



MARINE STEWARDSHIP COUNCIL (MSC) CERTIFICATION



BUILDING TRUST WITH INTERNATIONAL FISH & SEAFOOD SUSTAINABILITY STANDARDS

Fish and seafood provides an important food source, as well as a livelihood, to millions of people around the world. Wild caught fish is used as both a food and as a feed, so ensuring its continuing availability is crucial to the welfare of people and the planet in general. Over recent decades it has become apparent that due to over fishing and harmful fishing practices fish stocks are depleting and ocean habitats are being damaged. Ensuring the sustainability of the industry and protecting the marine environment requires coordinated efforts. If fish stocks are not properly managed in a sustainable way there is no future for the fish and seafood industry and people around the world will suffer as a result.

SGS

THE MSC CERTIFICATION PROCESS

MSC FISHERIES CERTIFICATION

A team of experts assesses the applicant fishery. As the assessment covers stock, environmental impact and fishery management the team includes an expert in each of these areas as well as a lead auditor and usually consists of a minimum of three people.

Following the assessment two peer reviewers verify the findings. At different stages of the certification process stakeholders are actively invited to submit comments. Each assessment is individually tailored for the fishery in question. A work schedule is developed that outlines timings and responsibilities

with stakeholder input and publication periods at set times. The whole process takes anywhere between 9 and 18 months, depending on the operations being assessed. Surveillance audits are required during the certificate validity, with the full auditing process executed every five years.

7 STEPS TO CERTIFICATION

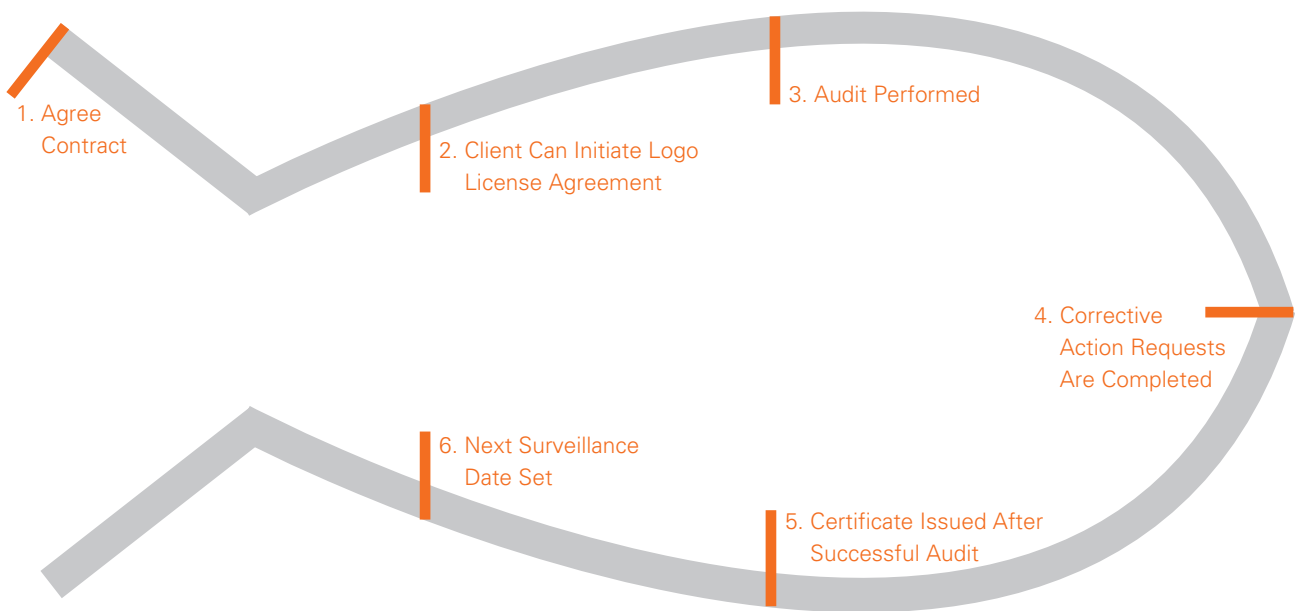


MSC CHAIN OF CUSTODY CERTIFICATION

An SGS expert auditor performs the chain of custody assessment, which can be combined with other food certification audits. After which, the report is prepared and the final decision on certification is issued.

The frequency of surveillance audits is determined by the perceived level of risk to the integrity of the MSC certification; with organisations being reviewed either every 6, 12 or 18 months. The full auditing process is repeated every

three years. The auditing process covers quality management systems as well as traceability systems to verify identification of certified products and ensure there is no substitution occurring of certified products with non-certified products.



THE BENEFITS OF MSC CERTIFICATION



SGS has been assessing fisheries and the chain of custody against MSC standards since their inception. We have the expertise to conduct the auditing process efficiently, guiding your organisation in achieving its sustainability goals.



THE BENEFITS

Holding the MSC certification, thus meeting the requirements and operating in a chain of custody in which all organisations are doing the same, means that you can guarantee your MSC labelled product comes from an MSC certified sustainable fishery. Similarly you are ensuring that the mislabelling of fish and seafood is avoided and that there are no species substitution issues.

At the same time, the MSC ecolabel differentiates your products from those of your competitors and provides you with evidence for your customers and consumers that you operate sustainably. As the public becomes ever more aware of the need for sustainable sourcing in the fish and seafood industry the MSC ecolabel and certification is the reassurance they need. At the same time the internationally recognised MSC certification may open up new markets for your organisation or give you the opportunity to gain preferred supplier status or a higher price point based on consumer demand for sustainably sourced seafood.

WHY SGS?

SGS is the world's leading inspection, verification, testing and certification company. Recognised as the global benchmark for quality and integrity, we employ over **70,000 people** and operate an international network with over **1,350 offices** and **laboratories** around the world.

Our comprehensive food industry solutions combine audit, certification, and testing services with analysis, inspection, training and technical expertise. Either through stand-alone services or with an integrated package, we support you in continuously improving your culture of food safety, quality and sustainable development. We deliver outstanding value at every stage of your projects and ensure that you benefit from our rapid turnaround times, value-based pricing, technical assistance, and key account management.

With a presence in every single region around the globe, our people speak the language and understand the culture of the local market while operating globally in a consistent, reliable and effective manner. SGS has a harmonised approach to delivering services, leveraging the largest independent network of food experts in the world.

To learn how SGS can help you with MSC Certification visit: www.sgs.com/foodsafety or contact us at: foodsafety@sgs.com for more information.

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WHEN YOU NEED TO BE SURE

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