

Nicovita is backed by significant and comprehensive shrimp production capacity in Latin America, which was enhanced in 2023 with the implementation and startup of a new plant in Ecuador. The new Nicovita plant, equipped with cutting-edge technology and high levels of digitalization, is one of the most advanced in shrimp feed manufacturing. The incorporation of artificial intelligence allows for the development of highly precise, flexible, and customized nutritional diets to meet the varying conditions of farms. This technological versatility strengthens Nicovita's ability to respond quickly to the demands of a constantly evolving shrimp farming market, ensuring a steady production that adapts to the variations of each territory.

The new plant in Ecuador adds to the Vitapro plant network located in Ecuador, Peru, Honduras, and Chile, as well as the network of Aquaculture Experimental Centers (CEAs) in the region. This diversified infrastructure allows Nicovita to stay at the forefront of product innovation, the development of new ingredients, and the incorporation of sustainable practices. This technological and innovative deployment supports Nicovita's contribution to the Ecuadorian economy, in a context where Ecuador leads as the world's top shrimp exporter.

Nicovita's value proposition is based on four pillars: feed, advisory, technology, and sustainability. It offers comprehensive solutions that combine excellent feed with personalized consultative advisory services, ensuring efficient and healthy shrimp farming production.

The incorporation of technological tools and innovative platforms maximizes shrimp feeding processes, while its commitment to sustainability ensures responsible products and business practices, aligned with the demands of a more conscious and sustainable future.

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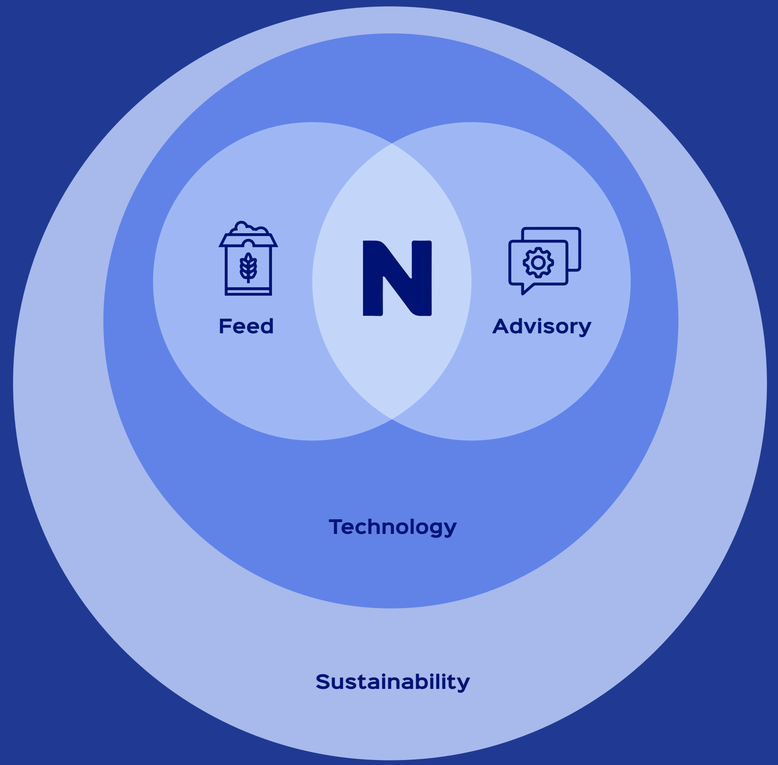
Nicovita’s Value Proposition



Sustainability Strategy of Vitapro

Vitapro and its brand Nicovita have a strong commitment to sustainability, through a roadmap consisting of three pillars representing ESG priorities and describing their aspiration to contribute to sustainable development, in accordance with the 2030 Agenda. There are more than 200 employees directly involved in fulfilling the Sustainability Roadmap.

