



ISSF CM 2.5 – Supply Chain Transparency, Audit, Reporting and Purchase Requirements

Tuna Purchases 2024

1. From 01/01/2024 to 31/12/2024, Kingfisher Foods purchased **26,625.065** round tons of tuna (estimated based on a 40% yield), from each of the following Fishery Source categories:
 - Fisheries certified by the MSC – **66.61%**
 - Fisheries that have entered full assessment for MSC certification – **33.39%**
 - Fisheries in the MSC Improvement Program – **0%**
 - Comprehensive FIPs publicly listed on FisheryProgress.org that have achieved progress within at least the past 24 months or are in their initial year of listing – **0%**
 - Comprehensive FIPs publicly listed on FisheryProgress.org but have not achieved progress in the prior 24 months – **0%**
 - None of the above – **0%**

As a supplier company, we source to align with our customer requirements. With this in consideration, we aim to source 90% of our Tuna from MSC certified fisheries by the end of 2025 with the remaining 10% of fisheries being a part of Comprehensive FIPs that have been publicly listed and have achieved progress within at least the past 24 months.

2. From 01/01/2024 to 31/12/2024, Kingfisher Foods has purchased the following (based on round ton equivalents) for each of the Supplier Source categories:
 - ISSF participating companies – **11.99%**
 - Data check companies – **0%**
 - Direct from vessels – **0%**
 - None of the above – **88.01%**

As a business Kingfisher Foods are committed to stewarding the natural resource on which our trade depends. Kingfisher Foods' mission is to provide high quality products that are responsibly and ethically sourced with best-in-class service. The maintenance of healthy tuna stocks is of central importance to us. We know that by ensuring the ongoing sustainability of tuna, we also strengthen our business as a whole and build trust with our customers. Kingfisher Foods intends to remove its purchases from categories labelled 'none of the above' under the Supplier Source category by December 31, 2027.

Kingfisher Foods considers pole and line fishing to be a low-impact gear type, which ensures that by-catch remains low. Pole and line sourcing has been a key sourcing priority to Kingfisher Foods. In 2024, **12.48%** of our total tuna purchases were caught using pole and line. Additionally, Kingfisher Foods purchases from a number of artisanal pole and line sources, this has the additional benefit of supporting local coastal communities.