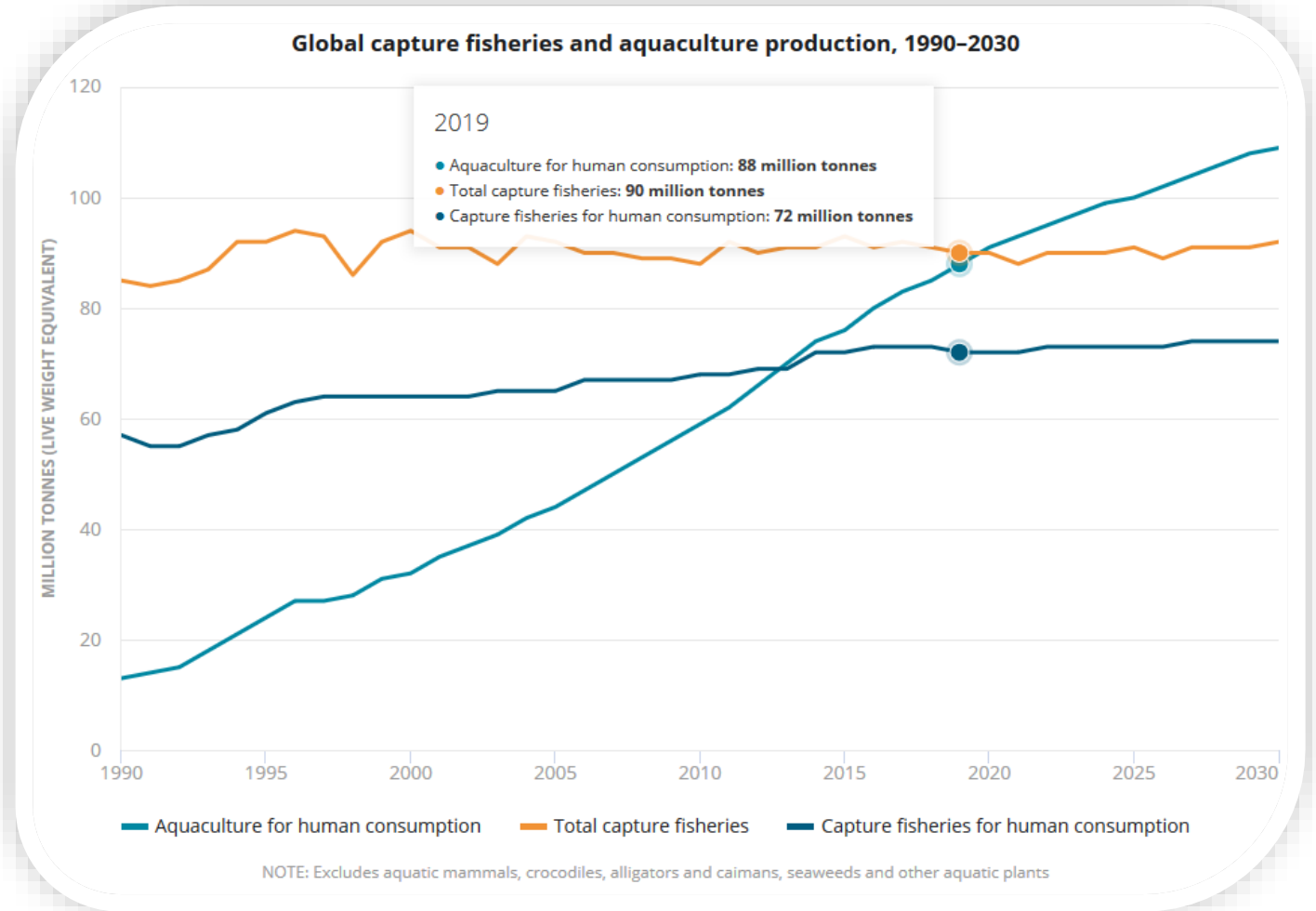




# WHERE DOES OUR SEAFOOD COME FROM?



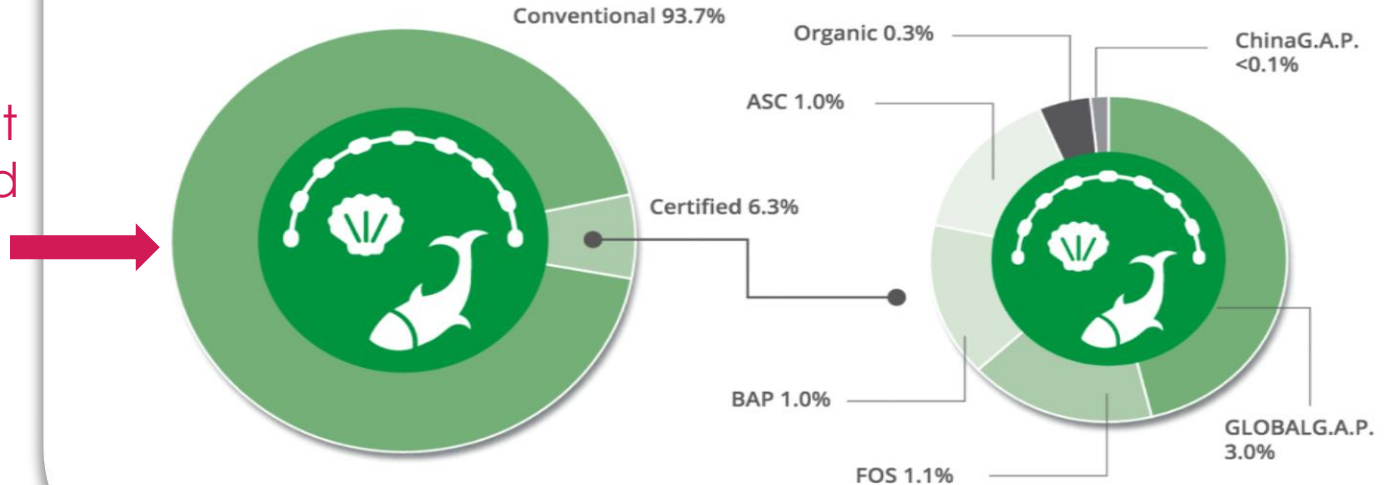
Source: FAO (2018): The State of World Fisheries and Aquaculture 2018

# CERTIFIED AQUACULTURE WORLDWIDE

Figure 2.9 Certified vs. conventional aquaculture seafood production (years for data listed in source note)

Certified aquaculture accounted for just over 6 per cent of total aquaculture production in 2015. GLOBALG.A.P. accounted for almost half of all certified aquaculture production, while BAP, ASC and FOS shared near-equal portions of the remainder.