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Learn more in our Sustainability Report:
https://vitapro.com.pe/sostenibilidad/

Vitapro Sustainability Roadmap

VITAPRO

Purpose:
Transforming aquaculture to nourish the future

P1 PILLAR 1 Promote healthy nutrition and well-being

We promote precision nutrition and a life of well-being and inclusion for our people and environment. We ensure transparency and food security, while promoting healthier eating activities. We promote diversity, inclusion and a healthy life for our employees and the communities we impact through the following objectives:

- Ensure transparency and food safety.
- Development of a product portfolio that contributes to precision nutrition in a sustainable manner.
- Creating an environment of well-being, diversity and inclusion where employees are able to develop.

SDGs this pillar contributes to:

Reduced Inequalities

Responsible Consumption and Production

P2 PILLAR 2 Transforming the value chain

- Tangibly collaborate with our clients so that they reach their full potential.
- Create virtuous circles between Vitapro and suppliers by aiding them with their development.
- Contribute to developing related vulnerable communities alongside Vitapro.

SDGs this pillar contributes to:

Decent Work and Economic Growth

Industry, Innovation and Infrastructure

P3 PILLAR 3 Taking care of the environment

- Promoting circularity by making our resources and operations more efficient.
- Solutions based on sustainability to care for the environment and biodiversity.
- Moving towards a "zero emissions" economy through energy efficiency, innovation and renewable energy.

SDGs this pillar contributes to:

Climate Action

Life Below Water

Structural elements:
ESG communication and change management.

- Organizational alignment and incentives
- Governance model and organizational structure
- Impact, monitoring and reporting
- Communications strategy

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2023 MILESTONES BY PILLAR:

"Promoting healthy nutrition and well-being"

In 2023, Nicovita strengthened its global leadership in aquaculture research with the opening of the Technological Aquaculture Experimental Center (CEAT) in Ecuador, focused on innovation, technological validation, and advanced production models.

Additionally, it launched Katal Proterra, a revolutionary diet that combines nutrition, environmental care, and sustainability. This feed not only reduces pollution and environmental impact but also stabilizes organic matter levels in each farming cycle, promoting sustainable balance in aquaculture practices.

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2023 MILESTONES BY PILLAR:

“We transform the value chain”

In 2023, Vitapro maintained 100% of hydrobiological ingredients certified by the Marine Stewardship Council (MSC) thanks to its responsible sourcing program, initiated in 2019 alongside Marin Trust. Additionally, it increased the purchase of sustainable fishery by-products by 5 percentage points, reaching 39%, and certified 100% of its suppliers in Ecuador with MSC. It also reaffirmed its commitment to international standards through certifications such as ISO 9001, ISO 14001, ISO 45001, SMETA, ISO 22000, Best Aquaculture Practices, and Global GAP in its various regions.

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2023 MILESTONES BY PILLAR:

“We take care of the environment”

Since 2017, Vitapro has been measuring and monitoring its greenhouse gas (GHG) emissions. In 2023, Vitapro established a roadmap to reduce GHG emissions for Scope 1 and 2 with a target of 30% by 2030.

The company achieved 100% of packaging with higher recyclability for handling and storing quality samples of finished products and raw materials, aligning with its sustainability goals. It continued supporting the Fisheries Improvement Program (FIP) and the Sustainable Sourcing Program (SSP), ensuring traceability and the responsible sourcing of MarinTrust-certified ingredients.

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SKRETTING
a Nutreco company

We are the aquaculture business line of Nutreco

We are Skretting (GISIS S.A.), a global leader in the production of nutritional solutions for aquaculture. With a strong presence in Ecuador, we focus on providing innovative and sustainable nutritional solutions that help improve the performance of fish and shrimp.

The vision that inspires us

We have a clear vision: “Our ambition is to contribute to meeting growing food needs in a sustainable manner. We do this by constantly looking for innovative ways to increase our product's efficiency and nutritional value, the productivity of our activities and those of our customers, and by reducing environmental impact in our value chains.”

