

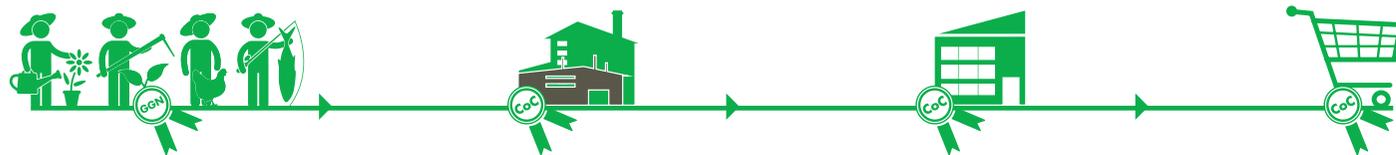
GLOBALG.A.P.

CHAIN OF CUSTODY STANDARD

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.0

VALID FROM: 15 DECEMBER 2014
OBLIGATORY FROM: 15 JUNE 2015



INTRODUCTION TO GLOBALG.A.P. CHAIN OF CUSTODY

The aim is to safeguard the GLOBALG.A.P. certified status through the supply chain.

The GLOBALG.A.P. Chain of Custody (CoC) Certification Standard is to ensure **segregation** and **traceability** throughout the supply chain. GLOBALG.A.P. Chain of Custody is **not a food safety certification**. It has been established to ensure that any product sold as 'GLOBALG.A.P. certified' originates from a GLOBALG.A.P. certified producer/ producer group. Only GLOBALG.A.P. certified producers, compound feed manufacturers and Chain of Custody certified companies are allowed to use the GLOBALG.A.P. certified product claim for sales in business-to-business communication.

The main concept of CoC Certification is:

1. **Identification.** Each company is registered in the GLOBALG.A.P. Database and receives its own GGN or CoC Number.
2. **Input check.** The company checks the certified status of the purchased products and the validity of the supplier's certificate.
3. **Labelling.** Each certified company labels the product with its own CoC Number and/or the producers' GGNs and identifies the GLOBALG.A.P. certified products in the transaction (sales) documents.
4. **Traceability system.** The CoC certified company has a system to avoid mixing of certified and non-certified products, ensure traceability and demonstrate mass-balance.
5. **Mass balance.** The CoC certified company validates the system through a mass balance.
6. **Certification.** Certification is done by GLOBALG.A.P. approved and accredited independent certification bodies.

The scope

The scope of CoC Certification covers the whole supply chain and is applicable to crops, livestock, aquaculture and animal feed products. The CoC Standard is applicable to any company handling and/or trading with GLOBALG.A.P. certified products (packers, traders, processors, brokers, wholesalers, slaughterhouses, logistics, subcontractors, retail distribution centers, etc.).

The whole supply chain, including the previous production, handling and trading operations, must be covered by a GLOBALG.A.P. Standard for a company to be allowed to use the GLOBALG.A.P. certified product claim. If GLOBALG.A.P. certified products are subject to outsourced handling activities/processing, those outsourced activities and units shall also be audited for products to be sold with the GLOBALG.A.P. claim. GLOBALG.A.P. IFA and Animal Feed Standards already cover traceability and segregation, thus processes covered by those standards do not need to be covered by this CoC Standard.

A traceability system on its own is insufficient to achieve food safety. Chain of Custody certified companies shall not claim that under this standard the food safety requirements are also met.

