

## EXPERTS IN ASC CERTIFICATION

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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 — Aquaculture Stewardship Council (ASC), Marine Stewardship Council (MSC) 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 ASC certified, a farm must be assessed by an accredited, independent Conformity Assessment Body (CAB). **bio.inspecta is a qualified CAB with highly experienced assessors across a diverse range of species and geographies, from bivalves to finfish and from the Pacific to the Atlantic Oceans.**

### BENEFITS OF ASC CERTIFICATION

- ✓ **Protecting the environment.** Coods for future generations.
  - Use of the recognised ecolabel.** Your product can be sold with the ASC label — the world's most recognised benchmark for responsible aquaculture.
- ✓ **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.
- ✓ **Safeguard jobs through good management practices.** A sustainable business means stability and positive social impacts for its employees.
- ✓ **Demonstration of social responsibility.** Social responsibility is central to ASC certification and the public nature of reports enables consumer confidence. By demonstrating good community communication and workplace conditions, a farm can strengthen its social licence.

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



Photos by Dr Stephen Leporati

## OUR ASC 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 farm is ready to enter ASC full assessment. Compared to a full assessment, a pre-assessment is less intensive and shorter, approximately three months, and therefore costs less.

### FULL ASSESSMENT

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

### AQUACULTURE IMPROVEMENT PROJECT SERVICES

An Aquaculture Improvement Project (AIP) transforms an aquaculture operation in need of improvement. These formal projects identify gaps in a farm's management and operation; and implement a time-bound and transparent plan to improve to a responsible standard. bio.inspecta provides a number of services in relation to AIP'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 AQUACULTURE STEWARDSHIP COUNCIL?

The Aquaculture Stewardship Council is an independent not-for-profit organisation that sets the global benchmark in best practice and responsible aquaculture.

The ASC has developed standards for a wide range of seafood types. Each standard sets the requirements that a farm must meet to claim that its products are responsibly produced. The standard's ASC ecolabel offers farmers a way to confirm sustainable practices and means responsibly produced products can be recognised and rewarded in the marketplace, giving assurance to consumers that this seafood is from a well-managed and sustainable source.



### AQUACULTURE STEWARDSHIP COUNCIL'S STANDARDS

- |                    |                             |
|--------------------|-----------------------------|
| • Abalone          | • Seabass, Seabream, Meagre |
| • Bivalves         | • Seriola and Cobia         |
| • Flatfish         | • Shrimp                    |
| • Freshwater Trout | • Tilapia                   |
| • Pangasius        | • Tropical Marine Finfish   |
| • Salmon           | • ASC-MSC Seaweed           |


## LEARN MORE

To discuss how bio.inspecta can assist you, please contact **Jo-anne McCrea**

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