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Guide to Sustainability and Responsible Sourcing

In this guide we look at what the terms 'sustainability' and 'responsible sourcing' mean, and how seafood business can apply them in their sourcing decisions

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Summary

This Guide examines the framework for sustainability and responsible seafood sourcing. It introduces and simplifies for non-scientists, the key points on assessment and management of aquatic resources, including aquaculture, certification standards, voluntary codes of conduct and other information sources available. This is designed to enable seafood professionals to gain a better understanding of sustainability and responsible seafood sourcing.

Sustainability is defined as meeting the needs of the present without compromising the ability of future generations to meet their own needs. In wild capture fisheries, assessments of sustainability arise from the development of fisheries science which enables an understanding of the trends and optimal exploitation of these resources and fisheries' effects on the environment. For aquaculture, there are a number of global, regional and national initiatives aimed at improving and maintaining sustainable production.

'Responsibility' relates to human behaviour concerned with the management of fishery resources. In order to provide a framework for responsible fisheries the UN Food and Agriculture Organization (FAO) has developed a Code of Conduct for responsible fishing. The overriding objective of this Code is the long-term sustainable use of fisheries resources (including aquaculture). The responsibility for implementing this voluntary Code resides with governments, in co-operation with their seafood industries and fishing communities. There is a recognition the two terms are linked – where responsible behaviour can lead to enhanced sustainability performance.

There are a number of frameworks available to provide guidance through the complexities and details of stock assessment, fisheries management and aquaculture practices. These range from voluntary codes of conduct, where the seafood buyer is responsible for assessing risks, to third-party certification schemes where the fishery or farmed production is assessed against external standards by experts.

Where there is a perceived need to improve practice, this can be done through a Fisheries Improvement Project (FIP) or an Aquaculture Improvement Project (AIP). These projects are collaborations between buyers, industry members, governments, and other parties such as environmental Non-Governmental Organisations (eNGOs) aimed at improving the sustainability of the fishery or farm system; in many cases aiming at improvement to a level where third-party certification is possible.

This Guide lists the sources of information available, from Seafish and elsewhere, to enable seafood buyers to understand sustainability and responsible sourcing concepts and apply as appropriate to their business.

Increasingly social responsibility, including food security and the 'ethical' aspects of human welfare, equity and basic human rights are also becoming significant issues. This Guide briefly outlines trends and sources of information in this field.

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Glossary of Acronyms

Term	Definition
AIP	Aquaculture Improvement Project: designed to improve an aquaculture operation often aimed at third party certification
ASC	Aquaculture Stewardship Council; sets standards for third party certification of aquaculture operations
BSI	British Standards Institute
CAB	Conformity Assessment Body; Assesses fisheries or aquaculture operations against certification standards
CEFAS	Centre for Environment, Fisheries and Aquaculture Sciences; UK Government Agency responsible for fisheries assessment and marine environmental science
EEZ	Exclusive Economic Zones: area between coast and the 200-mile limits or the median line between jurisdictions where States have rights to exploit marine resources including fish stocks
eNGO	Environmental Non-Governmental Organisation
FAO	Food and Agriculture Organization of the United Nations
FIP	Fisheries Improvement Project; designed to improve fisheries management often aimed at third party certification
GSA	Global Seafood Alliance: not-for-profit organization seeking to provide comprehensive, credible seafood supply chain assurances while addressing gaps in seafood certification.
GSSI	Global Sustainable Seafood Initiative; A public-private partnership which benchmarks seafood certification schemes
ICES	International Council for Exploration of the Sea; intergovernmental marine science organization, providing impartial evidence on the state and sustainable use of our seas and oceans.
IUU Fishing	Illegal, Unreported or Unregulated Fishing
MSC	Marine Stewardship Council; sets standards for third party certification of fisheries
MSY	Fishing at maximum sustainable yield (MSY) aims to catch the maximum quantity of fish that can safely be removed from the stock while maintaining its capacity to produce sustainable yields in the long term.
PAS	Publicly Available Specification from the BSI defines good practice for a product, service, or process.
RASS	Risk Assessment for Sourcing Seafood; a Seafish risk assessment method which helps commercial seafood buyers to make an informed judgement on the environmental risks associated with sourcing wild caught seafood.
RFMO	Regional Fishery Management Organisation; International organisations through which States co-operate on fishery management
RFVS	Responsible Fishing Vessel Scheme; operated by GSA designed to provide third-party assurance of operational good practice for fishing vessels from capture to the quay, in line with internationally agreed protocols and guidelines.
SSC	Sustainable Seafood Coalition; a group of major retailers, processors and seafood businesses across the UK supply chain operating a voluntary code of conduct on environmentally responsible fish and Seafood sourcing
SSCI	Sustainable Supply Chain Initiative; promotes good social and environmental practices in global supply chains by benchmarking third-party auditing and certification schemes and recognizing robust schemes.

