

# Look deeper

Seafood services overview guide

A fresh approach to certification

LRQA

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# Secure supply chain confidence through certification

Successful independent seafood certification from LRQA can bring many benefits, including access to premium markets and increased brand protection.

Assessing over 100 species of seafood across a range of industry standards, our seafood safety experts have a 30-year track record in delivering robust and pragmatic certification which can drive customer confidence in your business.

Whether it's sustainability, provenance, animal welfare or ethical practices, certification helps you demonstrate best practice operations to your stakeholders.

The businesses we work with benefit from the knowledge and experience we have gained through working with hundreds of fisheries and aquaculture organisations, regularly going under the surface to identify what really matters to their business.





# Which standards and schemes are best for you?

Our role as a leading specialist aquaculture and fisheries assurance body means we can help you interpret the different certification services while pointing out which ones will most benefit your business.

## Fishery

LRQA is the global market leading provider of Marine Stewardship Council Responsible Fishing Standard, Responsible Fishing Vessel Standard (BSP RFVS), and Marin Trust Standard certifications.

We help fisheries to focus on managing fishing effort, preventing overfishing, and avoiding environmental degradation.

With LRQA, you can achieve societal and supply chain requirements while also dealing with the 'Blue revolution' and globalisation.

### Fisheries

Which businesses will most benefit?

- Individual fishing companies
- Producers
- Governments and NGOs





### Aquaculture producer

We have global experience in working with all major farmed species groups (finfish, molluscs, crustaceans, seaweed) as well as associated fish farming production systems.

Helping fish farmers ensure the safety and quality of seafood they produce; we work with you to reduce environmental impacts and ensure the welfare of those employed in the aquaculture sector.

#### Aquaculture standards

Which businesses will most benefit?

- Feed production companies
- Single site production companies
- Any company supplying retail chains
- Multi-site national and international production companies
- Companies seeking to foster best practice in their operations



GLOBALG.A.P.

### Processor

LRQA, backed with extensive practical industry expertise, can help you throughout the entire supply chain from fisheries or farm through to retailer and restaurant. We help safeguard against fraudulent activities or substituted products entering the complex distribution chain, ensuring transparent processing of seafood from being sourced to being served to the consumer. Chain of Custody (CoC). certification can protect each member of the supply chain against fraudulent labelling or substitution.

#### Processing/ Chain of Custody (CoC)

Which businesses will most benefit?

- Restaurants and retailers
- Any company supplying retail chains
- Companies seeking to foster best practice in their operations



FSSC 22000

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We will work closely with you to identify the right standard and scheme to suit your business needs, including tailored assurance solutions.



## Aquaculture Stewardship Council Farms Standard (ASC)

ASC aims to be the world's leading certification and labelling programme for responsibly farmed seafood.

The ASC's primary role is to manage the global standards for responsible aquaculture, which were developed by the WWF Aquaculture Dialogues.

LRQA was an early adopter of ASC's Farm Standard and work across the globe to provide certification for salmon, trout, sea bass, sea bream, mussels, and shrimp producers.

A breakthrough standard in its sector, with wide industry backing, it is designed to minimise the environmental and social impact of commercial fish farms through the promotion of continual improvement.

Increasingly sought after by major retailers, ASC certified product can also be traced from producer to plate via the supporting Chain of Custody (CoC) standard.

[Find out more about ASC certification →](#)



## Best Aquaculture Practice (GSA BAP)

From its inception, the Global Seafood Alliance made the decision to work with all stakeholders to bring the ethos of responsible aquaculture development to as many producers as possible.

To do this, they created the Best Aquaculture Practices (BAP) facility certification standards that are rigorous and comprehensive.

LRQA is one of a select number of service providers able to deliver GSA BAP certification for feed mills, hatcheries, farms, and processing facilities.

One of the fastest growing international aquaculture standards, GSA BAP focuses on areas such as animal welfare, food safety and environmental responsibilities to ensure the business involved meets the highest possible standards. Interested parties can apply directly to GSA or contact LRQA to discuss how we can help you gain the certification you require.

[Find out more about GSA BAP →](#)

## GLOBALG.A.P.

### GLOBALG.A.P. Aquaculture Standards

GLOBALG.A.P. offers 16 standards for three scopes: crops, livestock and aquaculture.

