



SEAFOOD SERVICES

THE POPULARITY OF SEAFOOD HAS NEVER BEEN GREATER WITH CONSUMERS

While wild resources have dwindled in the oceans, farm-reared supplies have increased more than proportionately. Aquaculture will provide more than 60% of all aquatic production by 2030. At present, 70% of all salmon consumed worldwide comes from fish farms, often sourced and processed from countries very far from the dinner table. This exposes global seafood supply chains to an increased probability of risks occurring from their sourced products. Such risks can be significantly diminished by implementing preventative methods to improve not only the safety and quality but also the responsible sourcing of seafood products.

SGS offers a wide range of solutions covering the entire supply chain assisting fish farmers, processors, traders and retailers. With a comprehensive range of **independent inspection, testing, certification and technical support services** specific for the seafood sector, we help companies worldwide to monitor and validate safety, quality, compliance and sustainability.

SELECTING THE RIGHT SUPPLIER IS CRITICAL IN THE SUCCESSFUL SOURCING OF SEAFOOD

SGS can assist in verifying the capability of your supplier to meet contractual conditions for quantity and quality as well as sustainable, environmental and social requirements. Regular assessments performed by SGS will help you continually monitor your

food safety management system and processes. This improves the reliability of your internal operations, it helps meet customer requirements, and increases your overall performance. You will also most likely gain a significant improvement in stakeholder motivation, commitment and understanding of their responsibility concerning food safety.

Our goal is to partner with our clients to develop tools that help identify and mitigate risks and improve efficiencies so to continually meet their customers requirements. SGS regularly engages with governments, public and private organisations on both economic and safety issues. We maintain an advisory role to our clients in these matters. From early stage development of SE Asia farming operations, to our global inspection, audit and laboratory network, our seafood expertise is well known and highly accessible to you.



SEAFOOD SAFETY SYSTEM VERIFICATION

INSPECTION

Our global network of inspection centres has capabilities to monitor seafood consignments in the following ways:

- Pre-production hygiene inspections
- Initial and during production checks
- Final random inspection (pre-shipment)
- Container inspection/temperature monitoring and loading supervision
- Fishing vessel catch verification

TESTING

SGS has a global network of food testing laboratories situated where you need them most – where your hatchery, fish farmer, processor or importer is located. Depending on the laboratory we can perform some or all of the following tests:

SENSORY & PHYSICAL EXAMINATION

- Appearance, tightness and inner surface condition
- Count and size
- Defects
- Foreign materials
- Net mass and component parts relationship
- Sensory analysis (odour, flavour, colour, texture)
- Temperature
- Weight (gross, net & thawed)

MICROBIOLOGICAL TESTING

- Total plate count
- Total coliforms
- Faecal coliforms
- *Escherichia coli*
- Yeast and mould count
- *Staphylococcus aureus*
- Anaerobic sulphite reducing *Clostridia*
- *Listeria monocytogenes*
- *Salmonella*
- *Shigella*
- *Vibrio* species

CHEMICAL TESTING

- Moisture content
- Protein content
- Moisture/protein ratio
- Fat content and fatty acid composition
- Sodium chloride content
- Histamine
- Indoles
- Hydrogen sulphide
- Antibiotic residues
- Pesticides
- GMO's
- Melamine and cyanuric acid
- Phosphate and polyphosphates
- Sulphite
- Heavy metals
- Species identification
- Dioxins and PCBs (polychlorinated biphenyls)
- TVBN (total volatile basic nitrogen)
- Water and effluent

SEAFOOD SUPPLY CHAIN CERTIFICATION



CERTIFICATIONS AND AUDITS

Consumer confidence that seafood is safe, clean and comes from a sustainable source is vital to the well being of the seafood industry and the millions of jobs it supports. As a result there have been many standards developed to improve management practices in all aspects of the global seafood supply chain.

Seafood certification standards encourage confidence in seafood for human consumption. In the long term they provide seafood businesses with the motivation to implement integrated management systems for seafood safety, quality, traceability, and sustainability, ensuring their long term survival.

SGS, an international leader in certification is accredited to help certify your operations to the following standards:

- Aquaculture Stewardship Council Chain of Custody (ASC CoC)
- British Retail Consortium (BRC)
- GAA Best Aquaculture Practices (BAP)
- GLOBALG.A.P Aquaculture
- International Featured Standard (IFS)
- ISO 22000, ISO 9001, ISO 14001, FSSC 22000, OHSAS
- Marine Stewardship Council Chain of Custody (MSC CoC)
- Safe Quality Food (SQF)
- Seafood HACCP

SUSTAINABILITY

SGS is a leading certification body and testing laboratory for the Global Aquaculture Alliance (GAA) Best Aquaculture Practice standard. Along with the GAA, SGS helps feed mills, hatcheries, farms and processing plants meet environmentally and socially responsible aquaculture standards. Our laboratory network offers testing expertise for product, water, effluent and environmental monitoring programs.

SGS is a recognised authority for monitoring the seafood supply chain against internationally recognised **social accountability standards**. Our client engagements have expanded from the traditional farm, and manufacturing sectors to the vessels and labour agencies. This level of increased supply chain transparency has increased our client's ability to manage its international risks.

SGS is involved with the Marine Stewardship Council (MSC) which is an international organisation set up to promote well-managed fisheries and responsible fishing practices worldwide. SGS was one of the first accredited certification bodies and is a market leader in providing MSC Chain of Custody certification.

SGS is also Chain of Custody accredited for the Aquaculture Stewardship Council (ASC) and continues to monitor the development of the Aquaculture Stewardship Council (ASC) farming certification. 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. Through its consumer label, the ASC promotes certified responsibly farmed products in the marketplace.

SGS will offer the GLOBALG.A.P Aquaculture standard as the market for aquaculture certification expands. The GLOBALG.A.P approach includes food safety, legal compliance, worker's occupational health and safety, animal welfare, and environmental and ecological care. The new GGN number on product packaging provides consumers with information about the farm that produced the product.

Broadening our value to the seafood industry, SGS sustainability experts work with seafood industry customers to assess the environmental impacts of products throughout the life cycle to reduce the energy inputs and emission outputs. Following an environmental assessment, solutions can then be implemented to reduce impact, and market the more environmentally friendly products.

CONSULTING SERVICES

- Data management
- Labelling
- Nutritional analysis
- Packaging
- Regulatory requirements
- Shelf life studies
- Supply chain management platform, Transparency-One

CONTACT OUR EXPERTS

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For more information on SGS Food Safety Solutions please visit www.foodsafety.sgs.com

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WHEN YOU NEED TO BE SURE