Term	Definition
TESS	Tools for Ethical Seafood Sourcing; Seafish web resource designed to help businesses address social responsibility challenges
UN	United Nations
UNCLOS	United Nations Convention on the Law of the Sea; defines the rights and responsibilities of nations with respect to their use of the world's oceans
UNFSA	United Nation Fish Stocks Agreement; Agreement for the Implementation of the Provisions of the UNCLOS relating to the conservation and management of shared stocks
WWF	World Wide Fund for Nature

1 Definitions

The terms 'sustainability' and 'responsibility' can have different meanings dependent on context. In a fisheries context, these terms have evolved over the years. In the context of this Guide, 'sustainability' relates to the status and trends of the living aquatic resources, and the fisheries that economically dependent on them. 'Responsibility' relates to human behaviour concerned with the capture or and management of fishery resources.

There is a recognition the two terms are linked – where responsible behaviour can lead to enhanced sustainability performance.

1.1 Sustainability

There are many definitions of sustainability, but the simplest and most all-encompassing is from the Brundtland Report 'Our Common Future' (UN, 1987) which defines sustainable development as:

"Development that meets the needs of the present without compromising the ability of future generations to meet their own needs."

In fisheries science terms, this equates to the level at which stocks can be harvested indefinitely (see below). However, the dynamic nature of ecological change, for example, ocean warming due to climate change, complicates the assessment of sustainability.

In fisheries terms, optimal exploitation occurs at the so-called Maximum Sustainable Yield (MSY) - see Guide to Fishing at Maximum Sustainable Yield (Seafish, 2022c). This is now an agreed target of many governments following agreement at the World Summit on Sustainable Development in Johannesburg (2002).

1.2 Responsible sourcing

An important principle of the Food and Agriculture Organization (FAO) of the United Nations (UN) voluntary Code of Conduct for Responsible Fisheries (1995); ('The FAO Code'), General Principles Article 6.1:

"The right to fish carries with it the obligation to do so in a responsible manner so as to ensure effective conservation and management of the living aquatic resources."

The FAO Code is a collection of principles, goals and elements for action by fisheries authorities, with the overriding objective being the long-term sustainable use of fisheries resources (including aquaculture). The responsibility for implementing this voluntary Code resides with governments, in co-operation with their seafood industries and fishing communities.

In the latest State of World Fisheries and Aquaculture report (SOFIA, 2021), the FAO highlights the critical importance of fisheries and aquaculture for the food, nutrition and employment of millions of people, many of whom struggle to maintain reasonable livelihoods. The UN Agenda for 2030 (UN, 2015), sets out a broad vision committed to achieving sustainable development in three dimensions; economic, social and environmental, in a balanced and integrated manner. So, although this Guide largely discusses the stock and environmental assessment aspects, it is clear that the future trends will also include assessments of social and economic change and threat/opportunity (see Section 9; Conclusions and future trends), with the backdrop of a changing climate being a major factor affecting natural ecosystems.

2 Framework of assessment and management

In this section the scientific, technical and legal framework for sustainable fisheries and aquaculture management are outlined.

2.1 Assessments of wild capture fisheries sustainability

MSY is also well established in the United Nations Convention on the Law of the Sea, the UN Fish Stocks Agreement, and the FAO Code (see Section 1.2). However, it is possible to maintain stocks sustainably at fishing pressures other than MSY, therefore enabling managers to take other aspects into account whilst working towards optimum yields at MSY (see Guide to Fishing at MSY; Seafish, 2022c).

