



SEAFOOD SERVICES

MONITOR AND VALIDATE SAFETY, QUALITY, COMPLIANCE AND SUSTAINABILITY

While wild resources have dwindled in the oceans, farm-reared supplies have increased more than proportionately. Aquaculture will provide more than 50% of all aquatic production by 2025. This exposes global seafood supply chains to an increased probability of seafood risks occurring in their sourced products. Such risks can be significantly diminished by implementing preventative methods to improve quality and safety of seafood products.

SELECT THE RIGHT SUPPLIER

SGS can assist in verifying the capability of your supplier to meet contractual conditions for quantity and quality as well as sustainable, environmental and social requirements.

INSPECTION

Our global network of inspection centres has capabilities to monitor seafood consignments in the following ways:

- Pre production hygiene inspections
- Initial and during production checks
- Final random inspection (pre-shipment)
- Container inspection / temperature monitoring and loading supervision

TESTING

SGS has a global network of food testing laboratories, that can provide the following services:

MICROBIOLOGICAL TESTING

- Total plate count
- Total coliforms
- Faecal coliforms
- *Escherichia coli*
- Yeast and mould count
- *Staphylococcus aureus*
- Anaerobic sulphite reducing *clostridium*
- *Listeria monocytogenes*
- *Salmonella*
- *Shigella*
- *Vibro parahaemolyticus*

DRUG RESIDUE PACKAGE

SGS Canada's laboratory in Vancouver, B.C., is a Canadian Food Inspection Agency (CFIA) approved laboratory for seafood product testing for the Quality

Management Program Import (QMPI) License holders. All QMPI required testing methods are accredited by the Standards Council of Canada (SCC) according to the ISO 17025 standards.

- Histamine
- Sulfite
- Triphenyl methane dyes (Malachitegreen, crystal violet and their metabolites)
- Tetracycline
- Sulfonamides
- Macrolides
- Nitrofurans
- Avermectins
- Amphenicols
- Fluoroquinolones
- Quinolones
- Nitroimidazoles
- Stilbenes
- Benzoylureas

METAL ANALYSIS

- Trace elements
- Heavy metals (As, Cd, Pb, Hg)

CHEMICAL TESTING

- Moisture content
- Protein content
- Fat content and fatty acid composition
- Salt content
- Indoles
- Pesticides
- Phosphate

SENSORY & PHYSICAL EXAMINATION

- Appearance, tightness and inner surface condition
- Count and size
- Defects
- Foreign materials
- Net mass and component parts
- Relationship
- Temperature
- Weight (gross, net & thawed)

CERTIFICATION & AUDIT

Regular assessments performed by SGS will help you continually monitor your food safety management system and processes. This improves the reliability of your internal operations, it helps meet customer requirements, and increases your overall performance. You will also most likely gain a significant improvement in stakeholder motivation, commitment and understanding of their responsibility concerning food safety.

- BRC (British Retail Consortium)
- SQF (Safe Quality Food)
- ISO22000 / FSSC 22000 Food Safety Management System Standard
- MSC (Marine Stewardship Council)
- Global G.A.P.
- HACCP / GMP
- ISO9001 / ISO14001 / OHSAS
- SMETA / Social

CONTACT DETAILS

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