Fish and seafood provides an important food source, as well as a livelihood, to millions of people around the world. Wild caught fish is used as both a food and as a feed, so ensuring its continuing availability is crucial to the welfare of people and the planet in general. Over recent decades it has become apparent that due to over fishing and harmful fishing practices, fish stocks are depleting and ocean habitats are being damaged. Ensuring the sustainability of the industry and protecting the marine environment requires coordinated efforts. If fish stocks are not properly managed in a sustainable way there is no future for the fish and seafood industry and people around the world will suffer as a result.

SGS has been assessing against the MSC Chain of Custody Standard since its inception. We have the expertise to conduct the auditing process efficiently, guiding your organization in achieving its sustainability goals.

THE MARINE STEWARDSHIP COUNCIL (MSC)
The MSC international fish and seafood certification programs encourage sustainable fishing practices and traceability, providing consumers with reliable reassurances that fish and seafood purchased carrying the MSC ecolabel comes from sustainable sources.

MSC CHAIN OF CUSTODY CERTIFICATION
Whether you are a distributor, wholesaler, manufacturer, pack house, trader, retailer, caterer or restaurant we audit your operations, against the MSC Chain of Custody Certification. This standard is based on best practice traceability standards. If you take ownership of a product that has come from an MSC certified fishery your organization’s certification permits you to carry the MSC ecolabel on your menus, product packaging and promotional materials. This certification was developed to help prevent mislabeled products, substituted species or illegally caught fish from entering the supply chain. It does this by verifying that you have effective traceability, segregation and record-keeping systems in place so your products can be fully traced back to their source.

MSC CHAIN OF CUSTODY CERTIFICATION PROCESS
An SGS expert auditor performs the chain of custody assessment, which can be combined with other food certification audits. After which, the report is prepared and the final decision on certification is issued.

The frequency of surveillance audits is determined by the perceived level of risk to the integrity of the MSC CoC certification; with organizations being reviewed either every 12 or 18 months. The full auditing process is repeated every three years. The auditing process covers quality management systems as well as traceability systems to verify identification of certified products and ensure there is no substitution occurring of certified products with non-certified products.

1. AGREE CONTRACT
2. CLIENT CAN INITIATE LOGO LICENSE AGREEMENT
3. AUDIT PERFORMED
4. CORRECTIVE ACTION REQUESTS ARE COMPLETED
5. CERTIFICATE ISSUED AFTER SUCCESSFUL AUDIT
6. NEXT SURVEILLANCE DATE SET
THE BENEFITS OF MSC CoC CERTIFICATION

Holding the MSC CoC certification, thus meeting the requirements and operating in a chain of custody in which all organizations are doing the same, means that you can guarantee your MSC labeled product comes from an MSC certified sustainable fishery. Similarly you are ensuring that the mislabeling of fish and seafood is avoided and that there are no species substitution issues.

At the same time, the MSC ecolabel differentiates your products from those of your competitors and provides you with evidence for your customers and consumers that you operate sustainably. As the public becomes ever more aware of the need for sustainable sourcing in the fish and seafood industry the MSC ecolabel and certification is the reassurance they need. In addition, the internationally recognized MSC certification may open up new markets for your organization or give you the opportunity to gain preferred supplier status or a higher price point based on consumer demand for sustainably sourced seafood.

TECHNOLOGY & INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One: Manage risk, production and safety with SGS’s digital supply chain solution Transparency-One.

SGS BENEFITS

SGS is the world’s leading inspection, verification, testing and certification company.

Our comprehensive food industry solutions combine audit, certification, and testing services with analysis, inspection, training and technical expertise. Either through stand-alone services or with an integrated package, we support you in continuously improving your culture of food safety, quality and sustainable development.

We strive to deliver outstanding value at every step in your project by providing:

- Rapid turnaround time
- Technical assistance
- Key account management
- Customized service
- Data management and reporting

With a presence in every single region around the globe, our people speak the language and understand the culture of the local market while operating globally in a consistent, reliable and effective manner. SGS has a harmonized approach to delivering services, leveraging the largest independent network of food experts in the world.

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