The traceability system

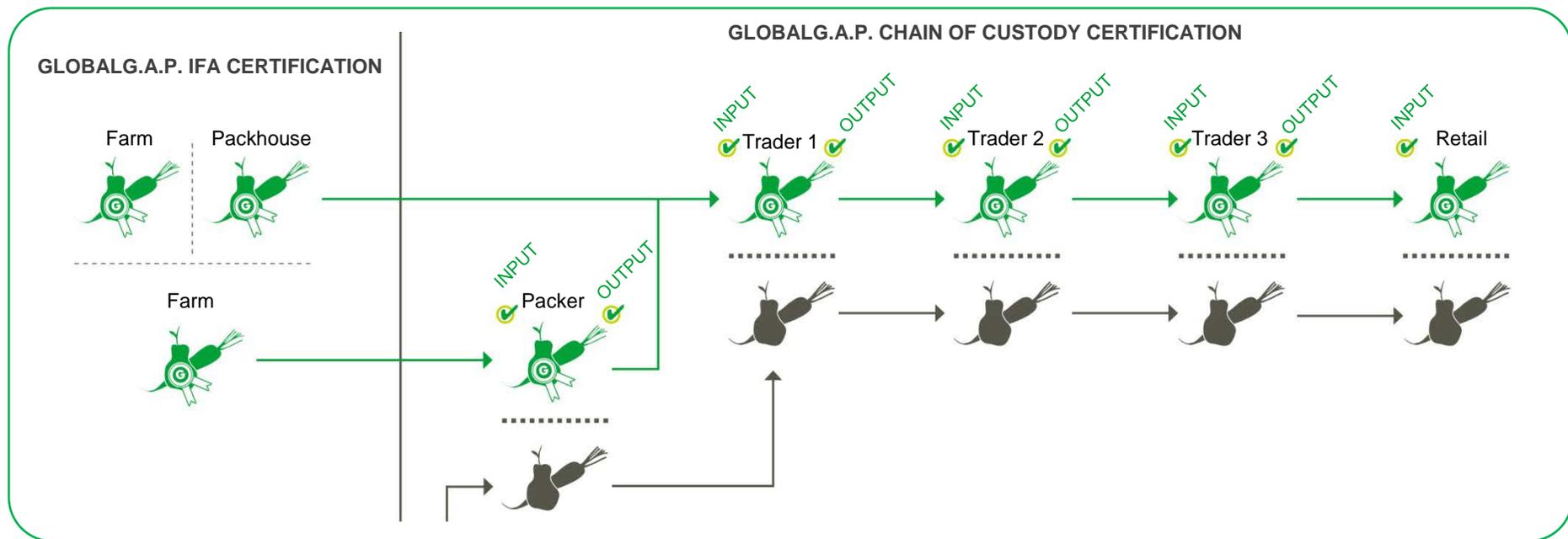
Traceability systems refer to the complete system of data and operations capable of maintaining desired information about a product and its components through all or part of its production and utilization chain. Traceability systems contribute to the ability to withdraw and/or recall products if necessary. The objective of these requirements is to ensure that any product sold as GLOBALG.A.P. certified is produced from material

that originates from certified GLOBALG.A.P. farms. The implemented traceability system is influenced by regulations, product characteristics and customer specifications.

The company applying for Chain of Custody Certification shall receive a 13 digit CoC Number from the certification body. This number shall be used and implemented according to this Chain of Custody Standard in combination with the already applied traceability system of the company. The word "CoC" and "GGN" followed by the 13 digit number can be used on the product and/or final packaging at the point of sale. The legal entity that labels the product with a GGN or with a CoC Number shall be a holder of a valid certificate of GLOBALG.A.P. (Integrated Farm Assurance, Plant Propagation Material, Compound Feed Manufacturing or this CoC) or any other standard recognized by GLOBALG.A.P. as CoC equivalent.

Every CoC certified company shall validate their supplier's GLOBALG.A.P. Certificate through the GLOBALG.A.P. Database, using the supplier's GGN or CoC Number and checking its current certification status (www.globalgap.org/search).

Principles



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Principles of Chain of Custody



Check in the GLOBALG.A.P. Database if all certified inputs are purchased from a certified source



Documents segregation of certified and non-certified products



Clear identification of certified outputs

The normative scheme documents

1. GLOBALG.A.P. Chain of Custody (CoC) General Regulations (GR), which sets out the rules by which the standard will be administered.
2. GLOBALG.A.P. Chain of Custody (CoC) Control Points and Compliance Criteria (CPCC) is the standard with which the company must comply, and which gives specific details on how the company complies with each of the scheme requirements.
3. GLOBALG.A.P. Chain of Custody (CoC) Checklist is used for the external audit and shall be used to fulfill the annual internal audit requirement.
4. Sublicense and Certification Agreement between the certification body and the applicant company seeking CoC certification.

