

# GLOBALGAP INTEGRATED AQUACULTURE ASSURANCE - IAA

**GLOBALG.A.P.**  
The Global Partnership for Good Agricultural Practice

The GlobalGAP IAA Standards are aimed at pre-farm gate operations, i.e. production up to the point of harvest. They are designed to be applied by both small and large scale multinational aquaculture producers.

There is a strong demand from the retail sector for their aquaculture suppliers to be approved under the GlobalGAP IAA standard and FCI is one of only five companies currently accredited to provide GlobalGAP IAA assessment and certification.

The Integrated Aquaculture Assurance standard is currently available for farmed salmonid and shrimp production with other standards for commercially farmed species currently under development, for example farmed Cobia.

FCI has over 15 years experience in auditing aquaculture operations, over 95% of UK based salmon farms are audited annually by FCI auditors.

The company also holds accreditation to certify aquaculture product to the prestigious French Label Rouge standard through its Cahiers des Charges du Saumon Ecosseis Label Rouge and Scottish farmed salmon under its Protected Geographical Indication (PGI) designation.



Food Certification International Ltd, a subsidiary of Food Certification (Scotland) Ltd, is an accredited independent third party certification body that has specialised in the certification of aquaculture, fisheries and seafood products for over 15 years and whose operating, certification and control procedures conform with the requirements of European Standard EN45011 for bodies operating product certification systems.



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## MSC SUSTAINABLE FISHING STANDARD

The Marine Stewardship Council (MSC) is an independent, global, non-profit organisation whose role is to recognise, via a certification programme, well-managed and sustainable fisheries.

At the centre of the MSC is a set of Principles and Criteria for Sustainable Fishing which is used as a standard in a third party, independent and voluntary certification programme. The MSC standard consists of three principles which consider:

1. Status of the target fish stock.
2. Impact of the fishery on the ecosystem.
3. Performance and effectiveness of the fishery management system.

The MSC fishery assessment process can be used to certify wild caught marine and freshwater species.

FCI has already completed a number of pre- and full assessments for a wide range of large and small scale fisheries. Using our experience we can assist fishery clients in making the path through the exacting assessment process as smooth and cost effective as possible.

If the MSC standard is of interest to your company or organisation please contact us for an information pack. Further information can also be gained from the MSC website at [www.msc.org](http://www.msc.org).



## MSC CHAIN OF CUSTODY STANDARD

The MSC promotes fish products that are sourced from certified sustainable fisheries and encourages consumers and seafood buyers to ask for and purchase MSC fish wherever possible.

MSC approved fish products are controlled through the use of the MSC eco-label to ensure that where it is displayed, the labelled product is only from a certified fishery.

The MSC requires each business which takes ownership of an MSC product in the chain from dockside to point of sale to ensure that MSC products can be independently traced through each business and process. To do this a company must apply for assessment and certification to the MSC's Chain of Custody (CoC) Standard.

FCI has many years experience in auditing traceability and control systems in the fish and seafood processing sectors and is accredited to provide assessment and certification for all businesses (primary and secondary processors, distribution, wholesale, retail, restaurants etc.) who wish to use the MSC logo.

Where relevant for those businesses that also require BRC certification, FCI can provide a cost effective combined MSC CoC / BRC audit during the same audit.

## BRITISH RETAIL CONSORTIUM GLOBAL STANDARD FOOD SAFETY

Developed by the British Retail Consortium (BRC) its Global Standard for Food Safety has now been implemented by processing businesses in all food sectors across the world.

The Standard has been developed to specify the safety, quality and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations with regard to legal compliance and protection of the consumer.

Increasingly seafood related processing businesses are implementing BRC certification and thereby benefiting from:

- Better access to your markets in the UK & Europe
- Strengthened relationships with retailers
- Increased transparency
- Reinforced customer confidence
- Due diligence support

FCI is accredited and approved by the BRC to provide certification of fish and seafood related products.

Further details on the BRC Global Standard for Food Safety can be found at [www.brc.org.uk](http://www.brc.org.uk).



Email FCI on [info@foodcertificationinternational.com](mailto:info@foodcertificationinternational.com) for a quote tailored to your company's requirements



Visit us on [www.foodcertificationinternational.com](http://www.foodcertificationinternational.com) for further information