Kaitiakitanga

SUSTAINABILITY STATEMENT

Kaitiaki is a New Zealand term used for the Māori concept of guardianship, for the sky, the sea, and the land. A kaitiaki is a guardian, and the process and practices of protecting and looking after the environment are referred to as kaitiakitanga. This is our Kaitiakitanga Statement.

NEW ZEALAND ABALONE (PĀUA)

The sustainability standards for New Zealand Abalone (Pāua) harvest are set and strictly managed by the New Zealand Ministry for Primary Industries. It is a source of great pride to us that our Pāua fishery is one of the only sustainably managed abalone fisheries in the world. Our abalone is from its natural ocean environment - it is wild, not farmed.

We only buy Pāua shell from divers who have a quota or licence from the New Zealand Government. Divers must comply with a number of sustainability requirements to have a quota allowance. Our precious Pāua shells are gently lifted off the rock using a hand-held knife by qualified free-divers. Most New Zealand Abalone divers wear GPS data loggers to record their areas of harvest. Quantities brought to shore are limited by the Total Allowable Commercial Catch (TACC) set by the Ministry of Primary Industries. This quota is updated annually with guidance from industry research groups to ensure sustainability.

The Ministry for Primary Industries is the public service department of New Zealand charged with overseeing, managing and regulating the farming, fishing, food, animal welfare, biosecurity, and forestry sectors of New Zealand's primary industries with a key focus on sustainable resource use. We have a direct relationship with the Ministry of Primary Industries – we are a licenced exporter of Pāua shells and our practices are regularly audited to ensure we are contributing to the sustainability of the Pāua industry.

About 25% of our New Zealand abalone comes from the remote Chatham Islands. This environment creates softer shells with a stronger blue.

Our Riverton base processes over 200 tonnes of New Zealand abalone shell annually – about 90% of New Zealand's harvest for this species. We are the only exporter of Pāua shell to the shell materials and components industries.

New Zealand Abalone shell is graded on size, thickness, colour and marine worm damage. We developed the Pāua grading system that is used for all international Pāua shell sales (https://lumea.co/our-shells/paua-grades).

We absolutely oppose overfishing and exploitation of sea beds.

Bruce Shields General Manager

Nina Shields Global Sourcing Director

