



Seafood Solutions

Knowledge Inspired,
Quality Driven.

SGS

SGS's end-to-end solutions assist the fishing industry, fish farmers, feed producers, processors, traders and retailers throughout the entire supply chain. We offer a comprehensive array of independent audits and inspection, testing, certification and technical support services specifically for the seafood sector. These help companies around the world to monitor and validate their seafood's safety, quality, traceability and sustainability.



Selecting the Right Supplier is Critical to Successful Sourcing

Work with SGS to verify whether proposed suppliers can meet contractual quality and quantity conditions. Identify whether these suppliers will act in accordance with your organization's specific quality, sustainability, environmental and social requirements.

SGS boasts the widest seafood inspection network in the world, particularly in major seafood-producing countries. Combined with industry-leading laboratory facilities, this makes SGS the ideal taskforce to support your sourcing requirements – and to help you reduce unnecessary risk.



Inspection

SGS has a global network of inspection centers, which provide a number of mission-critical services. These include pre-production hygiene inspections, initial checks and checks during production, and final random inspections (pre-shipment).

Container inspection, temperature monitoring and loading supervision solutions ensure that your seafood won't be spoiled in transit. Our fishing catch verification services confirm your consignments' provenance and ensure compliance with local regulations. In addition, distribution, logistics and retail store checks ensure that seafood travels from sea to store safely and successfully.

We also provide a range of organoleptic and physical examinations of seafood, covering everything from count, temperature and size to appearance, tightness and odor. We can detect the presence of foreign materials, determine the net mass/weight, quality grading and species verification or provide key organoleptic details (relating to odor, flavor, color and texture). What's more, we'll identify – and notify you of – any workmanship defects relating to cutting and trimming.



Ranging from pre-production hygiene inspections to retail store checks, and everything in between

Testing

We provide multiple forms of microbiological, chemical, and physical and sensory testing – leveraging cutting-edge technology and following the most up-to-date testing standards.

Microbiology

Our extensive food microbiology testing services reveal the presence of indicator organisms, bacterial pathogens and viral pathogens. Thanks to our global network, we conduct these tests close to the product's source – avoiding delays and mitigating the risks involved when transporting samples.

Nutrition and Composition Analysis

Validate nutrition and composition values for your label disclosures. Update specifications with pre- and post-processing values for raw and value-added products. Define levels for protein and polyunsaturated fatty acids and fat-soluble vitamins – and communicate these to buyers and consumers.



Verify compliance
with your buyers'
specifications
and all import/
export regulatory
requirements

Contaminants

Identify a range of unwanted contaminants, from antibiotic residues and pesticides, decomposition indicators, and histamines to dioxins and PCBs (polychlorinated biphenyls). We can also determine whether your seafood contains any marine biotoxins, PFAS, heavy metals or pollutants.

Integrity and Authenticity

Work with SGS to confirm the integrity and authenticity of your seafood and feed. We can identify GMOs and species of seafood, animals and plants (via PCR, next-generation sequencing, Sanger sequencing and digital PCR). In addition, we can authenticate origin claims (via IRMS) and detect the presence of any processing additives or ingredients.

Allergens

Food safety regulations mandate allergen statements for processed seafood. Update your compliance for direct and cross-contamination risks for processed seafood: raw frozen, cooked, soups, seafood mixes, sauces, breadings, marinades and salads.

Third-Party Standards Testing

Our network of industry-leading laboratories offers testing services for a range of certification and audit standards. These include seafood, hygiene, water, effluent packaging migration and environmental monitoring programs.



Audit and Certification

We provide customized solutions to assess the performance of your suppliers and industry partners against food safety, quality, social and ethical requirements – whether these are your organization's own requirements or your industry's.

As an international leader in audit and certification, we're accredited to help certify your operations according to a wide range of industry-leading standards, including Seafood HACCP and GFSI-recognized schemes such as FSSC 22000, BRCGS and SQF.

Certification standards verify seafood quality, giving both buyers and end-consumers confidence. Their stringent requirements also incentivize seafood businesses to implement integrated management systems. Not only do these enhance overall seafood safety, quality, traceability and sustainability, but they also safeguard these organizations' long-term survival.

A woman with dark hair, wearing a white hard hat and an orange safety vest over a blue shirt, is looking down at a tablet computer. A blue walkie-talkie is clipped to her vest. The background shows a construction site with a large orange container and a blue sky with clouds.