With more than 530 certified products and over 170,000 certified producers in more than 120 countries, GLOBALG.A.P. have a sound foundation that is both solid enough to build trust and integrity and flexible enough to spur innovation and excellence.

LRQA can offer audits across all GLOBALG.A.P. aquaculture species scopes for finfish, crustaceans and molluscs at both hatcheries and farms. In addition, LRQA can audit and certify compound feed manufacturers producing aquaculture feed as well as Chain of Custody (CoC) requirements.

Certification examines food safety, occupational health and safety, animal welfare and environmental care cross the entire production process.

[Find out more about GLOBAL G.A.P →](#)

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## Marine Stewardship Council Standard (MSC)

Fisheries and seafood businesses voluntarily seek certification to the industry leading MSC Standard. The standard meets international best practice guidelines for certification and ecolabelling and were developed through consultation with the fishing industry, scientists, conservationists, experts and stakeholders.

LRQA is the market leader in the certification of sustainable fisheries and food processors against the MSC Standards.

Assessing the sustainability of wild-capture fisheries and ensuring labelled products are traceable to source, the standards are increasing in international importance as consumer and retailers look to back responsible production.

With 45% of the market and over 100 species assessed, LRQA can meet your business needs – whatever your requirements.

[Find out more about MSC →](#)



## Responsible Fishing Vessel Scheme (RFVS)

The Responsible Fishing Vessel Scheme (RFVS) is a voluntary, vessel-based programme certifying high standards of operational practices relating to crew safety and welfare on board fishing vessels.

The RFVS demonstrates fishing vessel owners and operators follow industry-agreed best practice through independent, third-party auditing.

Provided by Global Seafood Assurances (GSA), the standard is globally recognised and successful RFVS certification can build trust in your business and support access to new markets.

LRQA is an exclusive provider of the RFVS Scheme, and by completing the programme you demonstrate to your customers that the fish you purchase has been responsibly sourced and independently verified, and that your organisation is committed to best practice for sustainable production and the well-being of fishing vessel workers.

[Find out more about RFVS →](#)



## Seafood Processing Standard (BSP SPS)

The Seafood Processing Standard (SPS) is the only seafood-specific processing plant standard that is compliant with the Global Food Safety Initiative (GFSI) and the Global Social Compliance Programme (GSCP).

The standard forms part of the Best Seafood Practices (BSP) which allows the Seafood Processing Standard (SPS) to link with Responsible Fishing Vessel Standard (RFVS) certified facilities through the

Chain of Custody (CoC). This enables you to address gaps in assurances in the wild seafood supply chain and verify safe conditions for workers aboard vessels and at processing plants.

LRQA can support your business to become part of the BSP program, which is the world's only third-party certification program that provides credible third-party assurances and can link certified fisheries to certified vessels and processing plants.

# A deeper dive into industry leading seafood assurance



## Marin Trust Standard

The Marin Trust Standard is a factory certification standard that ensures responsible manufacturing and raw material sourcing, and has been developed as a credible, robust tool that enables producers of raw materials in the fishmeal and fish oil industry to demonstrate best practice.

Formerly known as the IFFO RS Standard, Marin Trust holds the biggest share of the market, with approximately half of the world's production now Marin Trust compliant. This helps to support sustainable market growth and decrease the industry's impact on the environment.

LRQA can support you in achieving Marin Trust Standard certification, which will give your customers confidence that raw materials your business uses in the production of marine ingredients are sourced from responsibly managed fisheries.



## BRCGS and Supplier Audits

BRCGS's Food Safety certification is one of the world's leading standards of its kind and is popular with seafood manufacturers of all sizes who want to demonstrate best practice.

What makes our approach different from other service providers is our ability to bundle BRCGS and Chain of Custody (CoC) audits into one visit, minimising disruption to sites.

LRQA is a major provider of BRCGS, with customers in Europe, Asia, and the Americas.

Additionally, through our extensive network of specialist auditors we can work with you to review and examine your supply chain at all levels, ensuring your suppliers meet your own standards for provenance, quality, and ethical practices. Depending on your business needs we can provide a rapid response to issues impacting your supply chain.

