Auchan RETAIL PORTUGAL

Clipfish and Auchan product lines (row) in Auchan retail

As fileiras Auchan e o bacalhau no Auchan Retail

Klippfiskseminar i Portugal 07.02.2019 14.00 - 07.02.2019 23.59 Lisboa, Portugal

Good Afternoon

What is Vida Auchan or Filière or our Auchan product lines (row)?



Auchan product lines (row)



Consumers

Attributes related to organoleptic qualities: taste, flavor, smell, freshness, appearance, consistency, color, size



Other attributes: origin, traceability, tradition, signs of quality, composition, mode of production, use ...

Respect for the environment



Good practices
Reducing pesticides
Water Saving
Footprint management
Biodiversity respect
Animal wellfare
Do not use OGM items



Social Accountability



Signature of the ethical Code, global-compact indicator Respect for the legal framework and customs of the country

Protection, prevention, insurance, training
Help young people with beginning this work
One appointment a year: sharing projects and values
Exchanges between store and producers



Economic level of activity



Sustainable and viable for the actors of the sector: analysis of the costs at each stage of the chain, calculation of the viable and durable price for all ... MEANS AND SYSTEMS PERMITTING SUSTAINABILITY: insurance, seniority, evaluation of by-products or material balance, transparency, contractualization on a long-term basis...

Statistics from our Country



2017 per capita Cod consumption in kg

22

All fish 2017 per capita consumption in kg

54

(Pinho, António Duarte)

For young people

Simple and easy to cook and taste

Other major attributes:

Environnmental value

Fair trade



Free range poultry



Seabass and sea bream Alvor aquaculture





Social commitment Madagascar







And many others

https://www.youtube.com/watch?v=5GQW8sVEGac

https://www.youtube.com/watch?v=thL9KGD46u0

https://www.youtube.com/watch?v=nIUZP76XtD8

https://www.youtube.com/watch?v=v8yPaIFcoRg

Our salted and dry Cod Fish



Bacalhau GRAÚDO

CONSELHOS PARA DEMOLHAR:

- Corte o Bacalhau às postas;
- Demolhe o Bacalhau em água fria, com a pele para cima (10 partes de água para 1 de bacalhau);
- Mude a água pelo menos 3 vezes ao dia;
- Tempos de demolha: CRESCIDO • 40h
 - GRÁUDO 48h
 - ESPECIAL 55h



Buy sustainable seafood

Eat sustainable seafood

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Thank You