

EXPERTS IN MSC CERTIFICATION



Photo by Dr Stephen Leporati

bio.inspecta's Centre for Seafood Certification works with those in the seafood industry with an ambition to demonstrate their credentials through certification against global best practice sustainable seafood standards — Marine Stewardship Council (MSC), Aquaculture Stewardship Council (ASC), and MSC Chain of Custody (CoC).

For us, seafood sustainability is a fundamental, and necessary, environmental, and social endeavour, which also supports commercial success. Our mission is to be part of the food security solution — enhancing the seafood industry to operate under the highest sustainability standards available globally today, protecting communities and the world around us.

To become MSC certified, a fishery must be assessed by an accredited, independent Conformity Assessment Body (CAB). **bio.inspecta is a qualified CAB with highly experienced assessors across all three MSC sustainability principles.**

BENEFITS OF MSC CERTIFICATION

- ✓ **Meet the gold standard for protecting the environment.** Poorly managed and operated fisheries can cause a significant impact on their target species and the broader environment. MSC certification confirms your fishery is sustaining resources and livelihoods for future generations.
- ✓ **Use of the recognised ecolabel.** Your catch can be sold with the MSC label — the world's most recognised sustainability benchmark for wild-caught seafood.
- ✓ **Meet buyer demand for certified products.** 71% of seafood consumers across 23 markets believe retailers' and brands' claims about sustainability and the environment need to be clearly labelled by an independent organisation*.
- ✓ **Gain access to new markets.** Due to rapidly increasing consumer demand for sustainable seafood, some of the world's largest retailers have made commitments to supply it, with MSC and ASC products being preferentially sourced.
- ✓ **Earning potential & enhanced commercial conditions.** Certified producers often report more stable and better contract conditions for their certified products. 56% of global seafood consumers report being willing to pay more for seafood from a certified sustainable fishery*.
- ✓ **Safeguard jobs through good management practices.** A sustainable business means stability and positive social impacts for its employees.

*Survey conducted by independent research and strategy consultancy, GlobeScan. 2020



Photos by Paul Einerhand on Unsplash

OUR MSC SERVICES

bio.inspecta offers the full range of assessment services, including:

PRE-ASSESSMENT

A pre-assessment is an optional and confidential preliminary review to inform whether a fishery is ready to enter MSC full assessment. Compared to a full assessment, a pre-assessment is less intensive and shorter, approximately four months, and therefore costs less.

FULL ASSESSMENT

A full assessment is a process of formally assessing a fishery to determine if it meets the MSC standard. The assessment process provides opportunities for stakeholder input and includes an on-site audit. Assessments will commonly take around twelve months. An MSC fishery certificate is valid for five years, over which time four annual surveillance audits are performed.

FISHERY IMPROVEMENT PROJECT SERVICES

A Fishery Improvement Project (FIP) transforms a fishery in need of improvement. These formal projects identify gaps in a fishery's management and operation; and implement a time-bound and transparent plan to improve to a sustainable level. bio.inspecta provides a number of services in relation to FIP's including pre-assessments, development of action plans and progress verifications.

MSC CHAIN OF CUSTODY

MSC Chain of Custody (CoC) certification provides credible assurance that products sold with the MSC or ASC ecolabel originated from a certified fishery or farm and can be traced through the supply chain to a certified source. bio.inspecta is an accredited and experienced CoC auditor.



WHAT IS THE MARINE STEWARDSHIP COUNCIL?

The Marine Stewardship Council is an independent not-for-profit organisation that sets the most internationally recognised standard for sustainable fishing.

The MSC fisheries standard comprises requirements that a fishery must meet to achieve certification. The standard has been developed over many years of collaboration with scientists, conservation groups and the fishing industry. The MSC fisheries standard is based on three principles reflecting science and best practice management.

MSC certification means sustainable fisheries can use the MSC ecolabel and be recognised and rewarded in the marketplace, giving assurance to consumers that this seafood comes from a well-managed and sustainable source.

MARINE STEWARDSHIP COUNCIL'S PRINCIPLES

Principle 1: Sustainability of Stocks - Fisheries must operate in a way that allows fishing to continue indefinitely, without over exploiting the resource.

Principle 2: Ecosystem Impacts - Fishing operations need to be managed to maintain the structure, productivity, function and diversity of the ecosystem upon which the fishery depends, including other species and habitats.

Principle 3: Effective Management - Fisheries need to meet all local, national and international laws and have an effective management system in place.

LEARN MORE

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