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Document: Packaging & Recycling Policy		Authorised: L. Coulbeck	

Although we're only a relatively small company, at JCS Fish our aim is to be as 'green' as possible in everything we do. We've set high standards for the way we use packaging, with the aim of both minimising the volume of packaging we need and maximising the recyclability of all the materials we do have to use.

For products, our first concern is for packaging solutions that maintain food quality and safety, keeping the fish in tip-top condition from the time it leaves our Grimsby factory right through to when people open and cook it. This requires durable, safe packaging solutions, particularly since many of our frozen salmon products have long shelf lives.

Our goals are as follows:

Short term – during 2018

- **BigFish Brand Fish Cakes in fully-recyclable cardboard cartons.**
These are being relaunched this year in new packaging, moving away from a plastic tray with a film lid to a simple cardboard carton that is completely recyclable in normal domestic waste streams.
- **Recycling polystyrene boxes**
Fresh salmon is delivered to our factory in white polystyrene (EPS) boxes, which are used commonly in seafood because of their unique insulating and protective qualities. We now have a system to collect these and send for recycling locally. The boxes are decontaminated and then crushed and turned back into blocks of raw polystyrene material for re-use. However, we will continue to review any alternative solutions which become available, as part of our efforts to reduce our use of plastics.
- **Office and factory recycling**
We have a strong internal recycling culture and make it easy for all JCS staff to recycle, with bins in all key areas of our site. We are already a zero waste to landfill business.

Mid-term – 2018 - 2020

- **BigFish Brand fillet packaging**
Our branded frozen fish fillets are supplied in individually wrapped portions, in an outer bag. This packaging is an important feature of the product since it allows fillets to be safely stored in the freezer in perfect condition for an extended period, and then individually used as needed, which can help reduce food waste. However, we are aware that this does require a lot of plastic wrapping which is not currently recyclable.

We are therefore in the process of a complete review of the current packaging, which will likely involve both a reduction in the volume of the pack itself (not the product) and a move to a new kind of recyclable plastic wrapping. This partly depends on the availability of new packaging technologies, so we regard this as a medium-term project.

Longer term (e.g. by 2025)

Ultimately, our aim is to switch ALL our packaging - for all stages of raw material and finished product - to fully recyclable and/or compostable alternatives and eliminate the use of non-recyclable plastic. This involves finding new solutions that are both completely food-safe and able to withstand the rigours of transport, storage and (in some cases) allow for microwave and boil in the bag cooking.

Through the continuing work of our internal Eco Group, we are confident we will eventually reach this target.

Fortunately, the race is hotting up to find new packaging materials which minimise use of harmful, non-recyclable plastics as everyone – both consumers and industry – have become more aware of the urgent need to safeguard our environment, particularly the oceans. We are hopeful that we may well be able to accelerate our goals as and when new materials and technologies become more widely available.

www.jcsfish.co.uk

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