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SKRETTING
a Nutreco company

Sustainability strategy

At Skretting, we are committed to offering sustainable products and services. As part of our process, we conducted a materiality assessment that resulted in three strategic pillars:

Animal health and welfare

Focused on innovatory new diets and services that reduce dependence on antibiotics usage in animal feed.

Climate and circularity

With a focus on reducing greenhouse gases through energy efficiency programs, sourcing sustainable ingredients, incorporating lifecycle analysis methodologies and using new ingredients. This also includes responsible management of natural resources, biodiversity and ecosystems.

Good citizen

Focused on building a diverse and inclusive workforce and empowering local communities with best practices and technologies that help them get out of extreme poverty through sustainable agriculture.

Good practices in shrimp feed production

We implement actions that are essential to ensuring shrimp production sustainability in Ecuador. These practices also improve Ecuadorian shrimp's positioning in international markets and among organizations with corporate sustainability policies.

Nutritional optimization

We have developed specific diets that improve shrimp health and growth, which in turn reduces the need for additional resources and minimizes environmental impact. These diets are formulated to maximize feed conversion and minimize waste.

Use of sustainable ingredients

We focus on selecting high-quality, sustainable ingredients. In 2023, we increased the use of marine and plant-based ingredients with sustainability certifications. For 2024, we have set the goal that more than 40% of our suppliers meet sustainability certifications that ensure they do not contribute to deforestation or overexploitation of marine resources. We aim to increase this compliance percentage to 100% by 2025.

Continuous innovation

We have adopted advanced technologies to improve product traceability, enabling detailed tracking from the ingredient's source to the final product. In addition, we invest in research and development to create food solutions that not only optimize performance, but also contribute to aquatic ecosystem sustainability.

Collaboration with local producers

We work closely with shrimp farmers in Ecuador, providing them with technical support and access to sustainable practices. This collaboration ensures that local shrimp farms can adopt methods that reduce their environmental impact while maintaining high levels of productivity.

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We manage safety at every step *[GRI 13.10.4] [GRI 416-1]*

Ensuring animal health is essential when ensuring the final shrimp consumer's welfare and preventing unwanted effects on human health. We have a quality and safety management system for this purpose, including risk assessments for raw materials and suppliers, monitoring and control, risk analysis and traceability processes.

In 2023 we reached important milestones in this area, standing out for our focus on traceability and use of responsible ingredients. We have also made progress with ingredient certification, ensuring that they come from sustainable and responsible sources, bolstering our commitment to marine and terrestrial ecosystem protection.

100% of the volume of our aquaculture production, for shrimp and fish, in Ecuador is certified according to the following international food safety standards and norms:

Aquaculture Stewardship Council (ASC), BAP Best Aquaculture Practices, GlobalG.A.P., and HACCP (Hazard Analysis and Critical Control Points), ISO 9001:2015. Additionally, a specific volume of shrimp feed production maintains certifications such as: National Organic Certification, European Regulation Organic Certification, and Organic Certification under the Naturland Standard.

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100% of the aquaculture feed is evaluated in relation to its health and safety impacts through quality control and improvement.

Commitment to the environment

Water management

We protect water resources throughout the value chain by focusing on minimizing the impact of our activities through waste water management. All our discharges comply with the parameters allowed by law. We additionally carry out monthly monitoring of the discharged water's quality and we have an efficient water use policy.

Biodiversity

We protect biodiversity and ecosystems in the supply chain by assessing the indirect impact of our activities, especially in relation to marine and vegetable ingredient suppliers. Our sustainable sourcing policy includes due diligence in ingredient selection. We also carry out actions such as internal audits and certification, as well as soil and air quality studies when we begin construction of our plants. We additionally ensure compliance with current environmental regulations and any other obligations associated with environmental licenses.

Carbon footprint

We reduce our carbon footprint by improving energy efficiency in production plants and implementing practices that optimize raw materials usage.