Independent Verification

Producers, packers, traders, processors, brokers or wholesalers shall receive their GLOBALG.A.P. CoC Certificate through independent certification from GLOBALG.A.P. approved and accredited certification bodies. The list of GLOBALG.A.P. approved certification bodies can be found here: www.globalgap.org. Please refer to the GLOBALG.A.P. Chain of Custody General Regulations for instructions on registration and certification process.

Requirement levels

As described in the GLOBALG.A.P. Chain of Custody General Regulations, all control points (except in chapters 10. 11. and 12.) are Major Musts and must be complied with. Chapters 11. and 12. are applicable to aquaculture only and has Minor Must requirements. Major Musts are marked as a capitalized '**M**' in bold, the Minor Musts marked as non-capitalized 'm' and Recommendation is marked with a capitalized 'R'.

The possible answers are: compliance (Yes), non-compliance (No) or Non-Applicable (N/A). The N/A verdict cannot be given to those control points where the Compliance Criteria specify “No N/A”.

The term “**shall**” is used throughout this document to indicate those provisions, which are mandatory i.e. ‘must’.

Definitions

For clarification on the definition of terms used within this document, please refer to GLOBALG.A.P. Glossary published on the GLOBALG.A.P. website. In addition to the definitions in the Glossary, the following definitions apply to this document: “certified” is used as an equivalent of “GLOBALG.A.P. certified”.

Disclaimer

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Nº	Control Point	Compliance Criteria	Level
	CHAIN OF CUSTODY		
COC 1	SELF ASSESSMENT		
	<i>The company shall execute internal self-assessments regularly.</i>		
CoC 1.1	Does the company undertake a minimum of one self-assessment per year against this Chain of Custody Standard and has the internal self-assessment been documented and recorded?	The annual internal self-assessment covers all processes and sites handling or dealing with certified products. The internal self-assessment has been completed under the responsibility of the company. No N/A.	M
CoC 1.2	Are effective corrections and corrective actions taken as a result of the self-assessment?	Effective corrections and corrective actions are documented and have been implemented.	M
COC 2	MANAGEMENT RESPONSIBILITY		
	<i>The company shall ensure that all involved workers are trained.</i>		
CoC 2.1	Is there a person nominated for the management of this Chain of Custody standard?	The nominated person, its responsibilities and authorities shall be identified and documented. No N/A.	M
CoC 2.2	Are all workers involved in the implementation of this Chain of Custody standard competent, have they received training and are there written instructions of their duties?	The workers involved in the implementation of this standard are identified; the required competencies and the worker training needs are documented; training records and written work instructions are kept. No N/A.	M
COC 3	VALIDATION OF INPUTS		
	<i>The company shall ensure that all products purchased as GLOBALG.A.P. certified indeed come from GLOBALG.A.P. certified sources.</i>		
CoC 3.1	Is there a documented procedure and record to approve and manage suppliers of certified products?	The company shall maintain an up-to-date list of CoC approved suppliers (approved suppliers of GLOBALG.A.P. certified products). No N/A.	M
CoC 3.2	Are all suppliers of certified products GLOBALG.A.P. certified when the product is delivered?	The company shall validate the GGN and the CoC Numbers of all its suppliers of the GLOBALG.A.P. certified products in the GLOBALG.A.P. Database (www.globalgap.org/search). This may be a GGN of producer/producer group or a CoC Number of a CoC certified company. The validation shall confirm the currently valid GLOBALG.A.P. certified status for the corresponding products at the moment of sales. No N/A.	M

