Best Aquaculture Practices Certification

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Aquaculture: The Future of Food

Farming seafood via Aquaculture relieves pressure from the ocean’s depleted wild fisheries.

By 2030, nearly two-thirds of all seafood produced for human consumption will come from aquaculture [World Bank].

Farmed fish is the most efficient form of animal protein on the planet [National Geographic].

With the global population expected to reach 9.6 billion by 2050, the demand for healthy, sustainable animal proteins is continuing to increase.

<table>
<thead>
<tr>
<th>Estimated Feed Required to Gain One Pound of Body Mass</th>
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<tbody>
<tr>
<td>Cow</td>
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<tr>
<td>Chicken</td>
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<tr>
<td>Sheep</td>
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<tr>
<td>Fish</td>
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Why Do We Need Aquaculture?

- Relieves strain on natural or wild populations
- Provides large and consistent quantities of fish and seafood year-round
- Promotes global food security as high quality protein source
- Ensures a long-range and sustainable solution to the global growing seafood demand, when performed responsibly!
Why Choose BAP?

Comprehensive
- Covers the entire aquaculture production chain – hatcheries, feed mills, farms & processing plants
- Standards cover the 4 pillars of responsible aquaculture: environmental, social, food safety & animal health and welfare
- Covers virtually 100% of finfish, crustacean & mollusk species

Proven
- Third-party benchmarking: Global Sustainable Seafood Initiative (GSSI), Global Food Safety Initiative (GFSI), and Global Social Compliance Programme (GSCP)
- Standards are scientific, rigorous and always evolving

Trusted
- Administered by the Global Aquaculture Alliance
- Robust internal Program Integrity
- Multi-stakeholder Standards Oversight Committee
- Third-party certification bodies and auditors, ensuring the audit is fair
- Supply chain transparency program for endorsers
- Endorsed by over 150 retail & foodservice companies worldwide
- 100% compliance required to obtain certification
- No logo licensing fee
Number of BAP Certified Facilities

Includes Processing Plants, Farms, Hatcheries and Feed Mills (through September 2018)
BAP Standards

• Science-based and continuously improved
• Accredited and benchmarked by third-parties
• Standards Oversight Committee (SOC) is a separate entity from GAA & BAP
  • Made up of one-third conservation, academia and industry
The Pillars of Sustainability

Food Safety
Assurance that no banned antibiotics or other chemicals are used and that all approved chemical treatments are carried out in a responsible fashion.

Social Responsibility
Adherence to local laws for worker safety, child labor and community rights.

Environmental Responsibility
Compliance with standards that address such issues as habitat conservation, water quality and effluents.

Animal Health & Welfare
Best practices in animal husbandry, addressing issues such as disease control.
The BAP Application Process

Prepare

Step One

Application

Step Two

Audit Arranged

Step Three

Audit, Adjustments & Closeout

Step Four

Approval & Payment

Step Five
The iBAP program is an optional precursor to BAP certification. The “i” stands for “improvement,” meaning it’s an opportunity for aquaculture facilities to be recognized by the marketplace and improve their practices and work toward applying for BAP certification. iBAP opens doors for retailers and foodservice operators to source more responsibly sourced seafood.

**STEP ONE:** Apply

**STEP TWO:** Self-Assessment

**STEP THREE:** iBAP Plan Agreement

**STEP FOUR:** Report Progress

**STEP FIVE:** Graduate to BAP
Best Aquaculture Practices Market Endorsers
How to Interpret the BAP Label

**Star Designations**

**4 Star**
Product produced by a BAP-certified processing plant, BAP-certified farm(s) only, BAP-certified hatchery only and BAP-certified feed only.

**3 Star**
Product produced by a BAP-certified processing plant, BAP-certified farm(s) only and BAP-certified hatchery and/or feed only.

**2 Star**
Product produced by a BAP-certified processing plant and BAP-certified farm(s) only.

**1 Star**
Product produced by a BAP-certified processing plant.
Why Choose BAP-Certified Seafood?

The BAP label assures you that the seafood was produced in a way that is respectful of the workers, animals and environment.

BAP standards cover the entire process.

100% compliance to BAP standards is required to become certified.

Farmed fish is the most efficient form of animal protein.

It's traceable: Use the BAP number on the package to find out where your seafood came from!

It's good for you!

You're supporting rural communities around the world.

It's endorsed by retailers and foodservice operators globally.

www.bapcertification.org
BAP Marketing Resources

The BAP Marketing Toolkit Includes:

- Clings
- Ice Picks
- In-Store Signage
- Fact Sheets & Infographics
- Videos
- Photos

Ask Us About Responsibly Farmed Seafood

We proudly support BAP

Ask Us About Responsibly Sourced Seafood

We Support Responsible Aquaculture

Learn more at www.bapcertification.org
GAA Resources

- Global Aquaculture Alliance
- MyGAA Online Community
- GAA Academy
- Annual GOAL Conference
- GAA Films
- The Advocate
Thank You

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