Does the non-certified segment implements good aquaculture practices, including social sustainability?



Data years: ASC, 2015; BAP, 2013; ChinaG.A.P., 2013; Conventional, 2013; FOS, 2014; GLOBALG.A.P., 2015; Organic, 2013.

Sources: FAO Fishstat, 2015; ASC, BAP, ChinaG.A.P., FOS, GLOBALG.A.P., Organic, personal communication, 2015.



**GLOBALG.A.P.**

# THE GLOBALG.A.P. AQUACULTURE STANDARD

Caring for Consumers - Responsible Sourcing at All Stages of Production



COMPOUND FEED



HATCHERY



GROW-OUT



HARVEST

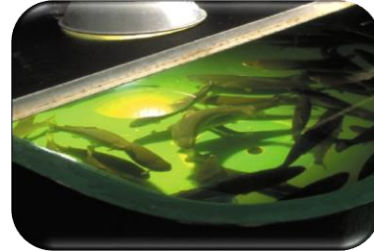
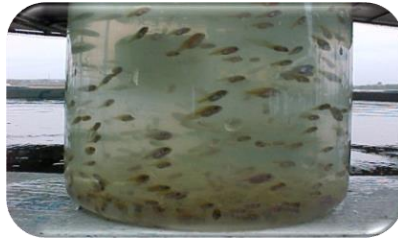