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Nº	Control Point	Compliance Criteria	Level
CoC 3.3	Is there a validation process in place for each batch of certified products received?	The company shall check that its supplier declares the GLOBALG.A.P. certified status for each batch and identifies the GLOBALG.A.P. certified product. Transaction documentation accompanying the product (e.g. sales invoices) and other relevant documentation shall include the GLOBALG.A.P. status of the product and in case it is issued by a Chain of Custody certificate holder, include its CoC number. Positive identification is enough on transaction documentation (e.g.: "GLOBALG.A.P. certified <product name>"). Non- certified products do not need to be identified as 'non-certified'. No N/A.	M
CoC 3.4	Is the Country of Destination on the producer's certificates checked and does it match with the country of destination where the product is actually marketed?	In case the Country of Destination as indicated on the producer's certificate is not the same as the actual country where the product is marketed, the company shall inform the relevant customer and shall take additional measures. Additional measures shall include product sampling and laboratory analysis to verify that the product meets the legal limits of the Country of Destination. The Country of Destination on the producer's certificates can be checked at www.globalgap.org/search using the producer's GGN.	M
COC 4	SEGREGATION		
<i>The organization shall identify and control all activities where there is a risk of mixing GLOBALG.A.P. certified with non-certified product.</i>			
CoC 4.1	Are procedures and work instructions covering all locations and activities related to this Chain of Custody standard established, documented and maintained?	Procedures and work instructions shall be appropriate to the scale of the operation. The documentation shall identify, list and control all locations and activities related to this Chain of Custody Standard. No N/A.	M
CoC 4.2	Are the producers or the suppliers of the certified sources clearly identified and traceable during any stage of the operation?	The company shall be able to identify the producer (origin) or the CoC certified supplier of all certified product during any stage of the operation (e.g.: receipt, handling, packing, process, storage or dispatch). No N/A.	M
CoC 4.3	Are production runs and storage of certified and/or non-certified products segregated?	Production runs and storage of certified and/or non- certified products are segregated.	M

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Nº	Control Point	Compliance Criteria	Level
COC 5	RECORDS AND DATA / DOCUMENTATION OF PROCEDURES		
	<i>The company shall have documentary evidence of compliance with all controls of the Chain of Custody requirements. This shall include written Chain of Custody procedures. The company shall ensure that all records relevant for Chain of Custody are adequately prepared, used and maintained.</i>		
CoC 5.1	Are there records available that show the effective implementation of all procedures related to Chain of Custody?	The company shall have records sufficiently detailed, consistent, genuine and legible that prove the implementation of the Chain of Custody procedures. No N/A.	M
CoC 5.2	Are all records kept for a minimum of two years or for a period that is one year after the expiry of the product's shelf life, whichever is longer?	All records shall be kept for a minimum of two years or for a period that is one year after the expiry of the product's shelf life, whichever is longer. No N/A.	M
CoC 5.3	Do records allow validation of the traceability at batch level and allow mass-balance calculation?	Records detailing quantities, dates, etc. shall at least include: - List of approved supplier and their GGNs or CoC Numbers, - Purchase records including purchase orders, contracts, invoices and records of incoming goods receipt inspections, delivery notes and purchased quantities, - Stock records of raw materials, stored and finished products and quantities, - Conversion ratios and generated product waste quantities, - Production records, - Sales orders, sales invoices issued by the company, dispatch information including dates, customers to which the batch or lot was dispatched, quantities and delivery records, - Transporter or shipper details. No N/A.	M
COC 6	CERTIFIED OUTPUTS & LABELING/CLAIMS		
	<i>The company shall ensure that all certified products sold are clearly identifiable as such.</i>		
CoC 6.1	Is the GLOBALG.A.P. word, trademark or logo, the GGN (GLOBALG.A.P. Number) and the CoC Number used according to the GLOBALG.A.P. General Regulations and according to the Sublicense and Certification Agreement?	The GLOBALG.A.P. word, trademark or logo shall never appear on the final product, on the consumer packaging, or at the point of sale, but the certificate holder in business-to-business communications can use any and/or all. No N/A.	M
CoC 6.2	Are procedures and work instructions in place to ensure that only certified products are dispatched to fill orders for certified products?	Procedures and work instructions are in place to ensure that only certified products are dispatched to fill orders for certified products. No N/A.	M

