



ALDI UK & Ireland

Fish and Seafood Welfare Policy

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Introduction

As a leading retailer, ALDI UK is dedicated to continually enhancing animal welfare standards across all our supply chains. Farmed fish and seafood accounts for approximately 60% of our total seafood range and ALDI is firmly committed to ensuring better animal welfare standards in these supply chains.

Recognising the challenges posed by intensive farming, ALDI is proactively addressing these issues and is taking significant steps to improve conditions. Our commitment to animal welfare is reflected in continuous efforts to raise standards across all farmed aquatic species, with the aim of creating a more species-appropriate and sustainable farming system. This not only improves our products but also aligns with the growing expectations of our customers, who value ethical and responsible sourcing.

Across the globe, many farmers are adopting methods that prioritise animal welfare, reduce environmental impact, and promote biodiversity. We collaborate with our business partners to continuously improve animal welfare standards across our supply chain, actively engaging with key stakeholders — including certification bodies and non-profit organisations — to strengthen their programs and ensure the development of third-party assured animal welfare improvements.

We acknowledge that there are still many challenges associated with raising animal welfare standards in our supply chains that need to be addressed. Nevertheless, our commitment to improving animal welfare remains unwavering, and we are dedicated to overcoming these challenges to ensure better conditions for ALDI's farmed seafood species.

At ALDI we believe that responsible sourcing and ethical treatment of fish and seafood are vital for the health of our oceans, the welfare of aquatic animals, and the trust of our customers. This Fish and Seafood Welfare Position underlines our dedication to these values.



Our Approach

The ALDI SOUTH Group's Global Sustainability Strategy (GSS) consists of six strategic dimensions which have been designed to embed sustainability into the whole business. Animal welfare is one of these key dimensions, therefore we continually take responsibility for the resources used in the production of our products across our UK supply chains. Our aspiration is that all our products are made in a sustainable way, considering environmental and ethical criteria, including animal welfare – from raw materials to final production.

Animal welfare is an important part of being a responsible business and we are committed to high standards of welfare for the animals used in our products. The 'Five Freedoms' as set out by the Farm Animal Welfare Council (FAWC) are at the heart of our animal welfare requirements. More detail on Animal Welfare across our business can be found in our publicly available dedicated policy [here](#).

The ALDI UK Fish & Seafood policy filters through from our Global Sustainability Strategy, focusing on key areas including overfishing, bycatch, marine ecosystems, aquaculture, welfare and certifications.

Our policy aims to ensure that all fish and seafood products offered by ALDI UK are sourced responsibly, ethically, and sustainably. See more at [Responsibly Sourced Fish | ALDI UK](#).

Recognising fish and seafood, including decapod crustaceans, as sentient beings, ALDI UK's commitment is to promote best practices in fish and seafood welfare, prioritising the humane treatment of our farmed seafood.

Responsibility

The responsibility for driving our fish and seafood welfare position sits within the UK National Sustainability team, with a dedicated pillar focussing on fish & seafood sustainability headed up by a National Sustainability Manager.

This includes regular collaboration with our International Sustainability colleagues on any globally relevant topics.

We also work closely with our commercial teams who are instrumental in implementing these key requirements across our supply chain.

ALDI UK welcomed the extension of the UK's Animal Welfare (Sentience) Bill in 2022, naming decapod crustaceans and cephalopod molluscs as sentient creatures with the capacity to experience pain, distress or harm. ALDI UK is committed to improving welfare of fish and seafood within our supply chains, supporting the wider UK market's progress towards higher welfare standards.



Scope

The products covered by this policy include our Own Label Farmed Finfish and Decapods that are included in our Frozen, Fresh and Chilled product categories. It is our expectation that our suppliers, prior to providing any products in-scope of our policy, must adhere to all our requirements. This is reinforced through our internal sourcing processes, with all suppliers having to read and accept terms covering key areas of sustainability and welfare.

To ensure that our expectations towards Animal Welfare are 3rd party assured we work with accredited certification schemes, that reach the [Global Sustainable Seafood Initiative \(GSSI\)](#) benchmark.

Sourcing Standards

Ensuring the welfare of fish and decapods crustaceans in our supply chains is a crucial part of our commitment to responsible sourcing. Our ambition is to source 100% certified aquaculture products, and all our certifications are Global Sustainable Seafood Initiative (GSSI) benchmarked standards. We commit to sourcing fish and seafood, including decapod crustaceans, from companies whose supply chains are certified to industry leading certification schemes, all of which include well researched welfare requirements.

The schemes that ALDI UK recognises and accepts for farmed seafood are:

- Aquaculture Stewardship Council (ASC)
- Best Aquaculture Practices (BAP) 4*
- GLOBALG.A.P
- RSPCA Assured (For UK Farmed Salmon)

All suppliers must provide documentation confirming compliance with either relevant fisheries management and aquaculture practices or 3rd party certification, before business is awarded.

We regularly engage with our supply chain to monitor compliance, conducting quarterly reporting of suppliers to ensure that these standards are upheld.

We work closely with recognised certification schemes for farmed seafood to support continuous improvement. This includes active participation in standard consultations, where we contribute to strengthening requirements — for example, in relation to animal welfare.

Additionally, we are a member of the GLOBALG.A.P. standard committee, where we actively engage in shaping future developments to promote responsible production practices, including improvements in animal welfare.

To stay informed and address market-specific challenges, we hold annual meetings with certification organisations.



