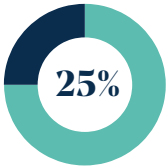


Increase sourcing to 25% of our total global procurement that follows our definition of “responsible”



2025

25% of procurement is from a fishery certified by a certification scheme recognized by the Global Sustainable Seafood Initiative (GSSI)



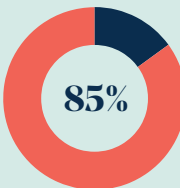
Publish comprehensive report on completion of 100% responsible sourcing goal and next steps



Publish annual report on progress and assess how close we are to reaching 100% goal. Develop and publish strategies around these results

2024

Increase the volume of responsibly sourced species to 85%



Complete the data collection of properties in Cuba and transition their purchasing to responsible sources



2023

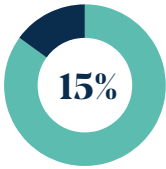
Ensure 100% of Iberostar’s seafood procurement has all Key Data Elements (KDEs) reported, achieving full traceability in our seafood supply chain



Work with external NGO to audit and validate Iberostar procurement data/Key Data Elements (KDE’s)

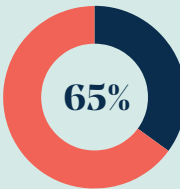
Create a platform for collective action across the tourism sector

15% of procurement is from a fishery certified by a certification scheme recognized by the Global Sustainable Seafood Initiative (GSSI)

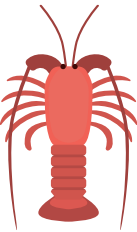


2022

Increase the volume of responsibly sourced species to 65%



Define Responsible Seafood as ...



1. Certified by a certification scheme recognized and benchmarked by the Global Sustainable Seafood Initiative (GSSI)
2. Rated Green or Yellow by Seafood Watch program
3. In a Fishery or Aquaculture Improvement Project

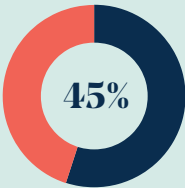
2021

Complete the data collection of properties in Morocco, Tunisia and Greece and transition their purchasing to responsible sources



CONSERVATION ALLIANCE
FOR SEAFOOD SOLUTIONS

Active participation in at least two Fishery Improvement Projects (FIPs) in which we can engage as active stakeholders



Increase the volume of responsibly sourced species to 45% from the 120+ species currently in our global procurement

2020



Partner with WWF and Fishwise

Training of Iberostar staff



Initial Data collection KDEs introduced to Supply Chain

7 Certified restaurants by MSC/ASC Chain of Custody Standard

Announce Goal of sourcing 100% of our seafood from responsible sources by 2025

2019

2018

First hotel in southern Europe awarded Chain of Custody certification from the Marine Stewardship Council (MSC)