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N°	Control Point	Compliance Criteria	Level
CoC 6.3	Does transaction documentation related to certified product include the CoC Number of the Chain of Custody certificate holder and indicate the product is GLOBALG.A.P. certified?	Transaction documentation (sales invoices, other sales related, dispatch documentation, etc.) related to sales of certified product shall include the 'CoC' prefix followed by the CoC Number of the Chain of Custody certificate holder and shall contain a reference to the GLOBALG.A.P. certified status of the product. Positive identification is enough on transaction documentation. Transaction documents related to non-certified product cannot include the CoC Number or indicate the product is certified. See: Annex I.	M
CoC 6.4	Is there a system in place to check the validity of the source producer/s certificate when the producer's GGN is included on the product labeling/packaging?	The certification status of the producer can be checked through the GGNs in the GLOBALG.A.P. Database (www.globalgap.org/search). The producer/s certificate shall still be valid when the product is labeled with the GGN and when the product is sold as certified. The GGNs might also be linked to lot or batch number. N/A when the company does not label the product with producers' (origin) GGN.	M
CoC 6.5	Does the use of CoC and GGN numbers on the product packaging/labeling comply with this standard's requirements?	The labeling shall clearly identify the type of operations. The "GGN" prefix followed by the 13-digit number is used for producers and producer groups and the 'CoC' prefix followed by the 13-digit CoC Number is used for other participants of the food chain (e.g.: packer, trader, broker, etc.). No N/A unless, the company does not label the product with GGN or with CoC Number i.e.: when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	M

N°	Control Point	Compliance Criteria	Level
CoC 6.6	Are all finished goods - when sold as GLOBALG.A.P. certified - labeled with a traceability code and with the company's CoC Number?	<p>The CoC Number of the company labels the product and traceability codes (in addition to 6.5) shall be printed in the smallest packed unit that is individually labeled. Exceptions may be granted case-by-case prior to written approval by GLOBALG.A.P. This includes by-products derived from certified products.</p> <p>The company shall be able to link the traceability code in the label to its certified source/s (CoC certified supplier and/or certified producer/producer group).</p> <p>N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.</p> <p>The <u>first packer</u>, who initially packs and labels the product, shall be able to identify all the GGNs of the producers (origin) for the smallest packed unit that is individually labeled. This can be done by labeling the product with the GGN(s) of the producer(s) or by a traceability code that can be linked with the GGN(s). No N/A.</p>	M
CoC 6.7	Have the additional customer labeling specifications related to this CoC standard been followed and complied with?	Additional customer (e.g.: retailer) labeling specification related to this CoC standard is followed and complied with. Labeling specification may include adding additional information on the final product label related to traceability.	M

N°	Control Point	Compliance Criteria	Level
CoC 6.8	Are all products of a multi ingredient product labeled with its correct GGN and CoC Number?	<p>In case all (100%) certifiable ingredients are GLOBALG.A.P. certified the multi ingredient product shall be labeled with a traceability code and with the 'CoC' prefix followed by the CoC Number of the CoC certified company that labels the multi ingredient product. From this traceability code it is possible to trace the products (ingredients) to a GLOBALG.A.P. certified source that may be a GLOBALG.A.P. certified supplier or a GLOBALG.A.P. certified producer/producer group.</p> <p>In case not all (<100%) certifiable ingredients are GLOBALG.A.P. certified the producer's or the supplier's GGN of the different products (ingredients) shall be clearly specified.</p> <p>The different sources of the different products (ingredients) shall be separately identified, e.g.: pangasius (producer#1 GGN), tilapia (producer#2 GGN) and the processor/packer's CoC Number shall be added.</p> <p>Only products (ingredient) originating from GLOBALG.A.P. certified source(s) may be identified with GGN(s).</p> <p>Certifiable ingredients are those (crops, livestock or aquaculture) products that are listed in the official GLOBALG.A.P. product list.</p> <p>N/A when no multi ingredient product is labeled as GLOBALG.A.P. certified.</p>	M
COC 7	MASS BALANCE		
	<i>The company shall be able to justify consistent mass-balance.</i>		
CoC 7.1	Are all incoming product quantities accurately recorded and regularly summarized to facilitate a mass balance audit?	All input quantities of certified and non-certified products are recorded and an up-to-date summary is calculated. No N/A.	M
CoC 7.2	Are conversion ratios used to calculate the mass-balance calculated, validated and recorded?	Conversion ratios shall be calculated and available for each relevant handling process. The generated product loss and or waste quantities shall be validated. N/A when conversion or loss is not possible.	M

