



Responsibility, combined with Intense Pleasure, forms the **strategic foundation** of the Labeyrie Fine Foods Group.
Discover one of our priority CSR projects in detail, along with our recent CSR updates

Pillar 1

Preserving

THE ECOSYSTEMS
WE INTERACT WITH

Pillar 2

Mastering

OUR SAVOIR-FAIRE AND PROCESSES
THANKS TO BEST PRACTICES

Pillar 3

Respecting

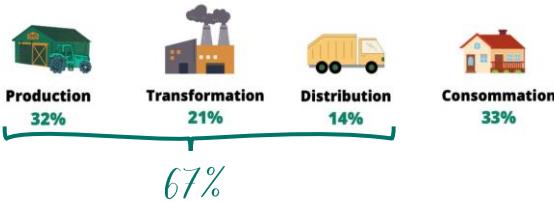
THE WOMEN AND MEN WHO
PRODUCE, PROCESS, SELL,
AND CONSUME OUR PRODUCTS

Focus on

CIRCULAR ECONOMY

Circular economy at Labeyrie Fine Foods is a key element of our CSR roadmap, under the "Mastery" pillar. It is particularly reflected in our commitment to fighting food loss and waste.

Distribution of food loss and waste in France



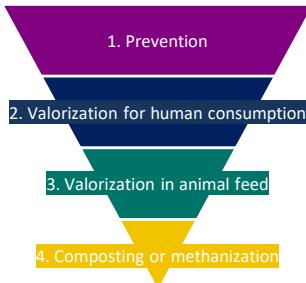
1. FINDINGS

The agri-food industry accounts for **67%*** of food losses and waste in France, generating considerable environmental impacts. It is therefore essential to take measures to **reduce waste** at every stage, **from production to consumption**. The circular economy aims to reduce waste and optimize resource use by **reusing, recycling, and valorizing raw materials** throughout the product lifecycle.

*Source : ADEME, 2020

2. AREAS OF VALORIZATION AT LABEYRIE FINE FOODS

The circular economy at Labeyrie Fine Foods is structured according to the **food product valorization pyramid**:



Waste prevention is mainly achieved through the continuous management of our industrial yields and manufacturing processes. The Circular Sales team also ensures:

- ✓ **The clearance** of products that can no longer be sold through traditional distribution channels.
- ✓ **The donation and distribution** to food banks and other associations of all our edible products that have not been cleared: for example, we donated €961K to food banks in the 23/24 fiscal year.
- ✓ **The valorization of by-products** generated: first in human food (examples: fish heads, duck necks), then in animal feed (examples: fish bones, guts).

3. A GREAT EXAMPLE OF VIRTUOUS VALORIZATION OF BY-PRODUCTS: DUCK FEATHERS

Specificities of duck feathers

They are **light, insulating**, and have a high loft power, making them ideal for **bedding and clothing**. They are also used in the circular economy, transformed into fertilizers or valuable raw materials such as hydrolyzed keratin.



Labeyrie Fine Foods' partnership with Navarpluma

For over 20 years, we have been collaborating with the Navarre-based company Navarpluma in Pamplona, Spain, and its Landes partner Abel Crabos, based in Saint-Sever (40), to **valorize feathers from duck slaughter** at our sites in Came and Bouaye. Navarpluma **collects, sorts, and processes the feathers** to ensure their quality and traceability. They are then assembled to create the filling for **warm clothing of many international brands**, as well as bedding items (pillows, duvets).

Green chemistry

Feathers that are not valorized in the textile industry are utilized through green chemistry, particularly for the **extraction of keratin and amino acids**, which are used in applications such as **cosmetics** or **sports nutrition** products.

Discover our latest updates on our priority CSR projects that we are proud to share.

News

SIGNING OF A HISTORIC TRIPARTITE AGREEMENT FOR THE DUCK SECTOR

At 2025 Sirha Exhibition, the LUR BERRI Cooperative, LABEYRIE FINE FOODS, and METRO France signed a historic tripartite agreement, marking a turning point for the duck sector. This strategic agreement aims to bring sustainable growth perspectives to an evolving industry.

The agreement promotes the sustainable development of the sector, with a focus on fair remuneration for producers, animal welfare, and the local origin of the ducks and their feed.

Another key aspect of this commitment is the purchase of whole animals (in reconstituted equivalent), helping to reduce waste and providing better visibility on volumes in the medium term.

This multi-year partnership reflects a shared commitment to strengthening sustainability while ensuring more responsible resource management.



LABEYRIE
FINE FOODS

METRO



INAUGURATION OF OUR NEW SHRIMP FACTORY: AN INVESTMENT FOR THE FUTURE

We were pleased to inaugurate our new shrimp factory in Saint-Aignan-de-Grandlieu (44), the result of three years of design and two years of intensive construction work.

This €18 million investment marks a major turning point in our commitment to innovation and sustainable development: we made sure that this expansion did not come at the expense of the environment, with a 20% reduction in our carbon footprint compared to 2023. With these new facilities, we are strengthening our sustainability strategy for the years to come!

NEW MEMBERS FOR THE CARE SALMON COLLECTIVE

The CARE Salmon collective is pleased to announce the arrival of four new members committed to advancing the practices of salmon producers toward higher standards of animal welfare. These new members, DeMarne, HanaGroup, Leclerc, and the Le-Saint Network, join a shared initiative aimed at promoting responsible and sustainable practices throughout the production chain.

Initié par



Animé par



Avec le soutien de



collectif
CARE SALMON

Food Business

Partenaires :



ecogests

When purchasing office supplies, prioritize products that are locally made or sourced through fair trade and environmentally responsible practices.



Remember to turn off the lights outside of working hours and you are the last to leave the break room, locker room, or any other area.