[Find out more about BRCGS Food Safety →](#)

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# End-to-end supply chain solutions

LRQA experts bring with them a clear understanding of your specific challenges and requirements – then deploy deep knowledge of compliance, brand assurance and everything in between to help you meet them.

Working together with farms, fisheries, food manufacturers, restaurants, hotels and global retailers, we help manage food safety and sustainability risks throughout your supply chain and build credibility with stakeholders around the globe.

Certification demonstrates your compliance with and commitment to food safety management. As an independent certification body, LRQA audit against some of the most respected global standards, schemes and regulations in the industry.

[Find out more about our seafood services →](#)

## Beyond compliance

From independent verification and supply chain assurance to customised training, LRQA's specialists have been developing bespoke assurance programmes for clients for over 30 years. These tailored solutions help drive business improvement, minimise risk across your entire supply chain and ultimately protect your brand reputation.

[Find out more about our brand assurance solutions →](#)

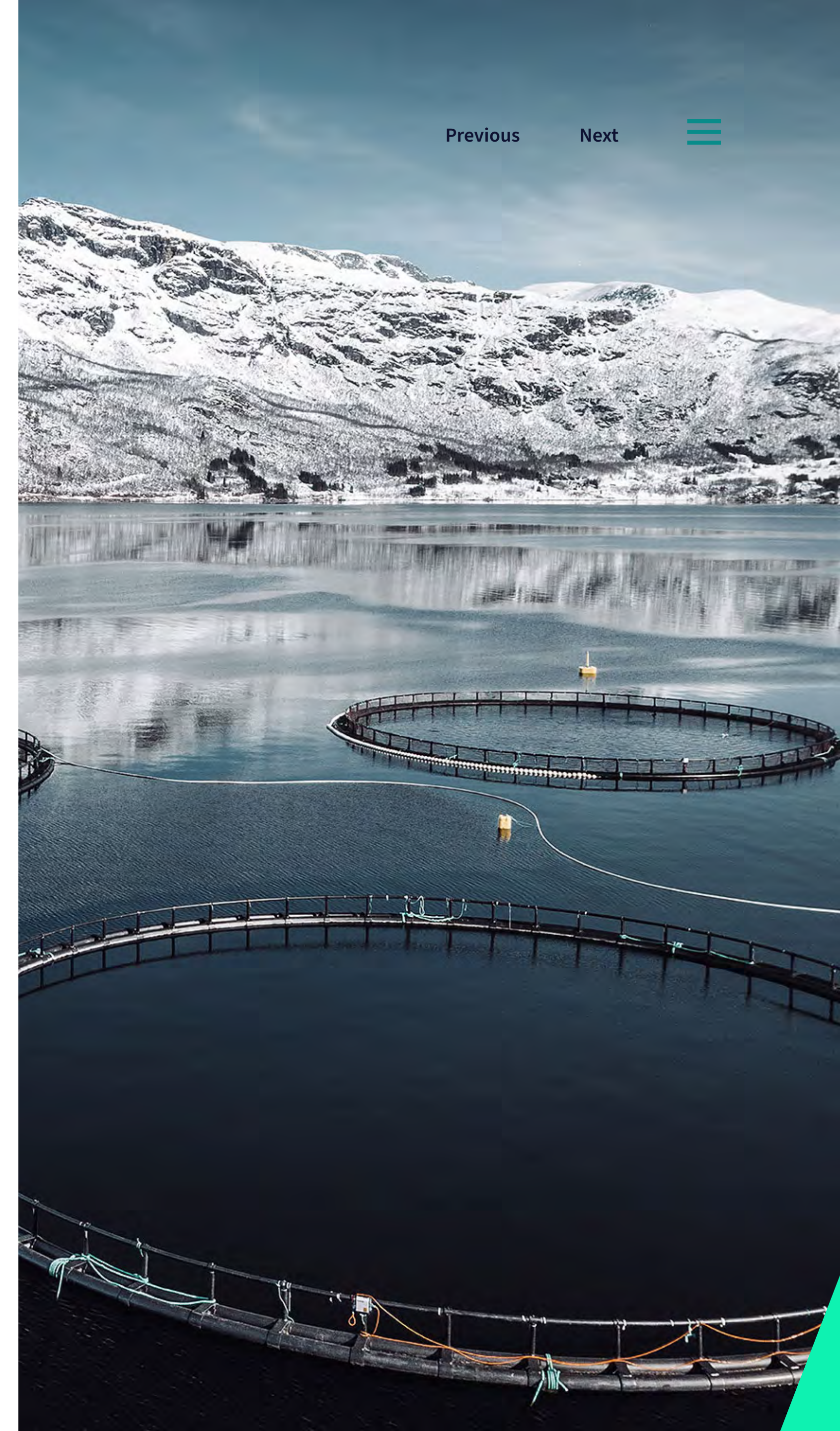
## Meeting industry challenges together

Consumer demand for sustainable fisheries and fish farming is rising. Alongside globalisation and the 'blue revolution', it's clear that the complexity and potential challenges involved in the seafood industry are also increasing. At LRQA we work with you to identify the most important drivers for your business and prioritise the standard(s) which helps you achieve this.

The Seafood industry has its critics; this is when robust and credible certification can help deflect criticism. Others may offer cheaper services that appear attractive until you need to defend your business. We also work with organisations and fisheries involved in Fishery Improvement Projects, providing certification services so they can demonstrate their commitment to sustainable and responsible fishing.

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## MOWi