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N°	Control Point	Compliance Criteria	Level
CoC 7.3	Are sales quantities of the certified products recorded and summarized to allow a mass balance calculation that shows consistency between input and output of certified product?	<p>The sales quantities of GLOBALG.A.P. certified products are recorded and summarized to facilitate a comparison with inputs of certified product in the same period. A mass balance calculation shows consistency between purchases and sales of certified product.</p> <p>Quantities (including information on volumes or weight) of certified, non-certified, incoming, outgoing and stored product shall be recorded and a summary maintained so as to facilitate the mass balance verification process. Influencing factors such as waste, shrinkage, rejected/returned items, etc. shall be taken into consideration.</p> <p>The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but It shall be done at least annually per product. Documents and/or records to demonstrate mass balance shall be clearly identified.</p> <p>Sold certified output ≤ certified input – conversion loss – stored amount. No N/A.</p>	M
COC 8	COMPLAINTS AND NON-CONFORMANCES		
	<i>The company shall be able to operate an efficient complaint and corrective action procedure.</i>		
CoC 8.1	Is there a documented complaint and corrective action procedure that ensures that non-conformances and complaints related to this CoC standard are adequately recorded, studied and followed up including a record of actions taken?	<p>A documented complaint procedure is available to allow that all received complaints and/or non-conformances related to this CoC standard are recorded and followed up.</p> <p>Actions taken with respect to such complaints and/or non-conformances regarding any GLOBALG.A.P. related products or services are documented. No N/A.</p> <p>(This point is considered as complied with and can be answered as 'yes' where the company has a valid GFSI recognized post farm certificate.)</p>	M
COC 9	RECALL AND WITHDRAWAL PROCEDURE		
	<i>The company shall be able to operate an efficient recall and withdraw procedure.</i>		

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N°	Control Point	Compliance Criteria	Level
CoC 9.1	Does the company have documented procedures on how to manage/initiate withdrawal/recall of certified products from the marketplace and are they tested annually?	The company must have access to documented procedures, which identify the type of event that may result in a withdrawal/recall, persons responsible for making decisions on the possible withdrawal/recall of product, the mechanism for notifying customers and the GLOBALG.A.P. certification body, public available emergency contact detail of the company that is operational 24/7 and methods of reconciling stock. The procedures must be tested annually to ensure that they are effective. This can be a mock test and it has to be recorded. No N/A. (This point is considered as complied with and can be answered as 'yes' where the company has a valid GFSI recognized post farm certificate.)	M
CoC 9.2	Does the company have documented procedures on how to manage exceeded legal limits?	When legal limits (e.g.: pesticide residue) have been exceeded, the company shall have up-to-date record of all cases including investigation, remedial actions, closure of each case, notification to their supplier, to the producer (origin) and to the Certification Body.	M
COC 10	FOOD SAFETY SYSTEM		
	<i>Applicable to aquaculture and livestock (meat, milk) only.</i>		
CoC 10.1	Does the organization have a food safety system in place at the time of this CoC inspection?	The sites/locations of the company, where products derived from animals coming from certified production of livestock or of aquaculture are processed shall be certified to a GFSI recognized food safety system at the time of this CoC inspection. (This point is considered as complied with and can be answered as 'yes' where the company has a valid GFSI recognized post farm certificate.)	R
COC 11	TRANSPORT CONDITIONS FROM HARVESTING TO PROCESSING (AQUACULTURE ONLY)		
	<i>TRANSPORT CONDITIONS FROM HARVESTING TO PROCESSING (SECTION 11 IS INTENDED FOR AQUACULTURE PRODUCTS, WHEN APPLICABLE).</i>		
CoC 11.1	Method of Packing / Dispatch		
CoC 11.1.1	For transportation to the Product Handling Unit – PHU/processing station, are fish transported in clean conditions (containers or pipes), which prevent contamination during handling? Are lids secured to prevent loss of fish and leakage during handling?	All sites must be available for inspection. Cleaning records must be available for inspection. Workers must be able to demonstrate awareness at interview. No N/A	M