Fisheries can exert effects on marine ecosystems such as the impact of fishing gear on habitats and other non-target species, either as a mixed fishery targeting several species, or species caught unintentionally (termed 'bycatch'[1]). Some of these aspects are considered in a similar way to fish stock assessment, where the assessment is made on the basis of whether the effects are sustainable.

However, for many stocks and fisheries, assessment of environmental effects (such as those that are 'data deficient' or 'data limited'), is made via expert judgment, as a substitute for quantitative risk assessments. This should be based on the best scientific knowledge of the fisheries and species concerned. Where data and information are scarce, assessment methods should be designed to include an element of precaution in their advice to management.

2.2 Fisheries Management

Whilst the assessment of biological sustainability is one indicator, it is the actions of the fisheries' managers which affect long-term sustainability. The FAO Code describes characteristics of a responsible management system aimed at improving sustainability, whatever the initial status of the stocks.

Fundamentally, wild capture fisheries target shared resources where competitors, from individual fishers up to nation states, compete to catch their share of the resource. Therefore, the nature of the agreements between the competing parties and the actions they take, such as long-term management plans to recover and maintain stocks in a sustainable condition, are the essential elements of sustainable fisheries' management.

Management agreements are especially important for wide ranging stocks that straddle the 'High Seas'[2] and several countries' Exclusive Economic Zones (EEZs), and they are organised through Regional Fisheries Management Organisations (RFMOs). These are agreements (called "Coastal States' Agreements") in which Governments agree to co-operate to work towards improved fisheries management, see Guide to Fisheries Management (Seafish, 2022a)

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[1] 'Bycatch' is the unintentional capture of a fish or other marine species while fishing for target seafood species. Bycatch is either of a different species, or the wrong sex, or is undersized or juvenile individuals, of the target seafood species.
[2] 'High seas' refer to the open ocean, an area outside the EEZ, territorial seas, or internal waters of any State.

2.3 Responsibly farmed seafood

There are a numerous global, regional and national initiatives aimed at improving and maintaining responsible, sustainable seafood culture. Alongside these are the various independent third-party certification schemes that incorporate and promote environmental, stock welfare, and social best practice. For example, aquaculture there are certification standards such as those developed by Aquaculture Stewardship Council (ASC), and Global Seafood Alliance GSA.

Given the prominence of environmental issues as the development driver of aquaculture standards and certification, there has been a strong emphasis on environmental criteria within them.

For farmed seafood there are certain key elements applicable to an aquaculture facility and its production which ensure its activities are responsibly undertaken, and its potential impacts are minimised:

● A facility should have in place all the legally required authorisations, permissions and monitoring procedures determined by the location. These should be up to date and include documentation relating to the siting, and operational management of the facility. In addition, the facility should be within a managed, defined, and/or zoned aquaculture development area, if such an area has been designated.

● The farm's infrastructure (ponds, cages, feed and chemical stores etc.) should be well designed and maintained to ensure the following: the stock is secure and grown in suitable conditions; pests are minimised; predators are deterred/managed with non-lethal methods; and consumables are properly stored.

● Wastes arising from farms, whether these be veterinary treatments, dissolved nutrients in process water, or packaging from consumables, need to be suitably stored, treated, utilised or responsibly discharged (in accordance with legal obligations) from the facility in such a way as to minimise their effects on the environment.

● The facility should source and grow-on quality seed (post larvae) from trusted and recognised hatcheries. In the absence of hatchery seed, it should use wild seed that is derived from well-managed and sustainable wild populations.

● Where applicable, the facility should use the best commercial aqua-feed available i.e. feeds containing responsibly sourced and traceable marine ingredients;

● The farm should have suitable biosecurity controls in place, and adhere to an up-to-date Health Management Plan to ensure stock welfare, and also have access to qualified veterinary services when required; and

● Farm operations should be undertaken by a well-trained, dedicated individual or team, led by a competent manager. All staff should have the right to decent work and terms and conditions, including a living-wage, and safe and healthy working conditions.

For more information on the key features of a range of aquaculture species see the Seafish Aquaculture profiles

3 Guidance

To assist seafood buyers to make informed decisions, there is a need to distil the complexities and detail associated with such issues as stock assessment, fisheries management and aquaculture practices. In order to do this, there are a number of frameworks available, ranging from voluntary codes of conduct - where the seafood buyer is responsible for assessing compliance - to third-party certification in which the fishery or farmed production is assessed against external standards by experts.