Assess your
practices and proudly
demonstrate your
expertise

ASC (Aquaculture Stewardship Council)

Aquaculture is the world's fastest-growing food production system. The ASC has therefore established a set of international standards to address social and environmental concerns, promoting industry-wide best practices for 17 species groups. Our auditors conduct on-site audits to ensure ASC-compliance, compiling detailed reports that cover a range of environmental and social criteria.

MSC / ASC CoC (Marine Stewardship Council / Aquaculture Stewardship Council Chain of Custody)

The MSC / ASC CoC standard is a traceability certification. It demonstrates that your seafood came from a certified MSC fishery or an ASC-certified farm, allowing organizations to use the ecolabel logo on their products. This certification is applicable to factory vessels, processors, traders, importers and retailers.

GSA (Global Seafood Assurance)

SGS is a leading certification body and testing laboratory for the GSA standards: Best Aquaculture Practices (BAP) and Best Seafood Practices (BSP). We can certify that your feed mills, hatcheries, farms, fishing vessels and processing plants meet key safety, environmental and social criteria.

GLOBALG.A.P. Aquaculture

The GLOBALG.A.P. Aquaculture approach encompasses a wide variety of areas. These include food safety, legal compliance, workers' occupational health and safety, animal welfare and environmental and ecological care. Meanwhile, the new GLOBALG.A.P. Number (GGN) on product packaging provides consumers with detailed information about the farm that produced the product.



Social Accountability Standards

SGS's client engagements have expanded considerably over the years, from the traditional farm and manufacturing sectors to fishing vessels and labor agencies. This level of increased supply chain transparency has vastly improved our clients' ability to manage – and minimize – potential risks. Schemes include SMETA, BSCI and other social accountability schemes; the Fairness, Integrity, Safety, and Health (FISH) Standard for Crew; and SGS Fishing Vessel Social Audits.

US FSMA (Food Safety Modernization Act)

We are recognized under the US FDA's TPP (Accredited Third-Party Certification) rule to conduct facility food safety certification. The SGS QIC (Qualified Importer Certification) certification scheme is developed for this purpose, to certify foreign suppliers and help US importers meet the eligibility criteria of VQIP (Voluntary Qualified Importer Program). For foreign suppliers looking for evidence of compliance, SGS offers FSMA FSVP certification. The scheme is based on US food regulations and is accredited by ANSI.

A high-angle, close-up shot of a fishing boat's deck. Several workers wearing hard hats (yellow and white) are visible on the left side, looking down at a large, dark blue fishing net. The net is filled with a large quantity of fish, likely salmon, which are splashing and jumping out of the water. The net is suspended by a yellow rope with yellow floats. The background shows the blue ocean and a bright, sunny sky.

Protect the integrity of
your supply chain with
responsible and
sustainable practices

Training, Regulatory Compliance and Advisory Services

Our global network and unparalleled expertise offers organizations a single, consolidated source of advice and information. SGS is a one-stop shop for all your regulatory compliance and advisory needs – helping your organization reduce risk, improve efficiency and ensure regulatory compliance at all times.


We can assist with everything from label compliance reviews to conducting shelf-life studies or providing compliance support and training (e.g. around US FSMA or EU seafood regulations).

Digital Solutions and Data Management

Our Global Food Inspection (GFI) Platform stores, analyzes and reports inspection and testing results. Communicate online with both SGS and your suppliers through a single portal. This dramatically increases efficiency, transparency and accountability between buyers and sellers.

We also offer data management services via SGS Digicomply, the leading global platform for digital food regulatory compliance services, giving you real-time market intelligence at your fingertips.

In addition, SGS EMVision is our digital solution designed to revolutionize your environmental monitoring programs (EMP) for enhanced food safety.

A hand holding a tablet computer. The background is a composite image featuring a city skyline at night, binary code (0s and 1s) floating in the air, and faint, overlapping text from a code editor. The text includes snippets like 'onPageScrolled', 'onPageChange', and 'ViewPager'. The overall color palette is dominated by blues and oranges, with a bright light source creating a lens flare effect.

Ongoing support
throughout every stage
of your operations

Environmental, Social and Governance (ESG) Advisory Services

SGS offers advisory services for improved ESG materiality and risk evaluation, due diligence and report assurance with clear action plan solutions. For seafood companies, common gap assessments might focus on their KPIs, as well as planning and implementation sessions to ensure ongoing alignment with the UN's Sustainable Development Goals (SDGs).





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When you need to be sure