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Conservation of fishery resources: Elior strengthens its commitment to responsible fishing

Since 2006, the Elior Group – the third-largest player in the European contracted foodservice and related services market – has implemented a purchasing policy aimed at preserving the biodiversity of the marine environment and enabling certain stocks of fished species to be replenished – a crucial condition for sustainable fishing. In March 2007 the Group became a co-founding member of the Responsible Fishing Alliance (RFA)¹ – an action group that promotes responsible fishing. Elior has further strengthened its commitment by banning the use of an additional species of fish and drawing up a purchasing guide for its restaurant managers that lists the species of fish to favour. All of these measures form part of Elior's sustainable development policy of respecting the environment and biodiversity.

The manner in which fishery resources are managed has become a major concern in the past ten years or so, with an increasing awareness that the world catch level has stagnated, and has even collapsed for certain species of fish. Nearly three quarters of the world's wild fish stocks are now fully exploited, overexploited or at risk of extinction.²

Elior, co-founder of the Responsible Fishing Alliance (RFA)

The aim of the RFA, of which Elior is a founding member, is to bring together fishers' associations, public and private organisations and businesses to establish a way of responsibly and sustainably managing fish resources from an environmental, social and economic perspective. Regular dialogue with the RFA serves to enrich Elior's scientific reflections in this area.

Four blacklisted fish species

For over two years Elior has worked towards promoting sustainable fishing. For example, the Group has successively withdrawn three species of deep-sea fish from its restaurants: the grenadier, the emperor fish and the siki. In April 2008 it strengthened its commitment by banning red tuna in France, whether it is fished in the Mediterranean or off the Atlantic coast, due to overfishing of this species.

¹ www.sustainablefoodlab/fisheries.org

² Source: Food and Agriculture Organization (FAO), 2004.

These decisions were taken based on the recommendations of the Group's Scientific Committee, which is made up of specialists and calls on the scientists of Ifremer³ and INRA⁴ for all issues relating to the conservation of fishery resources.

A guide listing the main fish species was sent to all of Elior's site managers in France in July 2008. These species are divided into three categories in the guide: a green category containing species to "favour" for purchases; an orange category containing "complex" species; and a black category containing "banned" species. The guide was drawn up with the assistance of a worldwide fisheries specialist who is an RFA coordinator, under the supervision of Elior's Food Quality and Safety Department.

About Elior

Founded in 1991, Elior ranks third in the European contracted foodservice and related services market, holding leading positions in Contract Catering & Facilities Management, and Concession Catering & Travel Retail. In 2007, the Group generated revenue of €3.25 billion. Each day, Elior's 63,000 employees serve 2.8 million guests at some 13,500 restaurants and outlets in 15 countries. Elior is active in the Business & Industry, Education, and Healthcare & Seniors sectors, as well as travel (airports, railway stations and motorways), and leisure & culture (museums and exhibition centres). As a socially responsible enterprise, Elior signed up to the United Nations Global Compact in 2004. The Group therefore takes special care to provide nutritionally balanced meals to guests, limit the environmental impact of its operations and purchases, and support employee integration and training. For further information please visit www.elior.com

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