POST-HARVEST

**Covers Food Safety, Animal Welfare, Workers' Welfare, Environment, Traceability and Key Sustainability Aspects at All Stages of Production**

# GLOBALG.A.P. AQUACULTURE CERTIFICATION

Applicable for All Types of Productions Systems for Finfish, Crustaceans & Molluscs



COVERS ALL SPECIES OF  
FINFISH, CRUSTACEANS  
AND MOLLUSCS





# GLOBALG.A.P. A ROBUST AQUACULTURE STANDARD

GLOBALG.A.P. Aquaculture Standard supports farmers to implement criteria established by the **FAO Technical Guidelines** on aquaculture certification.

- Strong governance: through 3rd Party Accredited Certification System
- The 4 FAO pillars: through detailed, comprehensive, user friendly criteria



GOVERNANCE

Food  
Safety

Animal Health  
and Welfare

Environmental  
Integrity

Socio-  
Economic  
Aspects

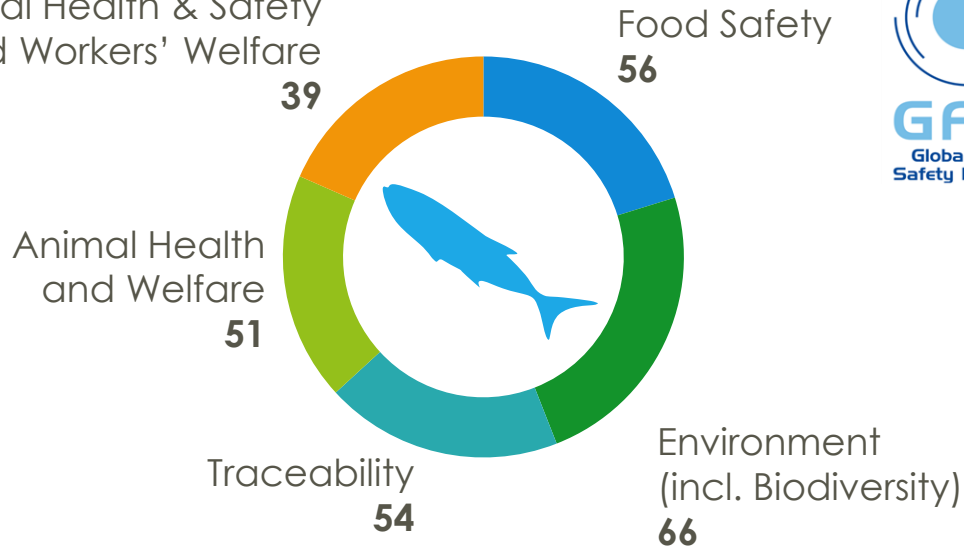
# FARMS NEED TO IMPLEMENT CRITERIA RELATED TO: KEY SUSTAINABILITY AREAS



## GLOBALG.A.P. Aquaculture Standard: Holistic Approach

Total number of Control Points (incl. Post-Harvest Handling): 266

→ Workers' Occupational Health & Safety  
→ And Workers' Welfare



# SOCIAL CRITERIA - HISTORY

## **GLOBALG.A.P. (EUREPGAP)**

### **Control Points and Checklist Social Criteria for Shrimp Farming**

English Version  
V1.0-Apr08

Valid from 23rd April 2008

©Copyright: GLOBALGAP c/o FoodPLUS GmbH,  
Spichernstr. 55, 50672 Köln (Cologne), Germany | Tel: +49-221-57993-25; Fax: +49-221-57993-89 | <http://www.globalgap.org>

- Shrimp standard launch in 2008.
- Social criteria developed jointly with Oxfam Novib.
















