

Fishery and Aquaculture

Global Fishery and Aquaculture
certification and verification



Trust
Quality
Progress

Fishery and Aquaculture

Consumers are increasingly asking for sustainably farmed and caught fish and shellfish. To prevent worldwide overfishing, government rules apply to ensure healthy fish stocks and a vital ecosystem. Wildlife catching fisheries and companies that process, trade or sell fish therefore have to deal with a lot of important rules and developments.

Kiwa, a global leader in certification and verification, strengthened by inspection and testing activities, have a strong footprint in Fishery and Aquaculture and offer certification services for several certification and verification schemes around the world, including organic and sustainability schemes.

Fishery and Aquaculture schemes we certify

FARM STANDARDS

- GlobalG.A.P. Aquaculture
- ASC Farm

SUPPLY CHAIN STANDARDS

- MSC CoC
- ASC CoC
- GlobalG.A.P. CoC

Kiwa also offers other food safety, organic and sustainability standards e.g. IFS, BRC, FSSC22000, GlobalG.A.P., PrimusGFS, QS, EU Organic 834/2007, KRAV, VLOG and many more.

Farm Standards

GlobalG.A.P. Aquaculture

GlobalG.A.P Aquaculture is an international standard for production of farmed fish. The standard sets strict criteria for food safety, environmental protection, workers' occupational health & safety and animal welfare.

GlobalG.A.P Aquaculture meets the requirements of the Global Food Safety Initiative (GFSI).

ASC Farm

The Aquaculture Stewardship Council (ASC) Farm certification refers to the production of responsibly farmed seafood.

ASC Farm set strict requirements for responsible aquaculture that encourage seafood producers to minimise the key environmental and social impacts of aquaculture.

The standards are based on best practices and apply globally to farming systems covering a range of locations, types and scales of operations.

Supply Chain Standards

MSC Chain of Custody

The Marine Stewardship Council (MSC) Chain of Custody, Traceability Certification is a globally recognized environmental certification for fish and shellfish built on science based requirements for sustainable fishing.

For a product to carry the MSC label at the final point of sale, all the companies in the sales chain – including yours – must be certified by an independent certification body.

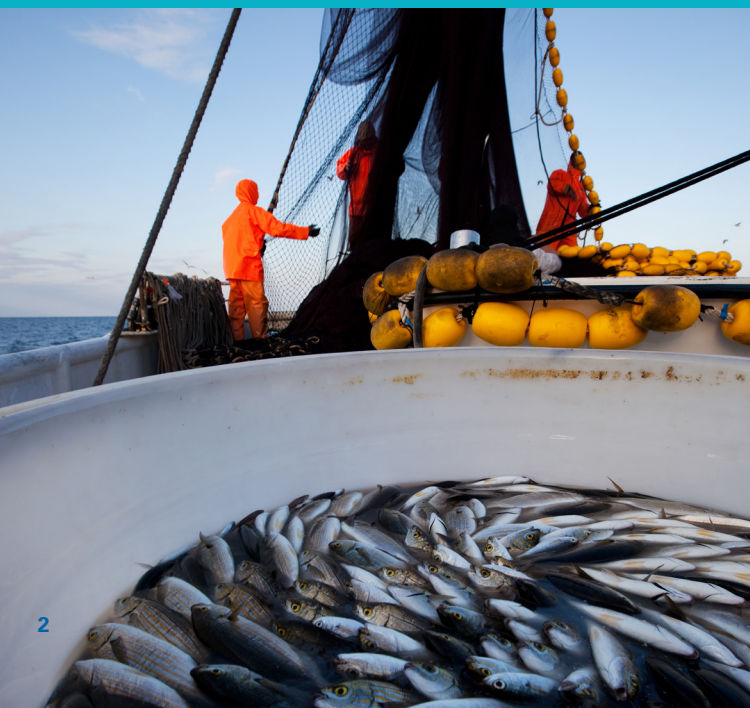
Whether your company sells fish directly to customers on a plate, frozen in a box or served at an event, MSC Chain of Custody certification can prove to consumers that the fish you're selling was responsibly sourced, with respect for animals and the environment.

ASC Chain of Custody

For processors, traders, supply chain companies handling ASC certified products (MSC CoC standard). For a fish or shellfish product to be sold to a consumer with the ASC label, all the companies in the supply chain – including yours – have to be certified by an independent certification body like Kiwa. Certification guarantees the fish are farmed responsibly, and provides traceability back to where they were farmed.

GlobalG.A.P. Chain of Custody

GlobalG.A.P Aquaculture also includes a GlobalG.A.P. Chain of Custody certification. GlobalG.A.P. Chain of Custody ensures traceability throughout the entire production and supply chain, from fish farms to retailers. This increases the value of your product, and signals a high degree of openness and integrity.





Certification process





Partner for progress

Wildlife catching fisheries and companies that process, trade or sell fish have to meet consumers increasing demand for sustainably caught fish and shellfish. Kiwa certifications and verifications help to radiate reliability and to contribute to sustainable fishing and a good environment for future generations.

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