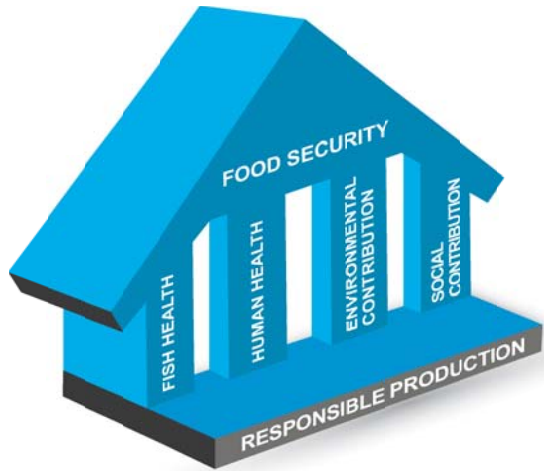


RESPONSIBILITY AND FOOD SECURITY

Ensuring responsible supply and demand in this industry is at the core of our objectives. With this in mind, we created the Global Standard for Responsible Supply (IFFO RS), a business-to-business certification programme that enables a compliant factory to demonstrate that it responsibly sources its raw material from well-managed fisheries and responsibly converts that into pure and safe products. IFFO RS is an independently assessed and ISO65 accredited scheme, and stands as a vital tool in improving sustainability of marine ingredients.



The standard is one of many steps in ensuring the continued role of marine ingredients in our global food security. With responsible production as the foundation, the benefits of the industry start with ensuring fish health with high quality natural protein, with the best sources of LC Omega-3 fatty acids, which in turn enriches humans' diets with essential protein. Beyond diet, the industry supports whole communities, many in developing countries, with a global trade, as well as improving fisheries management and providing an efficient use of by-products from fish farming and processing.

MEMBERSHIP

IFFO has two basic categories of membership: **Producer** and **Non-Producer**

PRODUCER

Available to companies who produce fishmeal or fish oil

NON-PRODUCER

Available to non-producers but who have a continuing interest in the industry

PREMIUM

Provides additional benefits to Non-Producer membership

More information about our membership structure, benefits, as well as a map of our current members and how to apply is available on the IFFO website.

COSTS

Producer membership costs US\$ 0.40/MT of fishmeal and fish oil produced during the previous calendar year, with a minimum annual fee of US\$ 6,600 (rate per tonne is reviewed annually)

Non-Producer membership costs US\$ 3,300 per year

Premium membership costs US\$ 6,600 per year

Contact Us

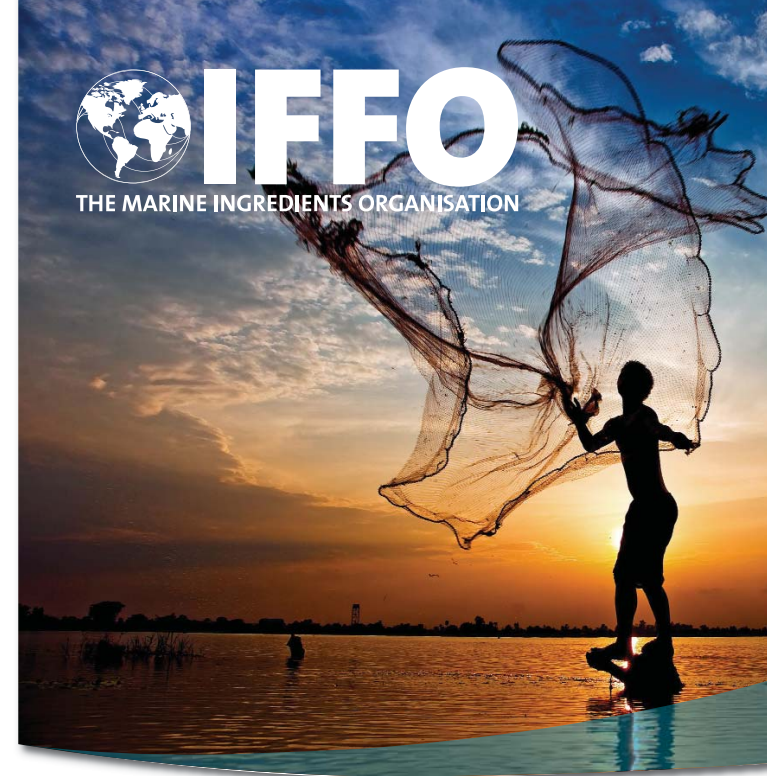
We have offices in London, Lima and Beijing. The contact details for our headquarters are:

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www.iffo.net



IFFO THE MARINE INGREDIENTS ORGANISATION

Represents and promotes the fishmeal, fish oil and wider marine ingredients industry worldwide

Scan the QR code with your smartphone or tablet to visit the IFFO website.