# GRASP

## GLOBALG.A.P. RISK ASSESSMENT ON SOCIAL PRACTICE



 <b>EMPLOYEES' REPRESENTATIVE(S)</b> A clearly identified employees' representative(s) or an employees' council is elected to represent the interests of the employees to the management.	 <b>WORKING CONTRACTS</b> A valid copy of a signed working contract exists for each employee. All contracts are compliant with applicable legislation and/or collective bargaining agreements.	 <b>ACCESS TO COMPULSORY SCHOOL EDUCATION</b> Children of employees living on the company's production/handling sites have access to compulsory school education.
 <b>COMPLAINT PROCEDURE</b> A complaint and suggestion procedure appropriate to the size of the company is in place and easily available to the employees.	 <b>PAYSLIPS</b> Payslips are provided as documented evidence indicating regular payment of salaries corresponding to the contract clause.	 <b>TIME RECORDING SYSTEM</b> A time recording system is in place that shows working time and overtime on a daily basis for the employees
 <b>SELF-DECLARATION ON GOOD SOCIAL PRACTICES</b> The management and the employees' representative(s) have signed, displayed and put in practice a self-declaration assuring good social practice and human rights of all employees.	 <b>WAGES</b> Wages and overtime payment documented on the payslips/pay registers indicate compliance with legal regulations and/or collective bargaining agreements.	 <b>WORKING HOURS &amp; BREAKS</b> Working hours and breaks documented in the time records comply with applicable legislation and/or collective bargaining agreements.
 <b>ACCESS TO NATIONAL LABOR REGULATIONS</b> The person responsible for the implementation of GRASP and the employees' representative(s) have knowledge of or access to recent national labor regulations.	 <b>NON-EMPLOYMENT OF MINORS</b> Records indicate compliance with national legislation regarding minimum age of employment. No minors are employed at the company.	 <b>GRASP DOCUMENTS</b> Download GRASP Checklists and General Rules at <a href="http://www.globalgap.org/grasp">www.globalgap.org/grasp</a> .

- Committed to Workers' Human and Labor Rights, their Health, Safety and Welfare - compulsory for Version 5.
- Based on ILO core conventions ratified by UN country members.

# NATIONAL INTERPRETATION GUIDELINES FOR SOCIAL CRITERIA

**GLOBALG.A.P. Risk-Assessment on Social Practice (GRASP)**

**GRASP Module – Interpretation for South Africa**

GRASP Module Version 1.3 July 2015

Valid from: 1 July 2015  
Mandatory from: 1 October 2015  
English Version

Developed by NTWG South Africa



- Criteria application complemented with a National Interpretation Guideline country specific.
- Only standard to request this tool to assure local understanding and implementation of legislation.



