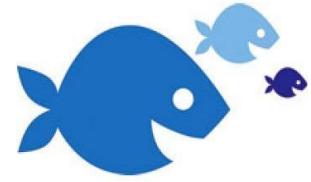


SUSTAINABLE FISH AND SEAFOOD AT SODEXO



Sodexo has made a global commitment for sustainable fish and seafood.
« Sodexo will source sustainable fish and seafood in all the countries where it operates by 2015 »

With two intermediate steps:

- By August 2011, Sodexo no longer serves any seafood species which are identified as being at risk.
- By 2012, the majority of fish covered by international contracts is sustainably sourced.

Sodexo's Sustainable Seafood Initiative is part of Sodexo's Better Tomorrow Plan, the company's global roadmap for sustainability. The commitment to source sustainable seafood is one of 14 Better Tomorrow commitments to improve Nutrition, Health & Wellness, to support our Local Communities and to protect the Environment.

And the seafood initiative is in line with Sodexo's newly developed global seafood strategy based on **5 key indissociable pillars**:

- To maintain a wide variety of species in Sodexo's catalogues and menus
- To ban species at risk and implement control measures for others
- To use Eco-standards such as the MSC ecolabel
- To set up supply for sustainable aquaculture
- To develop sourcing according to a collaboration between Sodexo and WWF.

Damien Verdier, Sodexo's Group Executive Vice President and Chiefs Marketing Officer said: "Sodexo, as a people management company employing 380,000 people in 80 countries, serves 50 millions consumers everyday. Sodexo commits to sustainable fish and seafood because... It's about people.

- ensuring that we are able to serve fish and seafood to our customers today and in the future
- ensuring that seafood prices are not majorly impacted
- Improving nutrition, health and wellness of our consumers
- sustaining livelihoods of people in the fish and seafood industry

This will help protect wild fish and seafood diversity and stocks into the future. "

Meredith Lopuch, Director of Major Buyers Initiative for Fisheries at the World Wildlife Fund (WWF) said "We are pleased to see Sodexo take this important step to improve the sustainability of seafood choices available in the marketplace. We hope their commitments serve as a model for other major brands to follow as a way to reduce impact on the environment and provide customers with responsibly-sourced seafood. By supporting fishery improvement projects and engaging with global sustainable seafood organizations like the Marine Stewardship Council, Aquaculture Stewardship Council and the International Seafood Sustainability Foundation, Sodexo is demonstrating the true value of collaboration,". Sodexo is the first foodservice company to have a worldwide agreement with the MSC to promote certified sustainable seafood in all the countries where Sodexo operates.

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Sodexo has signed a worldwide agreement with the Marine Stewardship Council (MSC) for wild caught fish with the view to:

- promoting MSC-certified seafood across the 80 countries where it operates and
- maximizing awareness and collaboration with both our Clients and consumers.

Nicolas Guichoux, Regional Director for Europe at the MSC, said: "We are delighted to see one of world's largest foodservice companies make such a commitment to certified sustainable seafood. Their leadership will contribute to transform the global seafood market to a sustainable basis, which is also MSC's top priority."

Sodexo has already set up various initiatives to promote sustainable and certified seafood:

- o In France, in December 2010, our supply chain has been assessed by Bureau Veritas Certification and has complied with the requirements of Marine Stewardship Council for Chain of Custody. Sodexo in France sources certified MSC products such as cod (Pacific), pollock (Alaska), hoki (New Zealand) at the clients' sites where it operates. In France, since 2010, the Group Sustainable Seafood policy is already in place and species in danger have been deleted from our catalogues and menus.
- o As of end of 2010, Sodexo in Belgium removed the 15 red-listed species from its menus.
- o In Netherlands, Sodexo was the 1st foodservice company to obtain MSC ecolabel and certification in 2009. In UK and Ireland, Sodexo already has 1,000 MSC-certified sites.
- o In the USA, Sodexo will leverage CleanFish's expertise in a collaborative effort with MSC and Best Aquaculture Practices (BAP) to significantly increase the availability of sustainable, fresh seafood to Sodexo's more than 6,000 client accounts and customers nationwide.
- o On the 8th of June 2011, Sodexo and MSC celebrate jointly the World Oceans day at clients' sites where Sodexo operates to promote public awareness concerning sustainable fish and seafood.

Sodexo also prepared a video to present Sodexo's strategy and initiatives on the Sustainable Seafood. The 4-minute video and quiz are available on www.sodexo.com