3.1 Voluntary Codes of Conduct

This section focuses on reviewing the voluntary Code of Conduct on 'environmentally responsible fish and seafood sourcing' (whether farmed or wild caught), agreed by the Sustainable Seafood Coalition (SSC) and setting minimum criteria. The SSC is a group of major retailers, processors and seafood businesses across the UK supply chain.

The Coalition has collectively written two voluntary Codes of Conduct one relating to responsible sourcing and the other to making environmental claims. The SSC's 40 members have together developed these two Codes of Conduct (launched September 2014), building trust and ownership in the process.

The SSC Code defines the core elements of responsible sourcing and the environmental claims code defines how these elements should be described to the consumer. 'Responsibility' claims describe a behaviour (e.g. responsibly sourced); whereas 'sustainability' claims describe, for example, the status of the fishery. The SSC is not an 'eco-label' and the logo is not used to label specific products. However, members can use the logo to demonstrate their affiliation with, and to promote the work of, the SSC.

The SSC Sourcing Code requires businesses to have a sourcing policy that describes how responsible sourcing decisions are made in line with this Code. The elements of the Code are:

1. **Traceability:** for wild caught seafood, different fisheries have different management practices and resulting environmental effects, and aquaculture practices vary between locations. Any Illegal, Unreported or Unregulated (IUU) (See Guide to IUU; Seafish, 2022f) seafood on the market must be avoided. It is therefore essential to be able to trace the source of seafood supply back to the capture method and sea area, both from the point of view of responsible sourcing and to ensure that it has been captured legally.

    There is a code of practice developed by the British Standards Institute (BSI) as a Publically Available Specification (PAS), PAS 1550:2017, designed for processors and importers of seafood to avoid sourcing from illegal fishing and depleting fisheries. It was developed with support including from the Environmental Justice Foundation, Oceana, The Pew Charitable Trusts and the World Wide Fund for Nature (WWF).

2. **Transparency:** it is important to clearly communicating responsible sourcing policies to customers and risk assessments to the supply chain, and corresponding responses and improvements.

3. **Risk assessment:** members are expected to carry out their own audit or risk assessment, or use one produced or endorsed by a third-party, based on the method outlined in the SSC Code. This will lead to a low-, medium-, or high-risk outcome, which will form the basis of the purchasing decision. Members should

only source with appropriate engagement and monitoring of progress, as outlined in the decision tree in the SSC Code.

4. **Fishery and/or farm improvements:** where improvements are required to move a fishery or farm system from a medium- or high- to low-risk, the Code outlines how buyers should engage in these efforts. Good practice is to join or initiate a Fisheries Improvement Project (FIP) or an Aquaculture Improvement Project (AIP). These projects are collaborations between buyers, industry members and other parties such as environmental Non-Governmental Organisations (eNGOs) aimed at improving the sustainability of the fishery or farm system; see also fisheryprogress.org which contains a database of information on FIPs worldwide and also Project UK for UK-based FIPs. For aquaculture AIPs and programmes are supported globally by numerous initiatives; for instance ASC has developed its own 'improver programme', to make sure its standards are better understood and more accessible to producers.

The voluntary Code allows SSC members to make a 'responsibility' claim based on its risk assessment and supply chain engagement. However, a 'sustainability' claim can only be made if there is credible third-party certification for the source, including a documented chain of custody for the product, as defined in the certification scheme.

4   Information Sources

There are numerous information sources available for seafood buyers to use in relation to responsible sourcing, ranging from scientific advice from international scientific bodies such as the International Council for Exploration of the Sea (ICES)[3], to the various fish lists produced by eNGOs and other institutions; see Section 10 page 12. Some of these, such as the Marine Conservation Society's Good Fish Guide, or Monterey Bay Aquarium's Seafood Watch, provide relative risk ratings by fish stock and fishing method as a single indicator, representing a combination of assessment, management and environmental information.

