

## EXPERTS IN CHAIN OF CUSTODY CERTIFICATION



Photo from Pixabay

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 CoC certified, an organisation must be assessed by an accredited, independent Conformity Assessment Body (CAB). **bio.inspecta is a qualified CAB with highly experienced assessors across MSC, ASC and MSC CoC.**

### BENEFITS OF MSC CHAIN OF CUSTODY CERTIFICATION

- ✓ **Meet growing consumer 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, 65% believe we must consume seafood only from sustainable sources\*.
- ✓ **Use of the globally recognised ecolabels.** Certificate holders can access the MSC and ASC ecolabels to demonstrate they buy and sell seafood from a sustainable source.
- ✓ **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.
- ✓ **Support organisations that are producing sustainable seafood.** Selling and promoting certified seafood supports fishing communities and industries working hard to operate sustainably to ensure your business has a product to sell into the future.
- ✓ **Demonstrate that your business is well-managed.** Achieving certification informs your customers that you meet the world's best practice standard in traceability and that you are providing them with sustainable seafood.
- ✓ **Access to a diverse range of quality products.** Choose from more than 100 species of wild-caught seafood from thousands of certified suppliers.

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



Photos from Paul Einerhand on Unsplash and Dr Stephen Leporati



## WHAT IS MSC CHAIN OF CUSTODY?

Businesses that wish to show their consumers and clients that they are buying and selling MSC and ASC certified seafood must have MSC CoC certification. MSC CoC provides credible assurance that products sold with the MSC or ASC ecolabel originated from a certified fishery or aquaculture operation. Certification ensures seafood can be traced through the supply chain to the certified source.

## CHAIN OF CUSTODY STANDARDS

There are three CoC standards to provide for the variety of seafood operations seeking certification:

### DEFAULT VERSION

Applies to an organisation with a single site or numerous sites that handle or trade certified products. Each site is individually audited.

### CONSUMER-FACING ORGANISATION

Applies to an organisation that serves or sells seafood directly to the final consumer. Consumer-facing organisations such as retail or food service can be single or multi-sites.

### GROUP STANDARD

Applies to an organisation with many sites and to groups of individuals that join together to achieve certification in a cost-effective way. The group designates a central office that establishes internal controls and is responsible for ensuring site compliance. A single certificate is shared across the group.

## WHAT TO EXPECT

bio.inspecta is experienced in Chain of Custody and offers comprehensive auditing under each of the three standards.

The MSC CoC assessment process includes preparatory activities, the audit itself, the report writing and finally the certification decision. If there are no non-conformities, the process could take approximately 30-60 days from the audit date to the certification.

We can provide you with tools to help you understand the Standard and prepare for audit. Please contact us (see below) for our help.

### MSC CoC PRINCIPLES

The CoC audit process will assess the organisation against the five core principles outlined below. When auditing against the Group Version, an additional sixth principle is applied relating to the management of the group.

- Principle 1:** Certified products must be purchased from certified suppliers
- Principle 2:** Certified products are identifiable
- Principle 3:** Certified products are segregated from non-certified
- Principle 4:** Certified products are traceable and volumes are recorded
- Principle 5:** The organisation's management system addresses the requirements of the standard
- Principle 6:** Specific requirements for Group CoC

## LEARN MORE

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

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To discuss the CoC standard and technical details, please contact **Dr Nina Ileva**

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