



CHINA NAVIGATION



Sustainably Produced Food Policy

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Document Number	SD-GLB-POL-0004/Sustainably Produced Food Policy	
Classification	PUBLIC	Page 1 of 5
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CHINA NAVIGATION



1. Purpose.....	3
2. Policy Statement.....	3
3. Application	3
4. Definitions	3
5. Policy Details.....	3
5.1 Unsustainably Produced Food Items	3
5.2 Explanatory Notes	4
6. Governance.....	4
6.1 Policy Owner	4
6.2 Failure to Comply	4
6.3 Exceptions	5
6.4 Changes to Policy	5
7.Related Documents.....	5
8.Policy History.....	5

Document Number	SD-GLB-POL-0004/Sustainably Produced Food Policy	
Classification	PUBLIC	Page 2 of 5
Note: By reading this manual you are deemed to have accepted and agreed to comply with the notice stated on the front page.		



1. Purpose

All CNCo companies shall ensure that they do not support or encourage the production or supply or consumption of unsustainably produced food items.

2. Policy Statement

CNCo will ensure that all food purchased for consumption at a CNCo group worksite and/or by CNCo group employees at a CNCo group or 3rd part worksite are sustainably produced.

3. Application

This policy applies to all employees employed or working on board vessels, in any capacity, and at all other CNCo work places ashore.

4. Definitions

None

5. Policy Details

5.1 Unsustainably Produced Food Items

These include the following but are not limited to:

- Abalone (South Africa, wild caught)
- Bluefin tuna (Global, wild caught)
- Humphead Wrasse (South East Asia, wild caught)
- Shark Fin (Global, wild caught)
- Snake (Global, wild caught)
- Sturgeon / paddlefish caviar (Global, wild caught)
- Soft and hard-shelled turtle / tortoise (Global, wild caught)

The person responsible for ensuring compliance with this policy, including explaining to relevant staff and external parties the reason for its implementation is the GM – Sustainable Development;

The person responsible for contracting for the supply of food for consumption at any CNCo group worksite, and / or by CNCo group employees at a SPO group or 3rd party worksite, maybe in HR, Purchasing, Office Administration, Ship Management or other department.

That person shall ensure that:

Document Number	SD-GLB-POL-0004/Sustainably Produced Food Policy	
Classification	PUBLIC	Page 3 of 5
<i>Note: By reading this manual you are deemed to have accepted and agreed to comply with the notice stated on the front page.</i>		



- unsustainably produced food items are not ordered or served in the company canteens, cafeterias, or ships' mess-rooms, and are explicitly excluded from the recipes of new catering contracts;
- there is to be no attendance on company business at any 3rd party locations such as restaurants or conference / offsite catering that serve any of the unsustainably produced food items listed herein, (e.g. shark's fin soup) even if this is advised to be not on the actual set menu, as this merely encourages the 3rd party establishment to continue to serve such food;
- there is left-over minimisation and wastage avoidance encouragement;
- locally sourced and in-season food is always preferred to that with excessive / unnecessary "food miles";
- no expense claim will be processed or approved for entertaining where unsustainably produced food (e.g. shark's fin soup) has been consumed.

5.2 Explanatory Notes

Over-catching is endangering some marine species and the ecosystems. Our choice of opting out unsustainable 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 that 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 sea food certified by reputable organisations such as the Marine Stewardship Council.

6. Governance

6.1 Policy Owner

The policy owner is stated at the beginning of this policy. If the policy owner changes, the policy must be re-issued to document this.

6.2 Failure to Comply

Document Number	SD-GLB-POL-0004/Sustainably Produced Food Policy	
Classification	PUBLIC	Page 4 of 5
<i>Note: By reading this manual you are deemed to have accepted and agreed to comply with the notice stated on the front page.</i>		



Employees must adhere to the conditions of this policy at all times. Non-compliance must be communicated to the policy owner immediately.

6.3 Exceptions

From time to time instances arise where exceptions to this policy may be required. Any exception requests must be submitted to the policy owner for consideration and approval.

6.4 Changes to Policy

CNCo reserves the right to amend this policy at its sole discretion. In case of amendments, the policy owner will inform staff appropriately.

7. Related Documents

Level3a	Level3b	Level4
		<ul style="list-style-type: none">• Swire Group Green Guidelines

8. Policy History

Amendment Date	Section	Revision Number	Description
07-04-2020		2	Classification changed from 'Internal' to 'Public'

Document Number	SD-GLB-POL-0004/Sustainably Produced Food Policy		
Classification	PUBLIC	Page 5 of 5	
Note: By reading this manual you are deemed to have accepted and agreed to comply with the notice stated on the front page.			