5   Seafish resources

To support the UK seafood supply chain on sustainability and responsible sourcing, Seafish has developed a number of information resources. These can be used in the implementation of risk assessments under the voluntary SSC Codes above, or as part of corporate (social) responsibility programmes, see Figure 1.

5.1   Risk Assessment for Sourcing Seafood (RASS)

Seafish's RASS tool was developed to help UK commercial seafood buyers make an informed judgement on the environmental risks associated with sourcing wild caught seafood. The RASS risk assessment method provides information on four risk elements relating to stock status, management; bycatch and habitat. The information is presented as a relative risk score for each of these elements separately, rather than as a single overarching score by fishery. Further information on the RASS method and how it may be implemented can be found on the Seafish website.

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[3] International Council for Exploration of the Sea www.ices.dk

5.2 Sustainable fisheries assessment and management guides

Recognising the need for a shared understanding of how fish stocks are assessed and fisheries are managed; Seafish has produced a series of overviews and guides to fish stock assessment and managment These documents have been designed to explain concepts for non-scientific audiences.

5.3 Fishing gear

The Seafish Fishing Gear Database includes comprehensive information on different types of gear and selectivity measures to mitigate bycatch. For background knowledge on fishing methods see the Seafish Basic Fishing Methods Guide[4].

5.4 Aquaculture Profiles

Seafish's Aquaculture profiles currently provide information on thirteen major species of commercial interest to the UK seafood sector. These profiles include: cultivation methods, governance, environmental effects, diseases and treatments, and standards.

5.5 Tools for Ethical Seafood Sourcing (TESS)

Seafish has developed TESS for those seafood businesses wanting to understand social responsibility and 'what to do', to address associated issues in their supply chain.

5.6 Seafood Issues Groups

Seafish facilitates regular discussion groups for people interested in environmental and socially responsible sourcing of seafood in the UK and globally. The purpose of these groups is to bring people together to find solutions to shared problems, providing the space to discuss the issues facing the seafood industry in the UK.

5.7 Ecological Risk Assessment

Many regional fisheries in the southwest of England rely on data-limited stocks. For these fisheries, Seafish, in collaboration with CEFAS[5] and other parties, has undertaken an Ecological Risk Assessment, covering elements of the ecosystem effects of fishing, as well as fish stock resources. Currently (2022) this work is in the process of being updated and thereafter its wider UK applicability will be assessed.

6 Seafood certification

Through the development of third-party assessment, seafood certification and labelling programmes have become primary tools to enable seafood buyers to recognise those working to best practice and drive improvement throughout the supply chain. The standards used are set by independent organisations such as Marine Stewardship Council (MSC) and ASC.

To become certified, fisheries and aquaculture operations are required to be assessed by accredited independent third-party bodies, known as Conformity Assessment Bodies (CABs), or Certification Bodies. If the fishery or site assessed does not meet the certification criteria, the interested parties may choose to collaborate within a FIP (see above), aimed at long-term improvements and ultimately certification.

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[4] This is currently being undated and will be reprinted in 2021.
[5] Centre for Environment, Fisheries and Aquaculture Sciences www.cefas.co.uk

The Global Sustainable Seafood Initiative (GSSI) is a global platform and partnership of seafood companies, eNGOs, and experts, governmental and intergovernmental organisations.

GSSI's Global Benchmark Tool provides formal recognition of seafood certification schemes that successfully complete a rigorous and transparent benchmark process, underpinned by the FAO Guidelines (FAO, 1995; FAO, 2009; FAO, 2011). The Tool aims to align global efforts to minimise the overall environmental impact of how we produce, catch and supply seafood to meet a growing global demand, and is currently engaged in developing a social benchmarking tool (see Section 9 page 15). Benchmarking has not been carried out for all the seafood certification schemes available. See the GSSI website for a list of those currently recognised under the benchmark.

6.1 Fisheries Improvement Projects

Seafish and MSC are collaborating with organisations across the supply chain on a number of five-year FIPs aimed at working towards MSC certification of selected UK fisheries. These projects include support from fishers, processors, retailers, universities, scientists and government organisations.

