



PRESS RELEASE

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CSR Strategy
Elior France strengthens its commitment alongside Mr. Goodfish
to promote responsible fishing

Since Elior France forged its partnership with Mr. Goodfish in 2017, the kitchen teams have spent the past year collaborating with a panel of guests to develop a range of varied and responsible recipes based on Mr. Goodfish seafood products. Henceforth, every Wednesday, the restaurants of Arpège (Elior Group's premium B&I catering brand) raise the awareness of some 50,000 guests to the preservation of seafood resources and offer them the possibility of savoring an innovative range of fish and seafood products.

The aim of the Mr. Goodfish program is to raise the awareness of the general public and sector professionals in Europe to the sustainable consumption of seafood produce. Every season, Mr. Goodfish publishes a list of seafood produce recommended by maritime-resource specialists with a view to encouraging the general public to play a role in the preservation of fishing resources. These products respect three key criteria, namely: season, minimum authorized size (to ensure that fish can reproduce at least once), and the state of fish stock in every fishing zone.

This partnership with Mr. Goodfish underscores the commitment of Arpège to preserve biodiversity by adapting its seafood sourcing policy to marine ecosystems and recommendations of expert stakeholders.

Joint-chairman of the World Ocean Network and CEO of NAUSICAA, Philippe Vallette, explained: "*By informing guests in its restaurants and raising the awareness of its distribution partners, Arpège, alongside Mr. Goodfish, has brought all the links in the seafood product chain into play.*"



After completing a test phase in six Arpège pilot restaurants, the partnership was gradually extended to involve as far as possible the kitchen staff in the program while ensuring that guests acquire a taste for these forgotten and less well-known species.

To this end, six Arpège chefs, in association with a top French fishmonger, focused on four species in particular: plaice, mackerel, hake and pollock. A panel of guests was then invited to

taste and approve the recipes created specially using the fish species recommended by Mr. Goodfish. As a result of the test, two dishes in particular were selected by the panel of guests and are now featured on the menu of 98 Arpège restaurants: plaice poached in butter with Granny Smith apple julienne, and mackerel served in Norwegian sauce.



By pooling Arpège's culinary expertise and Mr.Goodfish's in-depth knowledge of seafood produce, the partnership has developed recipes that enhance the taste and nutritional qualities of Mr.Goodfish produce. The preparation of mackerel, for example, requires particular attention. This saltwater species is found in great abundance in our oceans, migrates in huge shoals and is very rich in omega-3; a nutrient that can be destroyed if the fish is cooked on too high a flame. Recipes are also adapted to suit catch and availability requirements and to respect the seasonality of the different species, notably plaice.

Arpège Managing Director, Frédéric Lepape, stated: *"Over the past year, we have promoted the savors of responsible fishing for our chefs and guests. Our partnership with Mr.Goodfish underpins the CSR strategy of the Group and our commitment to respect biodiversity. Our two-fold objective is to raise the awareness of our guests and employees to environmental challenges and to cook and sublime innovative and seasonal seafood dishes for our guests."*

About Elior Group

Founded in 1991, Elior Group has grown into one of the world's leading operators in the catering and support services industry, and has become a benchmark player in the business & industry, education, healthcare and travel markets. Now operating in 16 countries, the Group generated €6,422 million in revenue through 25,000 restaurants and points of sale in FY 2016-2017. Our 127,000 employees serve 5.5 million people on a daily basis, taking genuine care of each and every one by providing personalized catering and service solutions to ensure an innovative customer experience.

We place particular importance on corporate social responsibility and have been a member of the United Nations Global Compact since 2004, reaching the GC Advanced Level in 2015. The professional excellence of our teams as well as their unwavering commitment to quality and innovation and to providing best-in-class service is embodied in our corporate motto: "Time savored".

For further information please visit our website <http://www.eliorgroup.com> or follow us on Twitter [@Elior_Group](https://twitter.com/Elior_Group)

Press contacts

Inès Perrier – ines.perrier@eliorgroup.com / +33 (0) 1 71 06 70 60

Anne-Laure Sanguinetti – anne-laure.sanguinetti@eliorgroup.com / +33 (0) 1 71 06 70 57

Investor relations

Marie de Scorbiac- marie.descorbiac@eliorgroup.com / +33 (0) 1 70 06 70 13

About Mr.Goodfish

The Mr.Goodfish European program was launched in March 2010 by NAUSICAA Centre National de la Mer in France, Acquario di Genova in Italy and Aquarium Finisterrae in Spain, for the purposes of raising the awareness of the public and professionals to the sustainable consumption of seafood products. The objective of the program is to encourage the general public to get involved in the preservation of seafood resources by publishing a seasonal list of seafood products recommended by specialists in maritime-resources. The aim of this approach is to preserve stocks of fish species that are endangered by consuming those that are in abundance. As such, if every French person were to consume one of Mr.Goodfish's recommended species just once a year, 18,000 tons of threatened fish species would be saved. "Choosing the right fish is good for the sea and good for you" On the www.mrgoodfish.com web site, consumers can consult a recommended list of seafood products that are in season, a range of simple recipes developed by top chefs, and read the latest Mr.Goodfish news.

Press relations: NAUSICAA/Mr.Goodfish

Ingrid PICQUART – communication@nausicaa.fr / +33 3 21 30 99 99

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