

## Chicken of the Sea International Releases 2015 Sustainability Report

SAN DIEGO, Oct. 27 /CSRwire/ - Demonstrating its commitment to operating an environmentally and socially responsible business, Chicken of the Sea International releases its 2015 corporate sustainability report and is ahead of schedule to meet many 2020 goals.

Chicken of the Sea's sustainability report is an annual account of its social and environmental impacts on practices throughout the organization and its supply chain. The report tracks progress toward sustainability goals, set in 2012, in the areas of energy, waste, water, health and safety, and supply chain.

"Our vision is to be the most trusted seafood leader in the United States. To fulfill this, sustainability needs to be at the forefront," said Jennifer Woofter, Chicken of the Sea International's director of sustainability. "In 2015, we made significant progress, and we have a clear path and direction for achievement. Responsible seafood sourcing continues to be a key priority, and in 2015 we made great strides by achieving our goal to audit 90 percent of our seafood supply chain – and we did it four years ahead of schedule."

Woofter said the company will continue to work closely with Chicken of the Sea's parent company, Thai Union, to integrate collective sustainability strategies across Thai Union's global business.

"A reflection of our collaboration is SeaChange®, a global strategy for all Thai Union Companies, which was launched in April 2016."

SeaChange is an integrated plan of initiatives designed to ensure Thai Union and its subsidiaries are delivering meaningful improvement across the entire global seafood industry.

Chicken of the Sea's sustainability goals and progress made in 2015 include:

- 20 percent reduction in electricity use (per standard case) by 2020 – With a 8.1 percent decrease in the amount of electricity used in 2015, Chicken of the Sea is on track to meet its goal.
- 20 percent reduction in natural gas use (per standard case) by 2020 — Chicken of the Sea saw natural gas use increase by 5.6 percent in 2015 from its 2012 baseline. However, following an increase in natural gas use by 21.6 percent in 2013 and 2014, Chicken of the Sea brought last year's usage significantly closer to the goal baseline.
- 15 percent reduction in water use (per standard case) by 2020 – By 2015, Chicken of the Sea exceeded its goal for water efficiency by reducing water used per case by 20.7 percent.
- 30 percent reduction in landfill waste (per standard case) by 2020 – Since 2012, Chicken of the Sea experienced a 47.8 percent decrease in the amount of waste created to produce a case of product, far surpassing its goal.
- Maintain or reduce safety incidents by 2020 – In 2015, Chicken of the Sea exceeded its goal, averaging a 3.3 safety incident rate compared to its 4.2 average incident rate in 2012 and the state of Georgia's 5.4 average safety incident rate.

- Audit 90 percent of seafood procurement spend (on a three-year rolling basis) by 2020 – By the end of 2015, Chicken of the Sea completed third-party sustainability audits for 91 percent of its seafood vendors and suppliers, achieving its goal ahead of schedule.

Chicken of the Sea also continued its community philanthropic efforts in 2015, donating \$55,000 through its Mermaid Legacy Fund to select San Diego-based and national nonprofit organizations. The company also provided an additional \$25,000 in sponsorships and direct donations to community organizations in Lyons, Georgia.

“Chicken of the Sea continues to lead the industry by integrating sustainability into every aspect of its business – from catch to consumption,” added Woofter. “Chicken of the Sea’s significant progress toward its 2020 sustainability goals is clear evidence that dedicated time and resources directed at environmental and social responsibility can pay dividends.”

Chicken of the Sea’s full 2015 sustainability report is available at [Sustainability.ChickenoftheSea.com](http://Sustainability.ChickenoftheSea.com). The past reports can be viewed at [www.chickenofthesea.com/Company/Sustainability](http://www.chickenofthesea.com/Company/Sustainability).

#### About Chicken of the Sea

Founded in 1914, Chicken of the Sea (COS) is a leading provider of healthy, delicious and responsibly sourced seafood, offering not only a robust product line but the recipes and meal-planning insights needed to inspire seafood lovers to greater culinary creativity. The company provides tuna, salmon, clams, crab, oysters, shrimp, mackerel, kipper snacks and sardines in cans, cups and pouches as well as innovative new products consistent with seafood’s growing status as a healthy “new” protein choice in America.

Headquartered in San Diego, COS uses responsible fishing practices to source its seafood products from around the world, and packages them at a state-of-the-art processing facility in Lyons, Georgia, as well as at third-party facilities. The company is led by a team of industry veterans with more than 300 years of collective experience in the packaged seafood industry.

For information on Chicken of the Sea, including recipes, serving suggestions and nutritional and meal-planning insights as well as information on the latest new Chicken of the Sea products, go to [www.chickenofthesea.com](http://www.chickenofthesea.com).

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