



 As part of our vision to be a positive force for change, we've produced a series of factsheets to help our customers better understand sustainability issues, and what we're doing about them.

Overview

Fish and seafood are popular products which are versatile and nutritious. Bidfood supplies an extensive range of both wild-caught and farmed fish and seafood options. However the way fish are caught and managed faces a number of sustainability issues, including overfishing, habitat damage, pollution, bycatch, disease and welfare. Responsible sourcing results in fish populations remaining healthy, with minimal impacts on the environment, ensuring supplies are safeguarded for future generations.



What's the problem?

Overfishing is considered a significant threat to both marine wildlife and habitats.

In 2022 the UN estimated 35% of the fish stocks it monitors were overfished, which means too many adults are caught leaving too few to replace the population.

There are also further impacts on the environment from fishing, including lost fishing nets entangling wildlife and equipment damaging the seabed.

Farming fish is not a solution to these issues, as fish need to be fed whilst being farmed and are often fed wild caught fish. Farmed fish also have issues with welfare, sea lice and water quality.

Useful to know

Marine Conservation Society (MCS) Good Fish Guide (GFG):

The Good Fish Guide is a consumer-friendly guide to assess the environmental impact of seafood. Both farmed and wild-caught seafood are rated with scores from 1 (best choice) to 5 (avoid). For farmed seafood, one rating is applied to each species farmed by a specific method in a specific area, assessing fish feed, environmental impact, fish welfare, and management. For wild-caught seafood, one rating is applied for each fishery (a fishery is a species of fish or shellfish from a specific area caught in a specific way). Stock status, management, and capture (or fishing) method impacts are the three main aspects assessed. GFG ratings are formally updated by the MCS twice a year in April and October.

What can you do?

Look to buy seafood which is rated 1-2, and try to buy a wide range of seafood rather than just popular products (cod, haddock, salmon, tuna, prawns) where fish stocks are under most pressure. If buying farmed fish, consider buying omnivorous fish such as pangasius (basa) that have less requirements for fish in their feed.

Our targets and plans

Our purchasing decision for both wild caught, and farmed fish (aquaculture), is based on risk assessment.

We have categorised products low, medium and high risk, based on the Marine Conservation Societies Good Fish Guide.

We aim to source low risk products (GFG rated 1-3), however this is not always possible. Where products are categorised medium or high risk (GFG rated 4, 4.5 or 5), we'll only source medium and high risk products where fisheries are enrolled within a comprehensive credible Fishery Improvement Project (FIP), where appropriate progress is being made.

We require suppliers to source farmed seafood that has been independently certified to internationally recognised GSSI (Global Sustainable Seafood Initiative) standards such as Best Aquaculture Practices (BAP) (minimum 2*), the Aquaculture Stewardship Council (ASC), and Global Gap certification, and hold full chain of custody certification, where applicable.

All suppliers of Bidfood own brand farmed fish and seafood, and those which supply as a significant ingredient must have a documented fish welfare policy and environmental management system for farms, which must be routinely audited.

We're a proud member of the [Sustainable Seafood Coalition](#) (SSC), a progressive partnership of businesses cooperating to address important issues in fish and seafood sustainability.

To read Bidfood's policy on this subject, please click [here](#).

Share your feedback

We hope you find this fact sheet helpful, we'd love your feedback using the QR code or by clicking [here](#)