Nº	Control Point	Compliance Criteria	Level
CoC 11.1.2	Is the temperature of product reduced as quickly as possible, post kill, towards the temperature of melting ice?	Working instructions must ensure appropriate cooling. The temperature records must be made available for inspection.	M
CoC 11.1.3	If ice comes in contact with the product, is it initially manufactured from potable water according to applicable legislative requirements and transported in hygienic containers?	Records of ice supply, the verification of water quality used in ice manufactured and transport conditions of ice must be in place.	M
CoC 11.2	Labeling / Traceability of Harvested Fish		
CoC 11.2.1	Is traceability of the harvested fish maintained up to the process line?	The farm records for all stocks must be available for inspection. No N/A.	M
CoC 11.2.2	Is traceability of a batch of fish possible from the packing case back to the broodstock?	Traceability records through life cycle must demonstrate that all origins and movements are traceable, and be available for inspection. No N/A.	M
COC 12	POST HARVEST OPERATIONS (AQUACULTURE ONLY)		
	<i>POST HARVEST OPERATIONS (SECTION 12 IS INTENDED FOR AQUACULTURE PRODUCTS, WHEN APPLICABLE)</i>		
CoC 12.1	Fish welfare in holding facilities, including live wellboat transfer, and/or prior to slaughter		
	<i>Minimizing stress of the fish immediately prior to slaughter is necessary to prevent welfare problems and to maintain product quality.</i>		
CoC 12.1.1	Do all staff responsible for the reception of fish for harvest have appropriate training in fish welfare and the operation of live holding systems?	Staff must be able to demonstrate competence at interview. Training records and certificates, for each member of staff with allocated functions or jobs must be assessed.	M
CoC 12.1.2	Is the condition of the fish monitored regularly prior to transfer to the point of harvest? Is unnecessary stress of the fish avoided?	Records of monitoring must be assessed.	M
CoC 12.1.3	Is the oxygen level of the holding areas controlled and recorded?	Documented records are on site for the control of oxygen level.	m
CoC 12.1.4	Are fish holding facilities, including live fish wellboats, NOT contaminated by blood water, factory effluent and/or spillage or discharge from marine traffic?	Fish holding facilities, including live fish wellboats, must NOT be contaminated. The records of blood water and effluent disposal must be in place and collection facilities assessed. The environmental risk assessment (refer to AB 10.1.4) must also include fuel spillage risk at fish holding facilities.	M
CoC 12.2	Mortality in holding facilities, including wellboats, and/or prior to slaughter		