These FIPs include North Sea plaice and lemon sole, Western and Channel monkfish, southwest crab and lobster, North Sea, West of Scotland and Irish Sea Nephrops (langoustine) and king scallop fisheries around the UK; for a full list Project UK (projectukfisheries.co.uk)
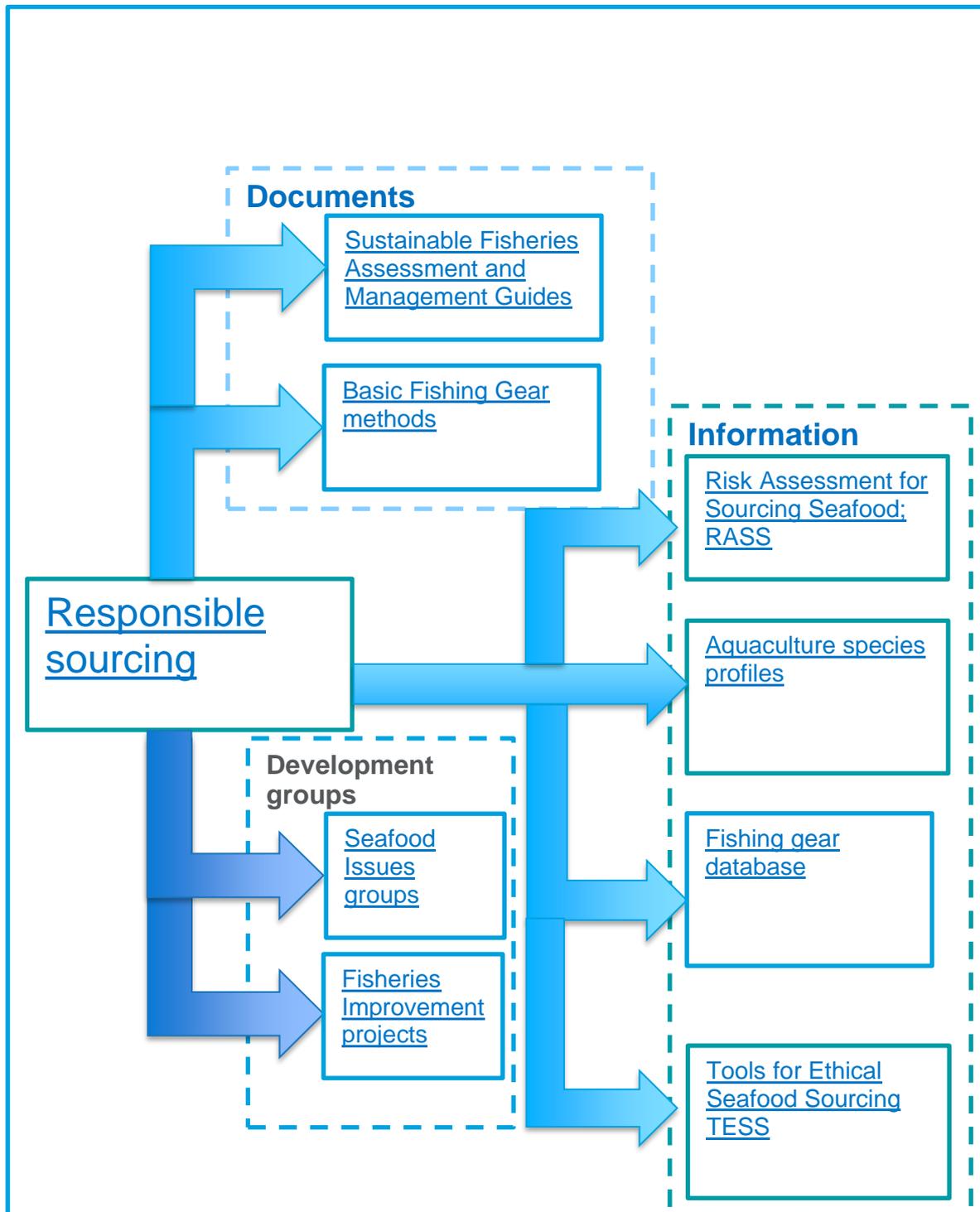
Figure 1 Seafish information resources for responsible sourcing

7   Standards for vessels, aquaculture and processors

The Responsible Fishing Vessel Standard (RFVS), which evolved from the Seafish Responsible Fishing Scheme, the Seafood Processing Standard and the Best Aquaculture Practices Standard are owned and operated by the Global Seafood Alliance (GSA).

