



THE SYSCO SEAFOOD STORY

Sysco Brand Supplier Qualification

- All seafood supplier locations are approved by Sysco FSQA with a physical plant audit for food safety and quality compliance. This is called an Initial Facility Audit.
- All seafood suppliers must be Global Food Safety Initiative (GFSI) equivalent certification.
- All seafood suppliers are physically audited by Sysco FSQA either yearly (high risk plants producing ready to eat seafood such as cooked shrimp) or every third year if not high risk.

Sysco Brand Product Specifications

- All seafood suppliers must have detailed purchase specifications entered into the Sysco QA database for all Sysco Brand products they produce. Those specifications must be approved by a Sysco QA Program Quality Manager
- Sysco Brand seafood products are routinely physically evaluated against specifications during initial supplier runs of products, during supplier routine audits, via the Point Source Inspection Program and at the Sysco corporate product evaluation center.

Foreign Material Control

- Sysco Brand seafood products are required to go through a foreign material prevention systems, such as electronic metal detection. Complimenting these systems are visual inspections for defects such as bones.

Sysco Brand Seafood Scope and Procurement

- Approved Sysco brand seafood suppliers operate production facilities in North America, Latin American, Europe, Africa and Asia.
- Sysco brand seafood is available to our valued customers as fresh, frozen and shelf stable to meet their specific needs.



ENSURING FOOD SAFETY, QUALITY,
& SUPPORT *with each delivery*

QUALITY ASSURANCE: THE PORTICO DIFFERENCE



When quality and integrity are expected but not enforced, experience and leadership are your best bets to hedge the risks. That's when the Portico difference matters.

Through the unsurpassed standards of Sysco Quality Assurance, you're guaranteed reliability and consistency. Here are a few of our safety and integrity measures that make Sysco and Portico the best choice in seafood:

- Point Source Inspection Program (PSIP) conducted by domestic field specialists with physical plant audits performed by Sysco personnel at every source point
- Traceability back to the point of origin for optimal accountability
- Metal detection for hooks and other debris for additional assurance and safety at all plants
- Product quality testing above and beyond hazard analysis and critical control points (HACCP)
- Written specifications on file for all Portico products
- Proper species, regulatory, ingredient and nutritional labeling, including the use of true product names according to the FDA and U.S. Department of Commerce
- Guaranteed net weight, count, grades and proper use of additives



With these additional, self-imposed measures, Portico provides oversight that is not typical in the industry. Our high standards allow for consistency and quality, which translates into value and more importantly, trust for our valued customers.

SUSTAINABILITY

We also partner with the World Wildlife Fund (WWF), the world's leading global conservation organization, on the complex issues related to seafood sustainability. It is our hope to steadfastly remain at the forefront of developing strategies for the responsible sourcing of wild seafood products through sustainable buying practices and standards. As part of this collaboration, Sysco has made a multiple-stage commitment to ensure wild seafood supply sustainability. 100% of the top ten Sysco brand wild-caught seafood species are sourced from fisheries that are:

- Certified by the Marine Stewardship Council (MSC)
- In the MSC Full Assessment process
- Involved in fishery improvement projects (FIPs) with the WWF

Sysco is also actively involved in various FIPs to move our supplier fisheries toward a stepwise approach to MSC certification. This involves partnering with local stakeholders to develop and implement practices for performance levels consistent with MSC standards. Additionally, in a tuna-specific commitment, Sysco will encourage suppliers to engage in the International

Seafood Sustainability Foundation (ISSF) in order to move towards exclusive sourcing from sustainable, MSC-certified tuna suppliers. ISSF utilizes science-based initiatives or the long-term conservation and sustainable use of tuna stocks, reducing bycatch and promoting overall ecosystem health.

Our commitment to sustainability is evident through our membership in the National Fisheries Institute (NFI) as well as the Better Seafood Board.

Community Matters

Other examples of Sysco's dedication to the domestic fishing and seafood industry's well-being include partnerships with the Louisiana Shrimp Task Force and the Alaskan Seafood Marketing Institute (ASMI).

Sysco strongly believes in supporting domestic sources that share our focus on sustainability and quality. We will continue to work with reputable organizations and initiatives that will help drive the success of the seafood industry while preserving natural resources and ecosystems for our future generations.