Addressing Key Challenges

Despite the complexity of animal welfare considerations across farmed seafood, we recognise the industry's need to address the key challenges. Our goal is to enhance animal welfare standards in our global supply chains, and we are actively working to tackle the challenges outlined below.

Responsible farming practice:

We expect our business partners to adopt responsible seafood farming practices that promote good animal welfare. This includes:

- Appropriate handling processes, including transport, that are carried out by trained staff in ways that minimise stress for the animals.
- Implementing farming measures that enable seafood species to express natural behaviours, such as maintaining appropriate stocking densities — for example, in salmon net cages — that are suitable for the farming conditions.
- Ensuring that appropriate stocking densities support good water quality and oxygen levels to maintain the health and wellbeing of the farmed seafood.
- We currently do not source salmon farmed in recirculating aquaculture systems (RAS) for grow-out, we continue to monitor developments in farming methods to support continuous improvements in animal welfare.
- The use of operational controls and risk assessments for the effective management of cohabiting species (cleaner fish).

3rd party verified certification schemes, such as ASC, BAP 4* and GLOBALG.A.P. are crucial to ensure that responsible farming practices are adhered too in our supply chains.

Monitoring and ensuring health of farmed seafood:

We expect that our business partners will appropriately monitor and promote the health and wellbeing of farmed species, this includes:

- Continuously improving welfare conditions, supporting the health of aquatic animals
- Integrating the monitoring of key welfare indicators into their farming practices, alongside the requirements set out in recognised third-party certification standards.
- Using suitable, species-appropriate feed
- Applying appropriate fasting periods before harvest to support animal welfare and food quality.
- Using antibiotics responsibly and strictly in line with the requirements of relevant certification schemes. Antibiotics should never be used prophylactically and must only be administered under the guidance of a trained veterinarian.



Humane slaughter:

We recognise the sentience of finfish and decapod crustaceans and expect our suppliers to handle all living organisms in their care responsibly and with respect, including:

- Implementing appropriate and effective pre-slaughter stunning methods. Currently, 100% of the farmed salmon used in our products is stunned either by concussion or electrical stunning.
- The ALDI SOUTH Group is investing in an industry-led research project to assess the effectiveness of electrical stunning and other potentially higher-welfare methods for warm-water shrimp. This project will conclude in 2028, and from this date ALDI will start transitioning to electrical stunning or other measures confirmed by the study for its own-brand warm-water shrimp, with the aim of completion by 2035. ALDI SOUTH is committed to transparently report annually on the implementation status of pre-slaughter stunning methods from 2028 onwards.
- We prohibit the sale of live finfish and decapod crustaceans in our stores to prevent unnecessary suffering.
- We recognise the sentience of warm-water shrimp and that eyestalk ablation in warm-water shrimp farming is an animal welfare concern. All our primary shrimp suppliers have either already ceased the practice of eyestalk ablation or have committed to phasing it out and with these suppliers, we are working towards ending this practice across our supply chain in line with globally recognised third-party certification standards. Under these standards, eyestalk ablation will be phased out by the end of 2030 for whiteleg shrimp (*Penaeus vannamei*) and by the end of 2031 for black tiger shrimp (*Penaeus monodon*). We believe that embedding these commitments within certification schemes is an important step to ensuring long-term, independently verified improvements in responsible farming practices.

RSPCA:

We routinely source Specially Selected fresh primary meat and fish products (including salmon and trout) as RSPCA Assured for higher welfare standards.

We are proud that all our Specially Selected, Scottish Salmon is RSPCA assured, meaning that nearly 30% of our core range farmed Salmon products are covered by the scheme, reviewing our range to identify further opportunities for RSPCA Assured products.

This ensures that our salmon are raised under strict welfare conditions while promoting sustainable farming practices. This includes:

- Maintaining appropriate stocking densities
- Regular checking of water quality
- Training of staff on how to handle finfish correctly

You can find out more about our RSPCA Assured products and find recipe inspiration at [RSPCA Assured Higher Welfare Eggs, Chicken, Salmon & Trout](#) and you can read how RSPCA Assured standards factor into our wider animal welfare work in the UK [here](#).



Supply Chain Transparency

Our publicly available Fish and Seafood policy is being reviewed to ensure it continues to be fit for purpose in meeting the ALDI SOUTH Group's goals.

We continue to report on the sustainability of our fish and seafood within our annual Sustainability Report and with external stakeholders such as WWF through their annual What's in Store for the Planet Report.

We monitor supplier compliance quarterly through the SFP Seafood Metrics platform, with non-compliances reviewed by National Sustainability who will advise our commercial team of required corrective actions.

All own label farmed products containing fish and seafood must be labelled with the below to provide complete transparency to our customers:

- Common name of the raw product
- Scientific name of species
- Production method
- Farming method
- Location/Country of aquaculture
- Country of packaging

We recently incorporated Fish & Seafood into our Corporate Responsibility Supplier Evaluation (CRSE) process, assessing and rating our suppliers (A-D) according to key sustainability and social criteria.

Continuous Improvement

We commit to reviewing and updating this policy regularly to reflect advancements in our fish and seafood welfare practices and certifications.

ALDI UK will continue to monitor, verify and publicly report on the progress of this policy.

Feedback from stakeholders, including consumers, suppliers and industry experts, will be used to enhance our practices continually.

We will continue to drive change for animal welfare in the industry, ensuring active participation in standard reviews with our 3rd party certification bodies to improve welfare standards.