



RESPONSIBILITY



SUSTAINABILITY



TRUST

AQUACULTURE STEWARDSHIP COUNCIL (ASC) CERTIFICATION

MAKING THE DIFFERENCE

BUILDING TRUST WITH INTERNATIONAL SEAFOOD CERTIFICATION STANDARDS



SGS

Global Food production is required to double to meet the demands of a growing population, which is expected to reach 9 billion people by 2050. Demand for seafood is also increasing, with per capita consumption more than doubling over the last 50 years.

As consumption reaches record levels, 20.5kg per capita in 2018, the FAO has identified a food gap with seafood, if production does not increase to keep pace with demand. Some fish stocks are already being fished at unsustainable levels, which means there is only one way to increase production – aquaculture.

FAST GROWING PRODUCTION SYSTEM

Aquaculture has the capacity to meet global demand. It is the fastest growing food production system in the world, and already more than half of the fish consumed globally comes from aquaculture operations. In response to this growth and to help ensure standards are maintained, the Aquaculture Stewardship Council (ASC) has established a set of international standards to address social and environmental concerns around aquaculture. SGS is an approved Certification Body for the ASC Standards.

THE AQUACULTURE STEWARDSHIP COUNCIL (ASC)

Founded in 2010 by the World Wildlife Fund for Nature (WWF) and the Sustainable Trade Initiative (IDH) the ASC's goal is to transform the world's seafood markets and promote best environmental and social aquaculture performance. A series of standards have been developed through a process called the Aquaculture Dialogues which involved scientists, conservation groups, NGOs, aquaculture producers, seafood processors and the retail and food service industries.

THE STANDARDS

The current 11 ASC Standards cover 17 species groups: abalone, bivalves (clams, mussels, oysters, scallops) flatfish, freshwater trout, pangasius, salmon, seabass, seabream, meagre, seriola and cobia, shrimp, tilapia, tropical marine finfish and there is also a joint ASC-MSC standard for seaweed. The standards are concerned with some or all of the following areas:

Environmental

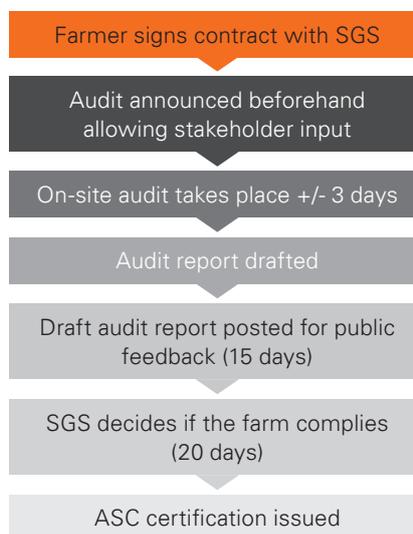
- Biodiversity
- Feed
- Pollution
- Diseases
- Chemical and medicine use
- Wild seed collection

Social

- Child labour
- Community interactions
- Indigenous people interactions
- Equitable working environments

In addition, the ASC and Marine Stewardship Council (MSC) now offer the ASC-MSC Seaweed Standard, which brings together expertise in sustainable fishing and responsible aquaculture.

THE ASC CERTIFICATION PROCESS



To support applications for ASC certification, SGS has a global network of offices and auditors in all seafood producing countries.

INDEPENDENT & TRANSPARENT

ASC standards all contain performance indicators. These must be met, or exceeded, in order for a farm to achieve certification. The audit process is entirely independent of the ASC. Our trained and experienced auditors conduct on-site audits and compile the necessary audit reports for submission.

All draft audit reports are made available for consultation for a period of 15 days, making the process a public and transparent one, before SGS makes the final evaluation and awards certification. Successful applicants will then receive

their certificate from the ASC. There is full stakeholder consultation during all assessments.

ASC LOGO AND MARKETING TOOLKIT



The ASC has developed a consumer facing logo which allows companies to demonstrate their ASC certification in the marketplace. To use the ASC logo and identify the product as ASC certified, facilities require a Chain of Custody audit, which can also be provided by SGS. On successful conclusion of the audit, a qualifying facility requires an ASC Logo Licensing Agreement and/or Marketing Undertaking Agreement. With this agreement in place facilities have access to a marketing toolkit to help them improve their marketing activities, increase sales of ASC labelled products and raise awareness of the producer's commitment to responsible aquaculture.

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 provides a comprehensive suite of solutions for the food industry combining audits and certification, testing and analysis, inspection, training and technical services. 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

CONTACT US

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WHEN YOU NEED TO BE SURE