



RESPONSIBLE AQUACULTURE

Ensuring responsible aquaculture



4 KEY BENEFITS



Recognition as a responsible actor regarding the environment



Ensuring responsible sourcing



Increasing consumer and stakeholder confidence



Increasing employee loyalty and social best practices

Case Study

OSO is a producer of shrimp fishing and farming in Madagascar and in 2010 a wholesaler division R&O Seafood Gastronomy was developed in France. With the launch of the shrimp farm in 2001, OSO chose a model for organic certification to guarantee exceptional product quality for Madagascar's responsible development in order to respond to a market seeking ethical and environmentally friendly practices. Today the OSO product range aims to have a comprehensive offer of MSC sustainable fishing and organic aquaculture. Bureau Veritas performed both organic and MSC coupled audits in France. With product expertise, Bureau Veritas also performs quality inspections for French R&O Seafood Gastronomy.

*scope of ASC species accreditation updated on ASI website: <http://www.accreditation-services.com/archives/standards/asc>
Crédit Photo: OSO

BUSINESS CHALLENGE

- Aquaculture supplies 50% of all aquatic products for human consumption worldwide. Aquaculture has seen a steady growth over the past two decades and has strongly contributed to the worldwide decrease in fishing.

Sustainability concerns for aquaculture products have pushed producers, feed supplier, processors, wholesalers and distributors to demonstrate the health and well-being of the animals, food safety, quality of feed, environmental protection and social responsibility. To this end, they seek to ensure the sustainability of their business by proving their responsible contribution to the aquaculture industry.

OUR SOLUTION

- Bureau Veritas is able to deliver several certifications or Recognition tailored to your expectations:



BIO / Organic Aquaculture regarding European regulation and other national or private standards developed and recognized in production countries



Aquaculture Stewardship Council (ASC) eco-label with Responsible Aquaculture farm and Chain of Custody certification (harvest, processor, importer and retailer)



Global G.A.P certification at farm, feed and processing level regarding the Food Plus standard



BAP (Aquaculture Best Practices) created by Global Aquaculture Alliance, define certification standards applicable on hatchery, farm, feed manufacturer, processing plant.



OUR PROCESS

The process consists of four steps:

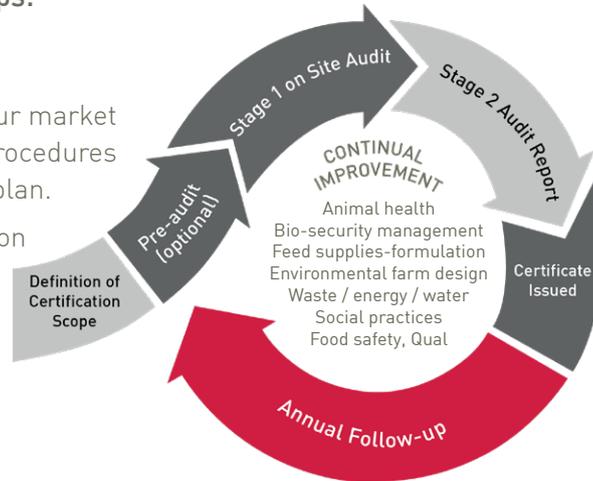
1. Diagnostic and Feasibility Study (pre-assessment):

Bureau Veritas experts analyze your market objectives, methods, production procedures and propose a customized action plan.

2. Choice of the standard: evaluation protocol and control plan

3. Initial evaluation

4. Follow-up with progress plan



FAQ

1/ Which eco-label can I choose for the European market?

BIO/EU Organic certification has the best consumer and government recognition. This is the best choice if your production methods and processes are compatible to organic technical specifications (European regulation)

3/ For my responsible sourcing, what is the best choice

for improving my brand?

You could use existing eco-labels to improve your visibility (BIO, ASC or BAP). Or you could decide to improve your supplies and demonstrate your responsible sourcing with external evaluations. In this case, Bureau Veritas proposes a "Business-to-Business" solution with the Bureau Veritas recognition process. The criteria are developed with you, your suppliers and Bureau Veritas' supervision.

2/ What is the content for ASC certification?

Created in 2011, the Aquaculture Stewardship Council (ASC) has begun an accreditation & certification process for aquaculture farms. The aquaculture standard integrates environmental and social impact performance indicators. ASC is applicable for 6 species*: Salmon, Trout, shrimps, Bivalves (mussels, scallops), pangasius and tilapia. When the farm is certified, the supply chain will be certified "ASC Chain of Custody" (similar to MSC) in order for the products to use the logo visible to consumers. This traceability certification will prove the seafood came from a certified ASC farm.

4/ Which certifications are GFSI recognized?

BAP & GlobalGAP integrate both, food safety criteria in their Certification. Bureau Veritas recognition also integrate quality & food safety criteria in the evaluation.

WHY CHOOSE BUREAU VERITAS SERVICES?



Seafood Expertise

Bureau Veritas assists in every step of the seafood supply chain to ensure the highest standards are met along with Quality, Health & Safety, Environmental and Social Responsibility compliance. Major retailers have chosen Bureau Veritas for its seafood supply chain expertise and ship owners and food processing plants benefit from the complete selection of marine services.



Network

With a presence in over 140 countries worldwide, Bureau Veritas offers both international expertise and in-depth knowledge of local standards. Mark of global recognition - The Bureau Veritas mark is a widely recognized symbol of your organization's ongoing commitment to excellence, sustainability and reliability. In addition to responsible aquaculture recognition or certification, Bureau Veritas can help you to comply with a large range of standards including:

EU label (GPI, STG, AOP) BRC / IFS
 ISO 22000 / 22002 / FSSC 22000
 ISO 14001 / SA 8000 Ethical audit (SMETA) and ICS Responsible sourcing recognition
 Supplier audit, FRI and LS inspection, lab testing, platform or store's inspection, Assistance for specification design and training with customized tools

FOR MORE INFORMATION :

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Move Forward with Confidence