The key objective of the RFVS is to provide assurance of fishing vessel operations in their provision of decent working conditions for the crew, by demonstrating good practice from 'capture to the quayside', in line with internationally agreed protocols and guidelines. The Seafood Processing Standard (SPS) is compliant with the Global Food Safety Initiative and the Global Social Compliance.   The Best Aquaculture Practices (BAP) standards cover environmental responsibility, social accountability, food safety and animal welfare.

Information on all these third party audited standards can be found on the Best Seafood Practices website and the Best Aquaculture Practices website.

8   Standards for ports

The Responsible Fishing Ports Scheme is a voluntary programme to certify responsible food safety and operational practices within UK fishing ports. It is an independently audited scheme developed by Seafish covering all port sizes, to demonstrate that a fishing port, and those organisations that operate within it, are following good practice in relevant core areas which include:

- Food Safety and Structural Integrity;
- Port and the Working Environment;
- Care for the Environment;
- Care of the Catch; and
- Traceability.

Further information can be found on the Responsible Fishing Ports Scheme page on the Seafish website.

9   Conclusions and future trends

Given the increased consumer expectations for sustainably and responsibly sourced foods, it is important that seafood professionals understand the underpinning principles and issues, to enable them to make informed business decisions. This Guide summarises the main developments in this field over the past three decades and discusses future trends, particularly relating to social responsibility:

1. Sustainable and responsible sourcing of seafood products based around fisheries science and management has undergone a substantial period of development and growth in recent years, founded on the basis of the FAO Code of Conduct for Responsible Fisheries, and increasing public awareness of sustainability issues. Information sources, voluntary codes and certification schemes have concentrated mostly on the fisheries' management and sustainability criteria.

2. There is a wide range of resources, including those produced by Seafish (see Sections 5 - 8 and others, Section 10) to support decision makers on issues concerning seafood sustainability and responsible sourcing.

3. There are significant opportunities for those involved in the seafood supply chain to become involved in developing their own framework for sustainable and responsible sourcing through voluntary codes of conduct, FIPs and certification of sustainable seafood.

4. Social responsibility, including food security and the 'ethical' aspects of human welfare, equity and basic human rights is a growing field, particularly in relation to the UN Agenda 2030 for Sustainable Development (UN, 2015). The UN Guiding Principles (UNGPs) (2011) marked a turning point, where the responsibility of businesses and governments for people in their supply chains, was clearly defined and accepted globally. Since then, there has been a growth of national level requirements such as the UK Modern Slavery Act (2015), alongside increased NGO and consumer engagement – all factors emphasising the importance of the human rights agenda to business.

5. There has been a growth of platforms bringing businesses together to address social responsibility issues in seafood supply chains. In 2014 Seafish established the Seafood Ethics Common Language Group (SECLG), as an information sharing platform for seafood businesses in the UK to access information on ethical issues affecting their supply chains. In 2017 the Seafood Ethics Action Alliance (SEA Alliance) was formed by like-minded attendees of the SECLG, with the support of Seafish, to understand and address these risks collaboratively.

6. To address the need for benchmarking seafood supply chains, in relation to social issues, the GSSI has set up a collaboration with the Sustainable Supply Chain Initiative (SSCI), to design a seafood specific social benchmarking tool, designed to underpin third party social auditing schemes.

10 Relevant organisations and listings

Inclusion does not imply endorsement by Seafish.

Scientific bodies

Agriculture Food and Biosciences Institute, Northern Ireland www.afbini.gov.uk/

Centre for Environment, Fisheries and Aquaculture Science www.cefas.co.uk

International Council for the Exploration of the Sea. https://www.ices.dk/about-ICES/Pages/default.aspx

Marine Scotland Science Marine Scotland science - gov.scot (www.gov.scot)

International bodies

European Union Oceans and fisheries (europa.eu)

Food and Agriculture Organization of the United Nations www.fao.org

Seafood Standards

Alaska Responsible Fisheries Management www.alaskaseafood.org/rfm-certification/

Aquaculture Stewardship Council Certifying environmentally and socially responsible seafood - ASC International (asc-aqua.org)