**2+** Million Metric Tons  
Certified Worldwide



Covers All Species of Finfish,  
Crustaceans & Molluscs

### 32 FINFISH SPECIES CURRENTLY CERTIFIED<sup>(1)</sup>

Adriatic Sturgeon .....	[ <i>Acipenser naccarii</i> ]	Pangasius Tra .....	[ <i>Pangasianodon hypophthalmus</i> ]
Atlantic Halibut .....	[ <i>Hippoglossus hippoglossus</i> ]	Pink Dentex .....	[ <i>Dentex gibbosus</i> ]
Atlantic Salmon .....	[ <i>Salmo salar</i> ]	Pompano .....	[ <i>Trachinotus blochii</i> ]
Barramundi .....	[ <i>Lates calcarifer</i> ]	Rainbow Trout .....	[ <i>Oncorhynchus mykiss</i> ]
Bluespotted Seabream .....	[ <i>Pagrus caeruleostictus</i> ]	Red Drum .....	[ <i>Sciaenops ocellatus</i> ]
Brook Trout .....	[ <i>Salvelinus fontinalis</i> ]	Red Porgy .....	[ <i>Pagrus pagrus</i> ]
Cobia .....	[ <i>Rachycentron canadum</i> ]	Redbanded Seabream .....	[ <i>Pagrusauriga</i> ]
Coho Salmon .....	[ <i>Oncorhynchus kisutch</i> ]	Redspotted Grouper .....	[ <i>Epinephelus akaara</i> ]
Common Dentex .....	[ <i>Dentex dentex</i> ]	Salmon Trout .....	[ <i>Salmo trutta trutta</i> ]
Danube Sturgeon .....	[ <i>Acipenser gueldenstaedtii</i> ]	Senegalese Sole .....	[ <i>Solea senegalensis</i> ]
European Seabass .....	[ <i>Dicentrarchus labrax</i> ]	Sharpnout Seabream .....	[ <i>Diplodus puntazzo</i> ]
Gilthead Seabream .....	[ <i>Sparus aurata</i> ]	Shi Drum .....	[ <i>Umbrina cirrosa</i> ]
Greater Amberjack .....	[ <i>Seriola dumerili</i> ]	Starry Sturgeon .....	[ <i>Acipenser stellatus</i> ]
Large-Eye Dentex .....	[ <i>Dentex macrophthalmus</i> ]	Sterlet Sturgeon .....	[ <i>Acipenser ruthenus</i> ]
Meagre .....	[ <i>Argyrosomus regius</i> ]	Turbot .....	[ <i>Scophthalmus maximus</i> ]
Nile Tilapia .....	[ <i>Oreochromis niloticus</i> ]	White Grouper .....	[ <i>Epinephelus aeneus</i> ]

### 6 CRUSTACEANS & MOLLUSCS SPECIES CURRENTLY CERTIFIED<sup>(1)</sup>

Blue Mussel .....	[ <i>Mytilus edulis</i> ]	Pacific Cupped Oyster .....	[ <i>Crassostrea gigas</i> ]
European Flat Oyster .....	[ <i>Ostrea edulis</i> ]	Giant Tiger Prawn .....	[ <i>Penaeus monodon</i> ]
Mediterranean Mussel .....	[ <i>Mytilus galloprovincialis</i> ]	Whiteleg Shrimp .....	[ <i>Litopenaeus vannamei</i> ]

<sup>(1)</sup> Certification is linked to species specific scientific name.

IMPACT  
on  
species  
certified

## AQUACULTURE CERTIFICATION WORLDWIDE

**29** COUNTRIES WITH AQUACULTURE PRODUCERS UNDER CERTIFICATION



Updated January 2018

Australia  
Chile  
China\*  
Croatia  
Denmark  
Ecuador  
Faroe Island  
France  
Greece  
Honduras

Iceland  
Indonesia  
Ireland  
Isle of Man  
Italy  
Korea (South)  
Mauritius  
Nicaragua  
Norway  
Panama

Peru  
Poland  
Portugal  
Spain  
Tunisia  
Turkey  
United Kingdom  
United States  
Vietnam  
\*Inc. Taiwan



Chain of Custody Certification  
in **21** countries



Aquafeed Certification  
in **30** countries



**15** Accredited  
Certification Bodies



### GFSI RECOGNITION

The only Aquaculture Certification Standard at farm level recognized by the Global Food Safety Initiative



The Global Sustainable Seafood Initiative recognises the GLOBALG.A.P. Aquaculture Certification System V5.1-1 to be in alignment with all applicable Essential Components of the GSSI Global Benchmark Tool V1.0.

IMPACT  
on countries  
currently  
certified

## Up to now: identified social risks in aquaculture

- Overtime (mostly from limit of the 60 hours per week on peak season).
- Living conditions at farm premises.

The nature of a risk assessment motivates farm not to hide information at the time of the inspection considering that the system allows corrective actions in a pre-determined period of time.



GGN Label  
for Certified  
Aquaculture

launched April 2016





# RETAIL & FOOD SERVICE MEMBERS

## LONG-TERM MEMBERS (10+ YEARS)



## MEMBERS



# CONTACT US FOR FURTHER QUESTIONS



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*Thank you very much for your attention!*

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