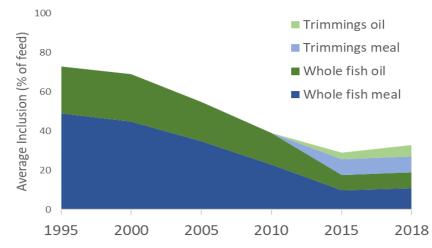
Sustainable Feed: Our need for sustainable ingredients

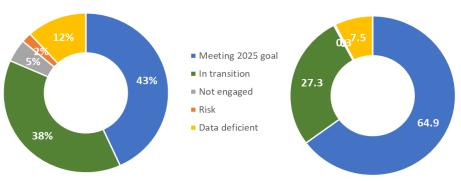
Dr Dave Robb Sustainability Director, Cargill Animal Nutrition and Health 25th October 2019



Marine ingredients in feed have been a topic for 20 years

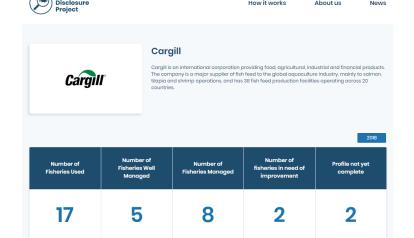


Average inclusion has decreased; increasing use of trimmings materials



Industry work to improve fishery management





Increasing transparency



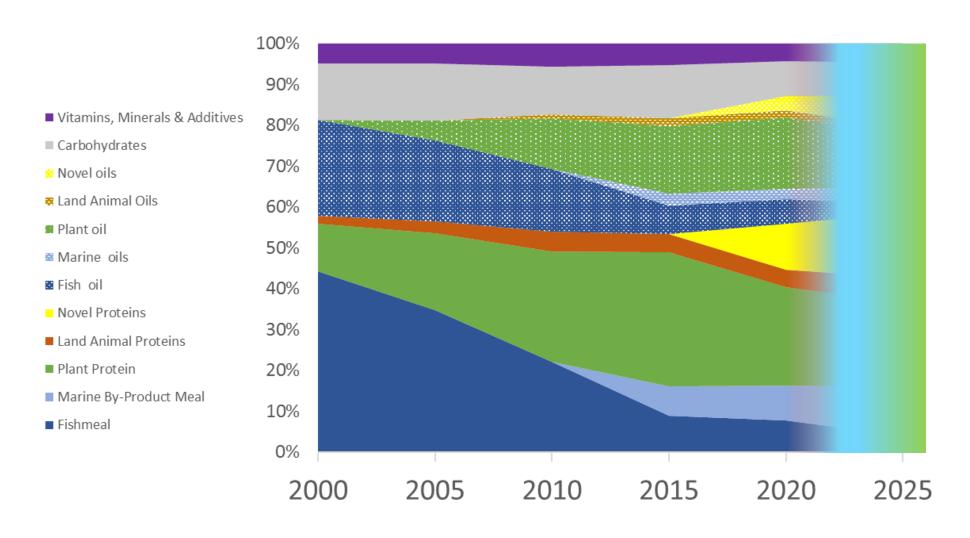




Stakeholder interest continues



Cargill wants to be able to source sustainably and to demonstrate that to our stakeholders...



100% responsibly sourced materials

Traceable and verifiable

Select freely according to consumer & customer needs



To show that we source sustainably, we need better data from our suppliers to prove origin and catch information...

Key Data Elements (KDEs) are identified for marine ingredients





Catch Information (information needed to identify the fishery)	Catch Information	(information	needed to identi	fy the fishery)
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	Raw Material / Species	Scientific Name	Whole Fish / % Split Fishing Gear FAO Fishing Area FAO Fishing Subar		FAO Fishing Subarea	Fishing Juris	diction Where Caught	Flag State of	Port of Landing		
	naw Material / Species		/ Trimmings	76 Split	<u>Fishing Gear</u>	FAO Fishing Area	<u>rao rishing subarea</u>	Country	Region / Province	Fishing Vessel	Fort or Landing
1	Anchovy (Pacific anchoveta)	Engraulis encrasicolus	Whole fish /	100	Purse seines (PS)	87 Pacific, Southeast	87.1 Northern	Peru,PE	North-Central	Peru,PE	Chimbote
2											
3											
4											
5											
6											
7											

Sustainability Information (information about the quality of the fishery management)

	Fish Source Profile	Fishery Status on Day of Processing					Fish Source Score on Day of Processing					Is the FIP listed on			
Raw Material / Species	(add website link for species)	Basic FIP /	IFFO RS	FIP to	MSC	MSC Fishery Name	MSC Coc Number	FISH	source sc	ore on Da	yorProce	SSITIE		isheryProgress? What is the FIP name?	
	ladd website link for species/	IFFO RS IP	Approved	MSC	Cert			1	2	3	4	5	risileryProgressi		
1 Anchovy (Pacific anchoveta)	https://www.fishsource.org/stock_page/1383	n/a	Yes	Yes	n/a			>6	>8	10	>6	>6	Yes	Peruvian anchovy - industrial purse seine	
2															
3															
4															
5															
6															
7															

The main salmon feed companies expect these to support each batch delivered









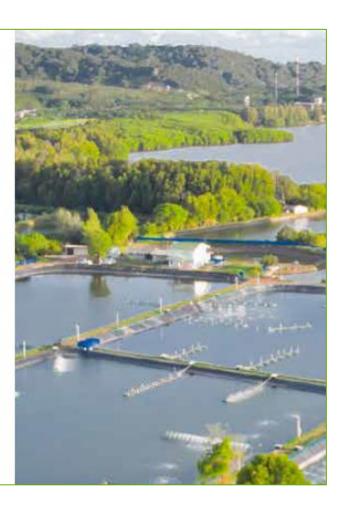


The global marine ingredients sector has major challenges to address – we will only succeed by working together...



"Protecting marine resources matters because healthy oceans support a diverse array of life, including our own. Cargill has a unique opportunity to incentivize sustainable ocean management with their 2025 commitment both to source more sustainable ingredients and to support the transition of source fisheries around the world."

Carter Roberts
President and CEO, WWF-US



- Generally clear progression towards sustainable management in Europe and Americas
- Fishery Improvement Projects to lift up management standards and fishing behaviour
- Key challenges to sector image need to deliver real change in Africa and Asia
- But we also have challenges in Europe..



Coastal states' failure to agree quotas in NE Atlantic affects all fishermen. What can the industry do to regain MSC?

Mackerel is off the menu as stocks fall

Ben Webster, Oceans Correspondent

February 2 2019, 12:01am, The Times



The Herald

Mackerel loses its coveted MSC sustainability rating Environment



2 Feb 2019 +4 more JAMES HAMILTON

British mackerel has sustainable status stripped after years of overfishing

'This news will be a disappointment for the fishermen as well as for mackerel loving consumers'

Josh Gabbatiss Science Correspondent | @josh gabbatiss | Sunday 3 March 2019 13:49













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