Best Aquaculture Practices Best Aquaculture Practices (bapcertification.org)

Best Seafood practices Best Seafood Practices (bspcertification.org)

Friend of the Sea https://friendofthesea.org/

Global Sustainable Seafood Initiative www.ourgssi.org

Project UK Fisheries Improvements Project UK (projectukfisheries.co.uk)

Marine Stewardship Council https://www.msc.org/uk

Responsible Icelandic Fisheries www.responsiblefisheries.is

Seafood sourcing lists

Marine Conservation Society Good Fish Guide Home | Good Fish Guide (mcsuk.org)

Monterey Bay Aquarium; Seafood Watch https://www.seafoodwatch.org/

Sustainable Fisheries Partnership; Fishsource http://www.fishsource.com/

Non-Governmental Organisations

British Retail Consortium www.brc.org.uk

European Fish Processors Association Home - AIPCE CEP (aipce-cep.org)

Fishery Progress (Fisheries Improvement Projects) http://fisheryprogress.org/

Global Seafood Assurances http://www.seafoodassurances.org/

International Seafood Sustainability Foundation https://iss-foundation.org/

Seafood Choices Alliance www.seafoodchoices.com

Sustainable Fisheries Partnership www.sustainablefish.org

Sustainable Seafood Coalition www.sustainableseafoodcoalition.org/

11 Other guides in this series

These Guides are designed to enable understanding without the need for previous training or expertise in fisheries science. Concepts are presented graphically and in words and the key elements are explained in the summaries.

The full list of Guides is given below, with the date and letter used for cross reference within this document

Seafish (2022a)
Guide to Fisheries Management
SR741 ISBN 978-1-911073-47-5

Seafish (2022b)
Guide to Fish Stock assessment and ICES reference points
SR742 ISBN 978-1-911073-48-2

Seafish (2022c)
Guide to Fishing at Maximum Sustainable Yield
SR743 ISBN 978-1-911073-49-9

Seafish (2022d)
Guide to Data-Limited Stock Assessments
SR744 ISBN 978-1-911073-50-5

Seafish (2022e)
Guide to Sustainable and Responsible Sourcing
SR752 ISBN 978-1-911073-58-1

Seafish (2022f)
Guide to Illegal, Unreported or Unregulated (IUU) Fishing
SR753 ISBN 978-1-911073-59-8

Seafish (2022g)
Guide to Marine Protected Areas (MPAs)
SR754 ISBN 978-1-911073-60-4

Seafish (2022h)
Guide to Protected Species
SR755 ISBN 978-1-911073-61-1

These can be accessed through the search facility on https://www.seafish.org/

The content of these Guides can be used by Seafood business apprentices and others to study towards two occupational standards units:

•   Principles of marine finfish product knowledge – Ref F-602-0617
http://seafoodacademy.org/pdfs/f-602-0617.pdf

•   Principles of shellfish, non-marine finfish and marine food products, product knowledge – Ref A-602-0616
http://seafoodacademy.org/pdfs/a-602-0616.pdf

12 References

FAO (1995) Code of conduct for Responsible Fisheries www.fao.org/3/a-v9878e.pdf
[accessed March 2021]

FAO (2009) Guidelines for the Ecolabelling of fish and fishery products from marine capture fisheries www.fao.org/docrep/012/i1119t/i1119t.pdf
[accessed March 2021]

FAO (2011) Technical Guidelines on Aquaculture Certification
http://www.fao.org/3/i2296t/i2296t00.htm
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FAO (2021) The State of World Fisheries and Aquaculture (SOFIA) Fisheries and Aquaculture - Fisheries and Aquaculture - The State of World Fisheries and Aquaculture (SOFIA) (fao.org)
[accessed March 2021]

Seafish (n.d) What Does Responsible Aquaculture Entail? https://seafish.org/aquaculture-profiles/
[accessed March 2021]

UN (1987) Report of the World Commission on Environment and Development Report of the World Commission on Environment and Development : (un.org) [accessed March 2021]

UN (2015) Transforming our world the 2030 Agenda for Sustainable Development
https://sustainabledevelopment.un.org/content/documents/21252030%20Agenda%20for%20Sustainable%20Development%20web.pdf
[accessed March 2021]

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