

## EXPERTS IN ASC 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 — 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.** Confirms your farm is well-managed, sustaining resources and livelihoods 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



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

## LEARN MORE

To discuss how bio.inspecta can assist you, please contact **Kylie Grenfell**

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