

Swire Pacific Sustainable Food Policy

All companies in which Swire Pacific has a controlling interest should ensure that the unsustainably produced food items as listed in **Appendix 1** are not consumed at company paid functions, food/beverage products or catering services provided/managed by the company.

Associated and Jointly Controlled companies are encouraged to follow this policy.

ADMINISTRATION PROCEDURE

Each company should establish its own administrative procedure specifying:

- the person responsible for ensuring compliance with this policy, including explaining to relevant staff and external parties the reason for the implementation;
- unsustainably produced food items are not served in the company canteen or cafeteria, and excluded from the recipes of new catering contracts;
- a record of the quantity, food origin and reason for consumption is kept if consumption is unavoidable due to business needs;
- sustainable alternatives are provided for clients/customers in catering services operated/managed by the company; and
- leftover minimization and wastage avoidance encouragement.

EXPLANATORY NOTES

Over-catching is endangering some species and the ecosystems. Our choice of opting out unsustainably produced food items and proactively asking for information about the source of the food items could create momentum for effective change in the industry at large. This also demonstrates our leadership in being a good steward of the natural resources and biodiversity under our influence as specified in the Swire Pacific Sustainable Development Policy.

WWF provides a list of over 60 seafood species commonly available in Hong Kong under the WWF Seafood Guide. There are examples of species, such as tuna and abalone, which are sustainably produced in some locations but not in others. It also provides a list of avoidable seafood items which are over-exploited, caught or farmed in an ecologically unfriendly way and/or in fisheries are not well managed. If the Guide is followed, information on the source of the seafood should be obtained and verified.

Preference should be given to seafood certified by reputable organisations such as the Marine Stewardship Council.

Appendix 1: List of Unsustainably Produced Food Items

Species	Origin and Method	Reference
Bluefin Tuna	Global, wild caught	WWF Hong Kong Seafood Guide
Humphead Wrasse	South East Asia, wild caught	WWF Hong Kong Seafood Guide
Shark (Shark's fin)	Global, wild caught	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Snake	Global, wild caught	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Sturgeon/paddlefish (Caviar)	Global, wild caught	Convention on International Trade in Endangered Species of Wild Fauna and Flora WWF Hong Kong Seafood Guide
Soft & hard shelled turtle/tortoise	Global, wild caught	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Black moss/Fat Choy (<i>Nostoc flagelliforme</i>)	China, wild picked	Ministry of Agriculture of the People's Republic of China (only in Chinese)