



Global Seafood Alliance (GSA) Certification

Knowledge Inspired,
Quality Driven



The Easy Way to Follow Best Practices

With one billion people across the globe relying every day on seafood as their main source of protein, diminishing wild fish stocks have seen aquaculture overtaking capture fisheries in the supply of fish for human consumption. In an industry worth over \$400 billion, ensuring best practices and consumer trust is vital for the continued growth of both wild and farm-raised seafood.

Global Seafood Alliance

The Global Seafood Alliance (GSA), formerly known as the Global Aquaculture Alliance (GAA), is an international non-profit organization founded in 1997 whose mission is to promote responsible practices across the seafood industry. Through the development of its Best Aquaculture Practices (BAP) and Best Seafood Practices

(BSP) certification programs, GSA has become a leading standards-setting organization for seafood. The organization's work addresses the full spectrum of issues, from environmental and social responsibility to food safety and animal health and welfare.



**Building trust in seafood
and advancing responsible
seafood practices**

Best Aquaculture Practices

The BAP Standards

GSA has developed the BAP standards program, a voluntary certification program for aquaculture facilities, which addresses environmental and social responsibility, animal welfare, food safety, and traceability. The BAP program allows aquaculture producers, be they hatcheries, farms, processing facilities or feed mills, to demonstrate their commitment to providing safe and responsibly sourced seafood. GSA's BAP standards are drafted by species-specific technical committees and reviewed by a Standards Oversight Committee composed of various stakeholders following a period of public comment. BAP certification has the endorsement of major companies and retailers worldwide.

The GSA BAP Seafood Processing Plant Standard (SPS) indicates seafood processors' commitment to food safety, environmental responsibility and social accountability, and is benchmarked against the Global Food Safety Initiative (GFSI) and the

Global Social Compliance Program (GSCP). Upon successful completion of the BAP program, you obtain BAP certification and become GFSI-compliant through a single audit process.

BAP Certification

BAP certification applies to aquaculture farms, hatcheries, processing plants, and feed mills. Audits for individual GSA 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 GSA BAP organization, followed by site inspection and presentation of procedures and records that demonstrate compliance. Involvement in the GSA 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.



Safe, responsible and
ethical farm-raised seafood

Best Seafood Practices

The BSP Standards

The BSP standards program provides assurances that wild seafood has been harvested and processed in an ethical manner through its third-party certification program.

The BSP program defines a responsible fishery as a fishery that has been certified by a scheme that is benchmarked against the Global Sustainable Seafood Initiative (GSSI). The GSSI's Global Benchmark Tool aims to minimize the overall environmental impact of how we catch, produce and supply seafood to meet growing global demand.

The Responsible Fishing Vessel Standard (RFVS) enables fishing operations to provide assurances that operational best practices are being followed from catch to shore, and that fishing crews are treated fairly, trained appropriately and are working in safe conditions.

BSP Certification

The BSP program manages certification against GSA's Seafood Processing Standard (SPS) and the GSA's Responsible Fishing Vessel Standard (RFVS) for wild-caught seafood processing facilities and/or fishing vessels. The BSP certification process involves initial review and application via the GSA BSP organization, followed by site inspection and presentation of procedures and records that demonstrate compliance. Involvement in the GSA BSP 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.

Ensuring responsible
practices throughout the
wild seafood supply chain



Six Steps to BAP/BSP Certification



1

Application to
GSA BAP/BSP
management staff



2

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



3

Applicant submits
corrective actions to
any non-conformities



4

CB conducts a technical review, issues certificate, and notifies BAP if/when the applicant is in compliance



5

BAP reviews all information and verifies completeness



6

Facility added by BAP/BSP to website

BAP and BSP Retail Marks

As a BAP- or BSP-certified organization, you can assure everyone involved in the industry that you strictly adhere to practices that minimize environmental impacts, respect workers' rights, and produce products responsibly. To clearly demonstrate to consumers that your products meet the most demanding standards, the "Best Aquaculture Practices Certified" and the "Best Seafood Practices Certified" logos are available to place on your packaging and promotional materials through a licensing agreement with the GSA organization. These logos differentiate you from your competitors and reassure consumers that your seafood is sourced and processed following the latest industry best practices.





Safety and Quality Analysis

SGS has a global network of food testing laboratories allowing fast and efficient examinations of all effluent and seafood samples needed to determine compliance with BAP/BSP criteria. Depending on the tests required for your particular organization, either samples of the finished product or random stock samples are checked to guarantee the safety and health status of your facility.

Contaminants

Testing for aquaculture products:

- Chloramphenicol
- Nitrofurans metabolites
- Furazolidone
- Furaltadone
- Nitrofurazone
- Nitrofurantoin
- Malachite green
- Leucomalachite green
- Sarafloxacin
- Ciprofloxacin

- Enrofloxacin
- Flumequine
- Oxolinic acid
- Crystal violet
- Tetracycline
- Sulfonamide (parent drugs)
- Florfenicol

Finished products testing for wild harvested species (Toxin Test)

- Methyl Mercury
- Histamine (Scombrototoxin)

Microbiological

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

Integrity and Authenticity

Work with SGS to confirm the integrity and authenticity of your seafood and feed. We can identify GMOs and species of seafood, animals and plants (via PCR, next-generation sequencing, Sanger sequencing, and digital PCR). In addition, we can authenticate origin claims (via IRMS) and detect the presence of any processing additives or ingredients.



SGS Benefits

We provide independent inspection, testing, certification and technical support solutions for the entire seafood industry supply chain. If you require BAP or BSP certification, we are positioned to audit against the highest levels of quality and safety. Our global presence and harmonized approach give you access to the largest independent network of food experts in the world.

As an approved GSA BAP and BSP Certification Body, we and the GSA Management Group validate your compliance with the GSA standards so that you can demonstrate your commitment

to advancing responsible seafood practices. Our tailor-made solutions are comprehensive, cost-effective and highly respected.



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WHEN YOU NEED TO BE SURE

SGS