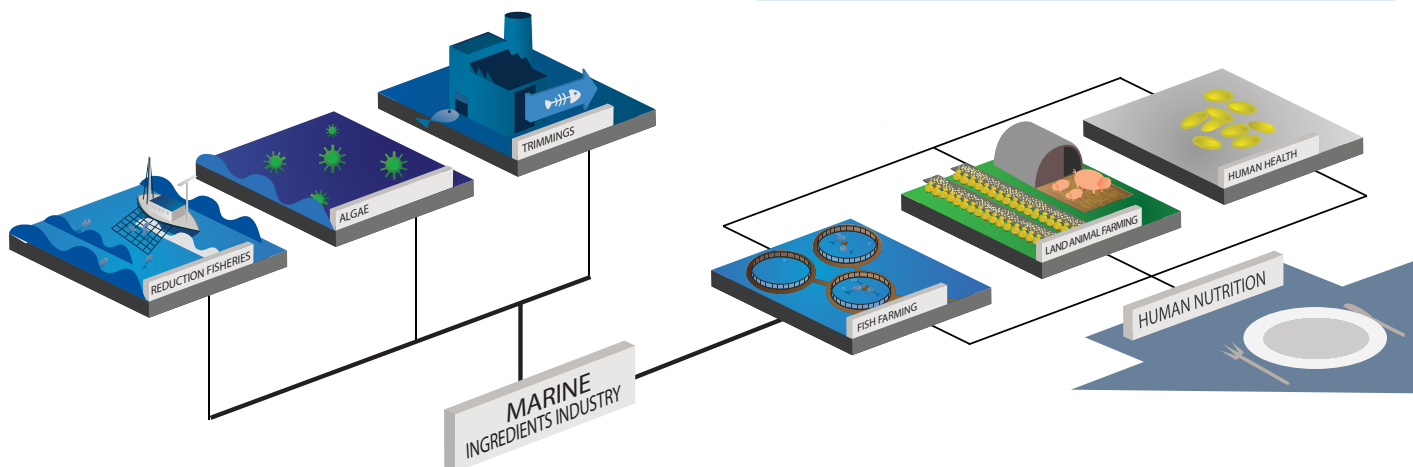
WHO ARE WE?

IFFO is the international 'not for profit' organisation that represents and promotes the fishmeal, fish oil and marine ingredients industry worldwide. We are globally respected and regularly represent the industry at international forums, as well as holding observer status at the UN Food and Agriculture Organisation (FAO) and the EU Commission and Parliament.

Acting on behalf of the fishmeal and fish oil producers and their trade associates, IFFO works to strengthen the global standing of the industry, while ensuring sustainable future supplies worldwide.

With over 200 members in more than 30 countries, our members account for around 50% of world production and 75% of the fishmeal and fish oil traded worldwide. While these products are the core of our industry, recent years have seen a widening to include marine algae cultivation and the production of meal and oil from krill.

Our members include producers, traders, feed companies, edible oil refiners, retailers, financial institutions, governmental and non-governmental organisations.



WHAT WE DO?

Market Reports – We produce weekly, monthly and yearly statistical reports, giving the most comprehensive source of statistics on the production of fishmeal and oil, consumption, prices, competing proteins and oils, as well as information about land animals, farmed fish production, and feed production.

Communications – We keep our members informed on latest industry news via member flashes and our monthly Update newsletter. Members also have access to training courses run with our partners and a variety of online resources in our members' area.

Events – We run and partner in events around the world and our Members Meeting and Annual Conference give unparalleled access to the movers and shakers of the industry. Members receive a 50% discount.

Technical Support – We provide guidance and support on many issues including the nutritional benefits of fishmeal and fish oil, industry regulatory requirements, TACS and quotas, and China import information.

Standard Setting – IFFO runs the world's only certification programme for fishmeal and fish oil, The Global Standard for Responsible Supply (IFFO RS).

Advocacy – We promote the benefits of marine ingredients and enhance the industry's reputation by engaging with government, press and speaking at industry events around the world.

WHAT ARE MARINE INGREDIENTS?

The oceans are a cradle of life supporting many diverse forms of marine life. Marine ingredients are nutritious products generally used for human consumption or animal feed and are derived from marine organisms such as fish, krill, shellfish, algae and seaweed. Increasingly marine ingredients come from re-cycling fisheries by-products derived from the processing of fish for human consumption. It is estimated that something in the region of one third of the world production now comes from this source. Sustainability is of key importance in the harvesting of any of the marine life forms to ensure the continued growth and maintenance of the inhabitants of the oceans.



Two of the more commonly known marine ingredients are fishmeal and fish oil. However, new developments and techniques allow for the increased use of by-products or waste streams for specialised products such as chitosan and marine proteins. In addition the market for the marine omega-3 fatty acids, EPA and DHA that is used in capsules and supplements has grown rapidly with no sign of slowing down. Marine algae are also harnessed into the production of omega-3 fatty acids as well as other valuable ingredients.

Marine ingredients can be used across a broad range of applications from their traditional use as feed ingredients to applications in health food supplements, pharmaceuticals and cosmetics.