Nº	Control Point	Compliance Criteria	Level
CoC 12.2.1	Does the organization have a plan to monitor and record trends in mortality?	Site plans and records must be assessed.	m
CoC 12.2.2	For the legal disposal of large-scale mortalities, is there a contingency /action plan in place in the event of a severe disease episode or mass mortality?	The contingency/action plan must be assessed, and must comply with legal requirements where these exist. Staff must be able to demonstrate awareness at interview.	m
CoC 12.2.3	Are all mortalities recorded on removal from the fish holding area and reasons for death recorded, where known?	Records for cause of death must be assessed.	m
CoC 12.3	Escapes and Indigenous Species		
CoC 12.3.1	Are effective measures in place to ensure there is no escape of farmed stock into the local watercourse, or ingress of indigenous species into the fish holding areas?	The contingency plans and records of all escaped fish for the previous twelve months and confirmation that they have all been reported to the authorities for all sites must be assessed.	M
CoC 12.4	Stunning and Bleeding		
CoC 12.4.1	Is the slaughter method used specified in the VHP and does it consider fish welfare?	The slaughter method used is specified in the VHP and considers fish welfare.	M
CoC 12.4.2	Are the stunning and bleeding (when applicable) methods compliant with legislation?	Stunning and bleeding (when applicable) methods are compliant with legislation.	M
CoC 12.4.3	Have all harvesting staff received fish welfare training in relation to the slaughter process, including specific training in the stunning and bleeding (when applicable) techniques?	Records of training in fish welfare in relation to the slaughter process including specific training in the stunning and bleeding (when applicable) techniques are in place.	M
CoC 12.4.4	Are fish effectively stunned prior to bleeding?	Fish are stunned using an effective stunning method, and immediately become unconscious. Monitoring procedures must be in place. Where effective automation technology is available percussive stunning and/or electro stunning must be employed.	M
CoC 12.4.5	When fish are bled, is this done immediately after stunning? Is the bleeding effective with a monitoring procedure in place?	Fish are bled immediately after stunning and remain unconscious while they bleed to death. Monitoring procedures must be in place to verify that no fish show signs of recovery.	M
CoC 12.5	Blood Waters		
CoC 12.5.1	Are all waste blood waters collected and treated before disposal, causing no veterinary or environmental threat?	All blood water must be contained for onward disposal. Treatment must ensure no veterinary or environmental threat. Check collection and disposal records.	M

N°	Control Point	Compliance Criteria	Level
CoC 12.6	Depuration		
CoC 12.6.1	For bivalves molluscs supplied directly to the consumer, are they depurated?	Farms producing bivalve molluscs to be supplied directly for human consumption carry out depuration according to legal requirements or industry standards, in accordance with the requirements of Codex Alimentarius. Records of depuration time and parameters measurement of successful depuration must be in place.	M

ANNEX I. CoC CPCC Guidance for CoC 6.3 (normative)

Transaction documentation (sales invoices, other sales related, dispatch documentation, etc.) related to sales of certified product shall include the 'CoC' prefix followed by the CoC Number of the Chain of Custody certificate holder and shall contain a reference to the GLOBALG.A.P. certified status of the product. Positive identification is enough on transaction documentation. Transaction documents related to non-certified product cannot include the CoC Number or indicate the product is certified.

For single ingredient products and for multi ingredient products with all (100%) certified ingredients, the transaction documentation shall include:

- the CoC Number of the CoC certified company and
- the claim that it is GLOBALG.A.P. certified product and
- the product name of the single or multi ingredient product

(e.g.: "CoC_12345678901234_GLOBALG.A.P._certified_apple_mix).

For multi ingredient products where not all certifiable ingredients are GLOBALG.A.P. certified, the transaction documentation shall include:

- the CoC Number of the CoC certified company and
- the claim that it contains GLOBALG.A.P. certified product and
- the product name of the multi ingredient product or list the products that are the certified ingredients

(e.g.: "CoC_12345678901234_shrimp_salad_contains_GLOBALG.A.P._certified_shrimp").

Where the company already has its own GLN (Global Location Number), the GLN number shall replace the CoC Number and shall be used as an alias instead of the CoC Number.

EDITION UPDATE REGISTER

New document	Replaced document	Date of publication	Description of Modifications
141215_gg_CoC_cpcc_v5_0_en	130315_gg_cpcc_coc_v4_0-2_en	15 December 2014	New Version

If you want to receive more information on the modifications in this document, please contact the GLOBALG.A.P. Secretariat mail to: translation_support@globalgap.org.

When the changes do not affect the accreditation of the standard, the version will remain "5.0" and edition update shall be indicated with "5.0-x". When the changes do affect the accreditation of the standard, the version name will change to "5.x".