



**BEST AQUACULTURE PRACTICES CERTIFICATION** 

# MAKING THE DIFFERENCE

**BUILDING TRUST WITH INTERNATIONAL SEAFOOD SUSTAINABILITY STANDARDS** 





SGS

With one billion people across the globe relying everyday on seafood as their main source of protein, diminishing wild fish stocks mean aquaculture is soon to overtake capture fisheries in supply of fish for human consumption. In an industry worth nearly \$86 billion, ensuring best practices and consumer trust is vital for continued growth. SGS is an approved Best Aquaculture Practices (BAP) program certification body. The BAP program allows aquaculture producers, whether hatcheries, farms, processing facilities or feed mills, to demonstrate to consumers their commitment to providing safe and sustainably sourced seafood.

# THE GLOBAL AQUACULTURE ALLIANCE (GAA) AND THE BEST AQUACULTURE PRACTICES (BAP) STANDARDS

The Global Aquaculture Alliance (GAA) is an international nonprofit organization founded in 1997 with a mission to promote responsible practices across the aquaculture industry. GAA has developed the BAP standards, a voluntary certification program for aquaculture facilities, which addresses environmental and social responsibility, animal welfare, food safety and traceability.

BAP standards are drafted by species specific technical committees and reviewed by a Standards Oversight Committee of varied stakeholders following a period of public comment. BAP certification has the endorsement of major companies and retailers worldwide and the BAP Seafood Processing Plant Standard is benchmarked against the Global Food Safety Initiative (GFSI). This means on successful completion of the BAP program you can now receive both BAP certification and GFSI compliance through a single audit process.



## BEST AQUACULTURE PRACTICES (BAP) RETAIL MARK

As a BAP certified hatchery, farm, processing plant or feed mill you can assure everyone involved in the aquaculture industry that your organization strictly adheres to practices that minimize environmental impacts, respect workers' rights and produce sustainable products. To clearly illustrate to consumers that your aquaculture products meet the most demanding standards the "Best Aquaculture Practices Certified" mark is available to place on your packaging and promotional materials through a licensing agreement with the GAA BAP organization. This retail mark differentiates you from competitors and ensures consumers confidence that your seafood is raised and processed using the highest industry best practices.

### BEST AQUACULTURE PRACTICES (BAP) CERTIFICATION

BAP certification applies to aquaculture farms, hatcheries, processing plants and feed mills. Audits for individual BAP standards vary by facility type but all BAP certification audits focus on the key elements of responsible aquaculture and include quantitative guidelines to evaluate your processes. The BAP certification process involves initial review and application via the BAP organization, followed by site inspection and presentation of procedures and records that demonstrate compliance. Involvement in the BAP program and completion of the certification process allows you to enter the growing market for wholesome seafood produced in an environmentally and socially responsible manner. BAP is available for all aquaculture species.

#### THE BAP CERTIFICATION PROCESS

#### STEP 1

Facility Applies to GAA BAP Management

#### STEP 2

Audit is scheduled and conducted by BAP approved Certification Body (CB)

#### STEP 3

Facility submits corrective actions to any non-conformities

#### STEP 4

CB conducts technical review, issues cert. and notifies BAP if/ when facility is in compliance

#### STEP 5

BAP reviews all information and verifies completeness

#### STEP 6

Facility added by BAP to website



#### **SAFETY AND QUALITY ANALYSIS**

SGS has a global network of food testing laboratories allowing fast and efficient examinations on all effluent and seafood samples needed to determine compliance with BAP criteria. Depending on the tests required for your particular organization, either samples of finished product or random stock samples are checked to guarantee the safety and health status of your aquaculture facility. Our Laboratory Information Management System (LIMS) improves the productivity and efficiency of laboratory operations. SGS LIMS enables automation and instrument integration, reducing turnaround time and human error. Test results can be accessible 24/7 via a web portal.

#### **MICROBIOLOGICAL**

- Total plate count
- Faecal Coliforms
- E.Coli
- Staphylococcus aureus
- Salmonella
- Listeria monocytogenes

#### **ALL SPECIES ID**

Analyze food for the presence of meat, fish, seafood, plants and microbes. All Species ID is a powerful DNA Next Generation Sequencing tool for food analysis, authenticity testing and the identification of ingredients, pathogens, allergens and adulteration.

#### **ANTIBIOTICS AND CHEMICALS**

- Chloramphenical
- Nitrofuran metabolites
- Furazolidone
- Furaltadone
- Nitrofurazone
- Nitrofurantoin
- Malachite green
- · Leucomalachite green
- Sarafloxacin
- Ciprofloxacin
- Enrofloxacin
- Flumequine
- Oxolinic Acid
- Crystal Violet
- Tetracycline
- Sulfanilamide

#### **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 independent inspection, testing, certification and technical support solutions for the entire aquaculture industry supply chain. If you require BAP certification for an aquaculture farm or hatchery, feed mill, as a processor or distributor, retailer or food service operator SGS is positioned to audit against the highest levels of quality and safety. Our global presence and harmonized approach gives you access to the largest independent network of food experts in the world.

As an approved BAP Certification Body, we and the BAP Management Group validate your compliance to the BAP standards so that you can demonstrate your commitment to securing a sustainable future for seafood consumers worldwide.

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

Our tailor-made solutions are comprehensive, cost effective and highly respected.

#### **CONTACT US**

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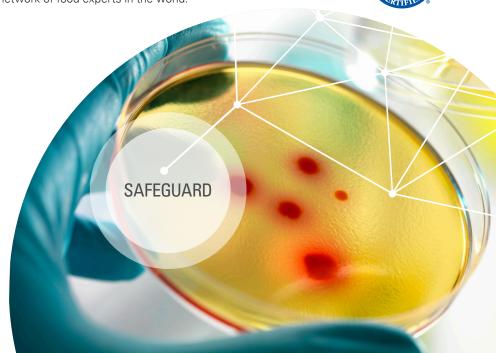
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