



GLOBALG.A.P. AQUACULTURE STANDARD

The GLOBALG.A.P. Integrated Farm Assurance (IFA) standard for Aquaculture covers finfish, crustaceans, and molluscs for all types of farming systems.





AQUACULTURE STEWARDSHIP COUNCIL (ASC)

Standards are species-specific.



WHICH STAGES OF THE PRODUCTION CHAIN ARE COVERED BY THE STANDARDS?

-  COMPOUND FEED
-  HATCHERY
-  FARM
-  CHAIN OF CUSTODY

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WHAT ASPECTS ARE COVERED?

-  ENVIRONMENT
-  SOCIAL PRACTICES
-  OCCUPATIONAL HEALTH & SAFETY
-  ANIMAL HEALTH & WELFARE
-  FOOD SAFETY
-  BIOSECURITY

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FAO TECHNICAL GUIDELINES ON AQUACULTURE CERTIFICATION – 4 PILLARS COVERED:

• Food Safety • Animal Health & Welfare • Environmental Integrity • Social Aspects
The pillars provide guidance for the development, organization, and implementation of credible aquaculture certification schemes.

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RECOGNITION BY GSSI (GLOBAL SEAFOOD SUSTAINABILITY INITIATIVE)

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| <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| All species of finfish, crustaceans, and molluscs | Salmon and shrimp |

RECOGNITION BY GFSI (GLOBAL FOOD SAFETY INITIATIVE)

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ACCREDITED SYSTEM FOR GROUP CERTIFICATION

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METRICS INCLUDED IN THE STANDARD REQUIREMENTS

The IFA standard for Aquaculture requires the monitoring of key parameters and their appropriate management, but does not define specific metrics. This approach is designed to validate and improve the management system of each individual farm.

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PUBLIC DISCLOSURE OF THE AUDIT/INSPECTION

The confidentiality aspect of the IFA standard is based on ISO/IEC 17065:2012(E). Audit/Inspection summaries can be made publicly available based on the explicit permission of all participants involved.

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COMMUNICATION TO CONSUMERS

With the GGN label for certified aquaculture, consumers can learn more about the origin of their products at www.ggn.org.



FOOD SAFETY:

- The only standard recognized by the Global Food Safety Initiative for primary production of finfish, crustaceans, and molluscs.
- Food safety ensured at all stages: broodstock, seedlings, farmed fish, harvesting
- Feed safety monitored for seedlings and farmed fish
- Only authorized chemical compounds used
- Detailed sampling procedure to analyze maximum residue levels
- Antibiotic agents applied only if an infectious bacterial disease is diagnosed
- Human waste from toilets collected and disposed of through sanitary sewage disposal systems
- Negative list of medicine and treatments that may not be used, including compounds banned under the FAO/WHO Codex Alimentarius
- Staff trained on food safety

ANIMAL HEALTH & WELFARE:

- Animal health and welfare ensured at all stages: broodstock, seedlings, farmed fish, harvesting, slaughter
- Comprehensive veterinary health plan in place
- Responsible use of antibiotics
- Visual observation at all times through staff training or electronic means
- Feedback on animal welfare from slaughter/processing to the farm
- Staff trained on animal health and welfare and proven implemented practices
- Water quality monitoring

WORKERS' OCCUPATIONAL HEALTH & SAFETY:

- All workers, visitors, and subcontractors are instructed and equipped with suitable protective clothing.
- All personnel receives appropriate training for the tasks performed.
- Visual information is displayed at the farm.
- Manufacturer product specification and material safety data sheets are available for all chemical compounds.
- Management provides emergency information and facilities for dealing with accidents.
- All workers have access to toilets, clean separate areas for food storage and eating, rest areas, hand washing facilities, and drinking water.
- First aid kit(s) and internal training are available.

INTEGRITY:

The GLOBALG.A.P. Certification Integrity Program complements accreditation body activities and ensures that audit duration, reporting, and quality are consistent and harmonized globally.

SOCIAL PRACTICES:

- Employee representative(s) ensure fair labor standards.
- Management commits to declaration on good social practices.
- All workers have fair employment contracts and payslips.
- Children of employees living on the farm have access to school education.
- Farming activities do not prevent local communities' access to drinking water.
- Coastal communities have proof of access to fishing areas.
- Workers' on-farm living quarters are habitable and have basic services: drinking water, toilets, and drains.

ENVIRONMENT:

- Environmental impact assessment, including biodiversity
- Waste and pollution management, recycling and re-use
- Energy efficiency
- Escapes prevention management
- Restoration plan and rehabilitation plan for high-conservation areas such as mangroves
- Chemicals transport, usage, and storage according to material safety data sheets
- Sanitary sewage disposal
- Feed level monitoring
- Waste blood waters at processing treated before discharge
- Transport activities follow hygiene requirements

BIOSECURITY:

- Biosecurity plan in place
- Individual farm participation in area management plan
- Biosecurity practices, cleaning, and disinfection procedures adapted to the needs of each farm
- Quarantine procedures when needed

TRACEABILITY:

- Farm site identification via geographic coordinates
- Supply from certified hatcheries only
- No genetically modified aquatic species origin
- Fish must be traceable to previous farm(s) and back to its origin
- All fish movements recorded for all stages of life: seedling, biomass, production unit ID
- Feed used, treatments given, withdrawal periods, and seedling origin traceable for each batch
- Harvested fish traceability maintained up to packing/processing
- Complete GLOBALG.A.P. Chain of Custody certification for all processing steps up to the final consumer
- Withdrawal/recall procedures in place
- Certified products are identified with the GLOBALG.A.P. Number (GGN) on consumer packaging, with optional use of the GGN label for certified aquaculture



For more information, visit
globalgap.org/aquaculture

Subcontractors must comply with all applicable criteria of
the IFA standard for Aquaculture.