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We obtained the Punto Verde environmental certification for cleaner production projects.

Outstanding environmental programs

Program	Objective	Description	Result
Eco-efficiency at Galapagos Plant 1	Applying cleaner production technologies.	Fuel consumption per ton produced.	15.4% fuel consumption reduction in boilers due to better dryer efficiency.
	Application of cleaner production technologies per ton produced.	Water consumption in the plant.	61.3% water consumption reduction by implementing a more efficient extrusion system.
	Plastic waste reduction.	Plastic waste from big bags.	47.79% decrease in waste generation.
	Energy consumption reduction.	Energy consumption.	12.45% energy consumption reduction in boilers due to better dryer efficiency.

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About this Report

[GRI 2-1] [GRI 2-2] [GRI 2-3]

This sustainability report details our strategy and performance on relevant issues identified through the materiality analysis, in relation to our platform and its members. We are an Ecuadorian initiative without independent legal status. We are part of the National Chamber of Aquaculture and operate at its facilities located in Guayaquil (Ecuador).

The report covers the period from January 1 to December 31, 2023, and has been prepared following the guidelines of the Global Reporting Initiative (GRI) Standards 2021, also incorporating the sectoral standard GRI 13: Agriculture, Aquaculture, and Fisheries 2022.

This report will be published biannually.

For inquiries or suggestions, you can contact:

Ariana Reyes, Assistant
areyes@sustainableshrimp.org

This report also provides an overview of the strategy and management of the relevant impacts of each of our members. With this section, we aim to present a summary of the actions our partners implement to ensure sustainable shrimp production in Ecuador. It is important to note that this information does not replace their own accountability processes, which are managed independently. For more details on the sustainable management of our members, we invite you to review the links we share or visit their websites directly.

Information Review and Approval

[GRI 2-5]

This report has not been subject to external verification by an independent auditor. The materiality analysis and this report have been reviewed and approved by our director.

Materiality Analysis *[GRI 3-1]*

As part of the preparation of this report, we conducted the first materiality impact analysis, through which 13 material topics were identified.

The process was structured in four phases:

PHASE 1: Understanding the Organization's Context

We conducted a reference review on material topics relevant to the aquaculture sector and initiatives like ours, based on secondary sources such as regional and global publications. This analysis allowed us to generate an initial list of 43 impacts.

PHASE 2: Impacts Identification

As the next step, we held discussions with internal and external stakeholder groups, which enriched this impact identification process. Thanks to these exchanges, we deepened our understanding of the positive and negative effects we have on the economy, the environment, and people.

Next, is the detailed participation of stakeholders in this consultation process:

Stakeholder Group	Consultation Method	People Consulted
SSP Collaborators	Interviews	Two professionals
Experts	Interviews	Three professionals
Associates	Interviews	12 companies
Employees of Founding Member Farms	Focus group	69 employees
Authorities	Interviews	Two professionals
Allies	Interviews	5 organizations

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PHASE 3:
Evaluation of the Importance of Impacts

We used an evaluation matrix to determine the scope of positive impacts and the severity of potential negative impacts. This tool allowed us to prioritize 25 relevant impacts.

PHASE 4:
Definition of Material Topics

Finally, we grouped the identified impacts into 13 material topics and conducted a second evaluation to determine their relevance to our strategy, attributes, and rating framework.

By crossing these two variables, we structured the list of material topics:

1. Water Resource Conservation
2. Conversion of Natural Ecosystem
3. Zero Use of Antibiotics
4. Financing and Resource Use
5. Sustainable Management of Alliances and Projects
6. Management of Shrimp Production Emissions
7. Promotion of Certifications
8. Inclusion of Small Producers
9. Integrity of the Rating and Brand
10. Promotion of Sustainable Shrimp Consumption
11. Fair Wages
12. Transparency and Accountability
13. Product Traceability

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If you have any questions regarding the report,
please contact this email:
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Sustainability Report 2023