Leading seafood company, Mowi have a 30% market share of the global trout and salmon market, with major production locations in Norway, Scotland, Ireland, and Canada. In 2014 they produced an estimated 414,000 tonnes of salmon.

To ensure that their farmed salmon meets legal requirements and their own stringent quality levels, LRQA have been working with Mowi to provide a range of internationally recognised aquaculture audits at their sites.

Working with each individual fish farm and their technical staff, our specialists provide audits for ASC, Code of Good Practice, GLOBALG.A.P., Label Rouge, and PGI for Scottish Salmon where required.

These audits allow Mowi to ensure that their sites are operating to the highest possible industry standard and that their products are of a sufficiently high quality to be sold on their intended markets.

# Specialists throughout the food chain

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## 1st

Aquaculture  
Pioneer – trialled  
1st accredited  
aquaculture  
standard



## #1

leader in beverages,  
confectionery and  
convenience foods

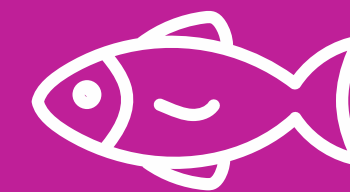


## 60+

food standards  
and scopes

## 100+

seafood species  
assessed



## 25+

bespoke audit  
programmes for  
global brands

## 18yrs

average length of  
time key clients have  
been with us



## 20,000

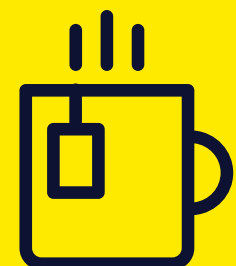
food sites audited every year

## 30+

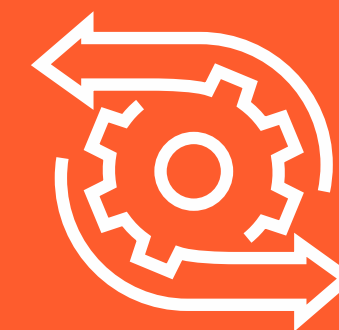
years of food sector  
experience



## 500+



food specialists,  
experts in their  
chosen field



## 100%

full supply chain coverage

## 160

Global reach –  
we operate in 160  
countries





# Fresh thinking

## About LRQA:

Bringing together unrivalled expertise in certification, brand assurance and training, LRQA is one of the world's leading providers of food safety and assurance solutions. Working together with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers, we help manage food safety and sustainability risks throughout supply chains and have become a leading global assurance provider.

We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.

## Get in touch

Visit [www.lrqa.com/au](http://www.lrqa.com/au) for more information, email [enquiries.au@lrqa.com](mailto:enquiries.au@lrqa.com) or call +61 37 004 3410



LRQA  
Office 115, Level 18,  
120 Spencer St, Melbourne 3000  
Australia

