AQUACULTURE CERTIFICATION SYSTEMS: HOW DO GLOBALG.A.P. AND ASC DIFFER?  
(as of April 2021)

**GLOBALG.A.P. AQUACULTURE STANDARD**
The GLOBALG.A.P. Integrated Farm Assurance (IFA) standard for Aquaculture covers finfish, crustaceans, molluscs, and seaweed 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?
- **GLOBALG.A.P.**
  - Hatchery
  - Farm
  - Chain of Custody

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<th>Stage</th>
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<th>ASC</th>
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<tr>
<td>Hatchery</td>
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<tr>
<td>Farm</td>
<td>✓</td>
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<tr>
<td>Chain of Custody</td>
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### WHAT ASPECTS ARE COVERED?
- **GLOBALG.A.P.**
  - 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 | | |

### RECOGNITION BY GSSI (GLOBAL SEAFOOD SUSTAINABILITY INITIATIVE)
- All species of finfish, crustaceans, molluscs, and seaweed
- Salmon and shrimp

### RECOGNITION BY GFSI (GLOBAL FOOD SAFETY INITIATIVE)
- ✓

### ACCREDITED SYSTEM FOR GROUP CERTIFICATION
- ✓

### CHAIN OF CUSTODY VERIFYING IF A FOOD SAFETY SYSTEM IS IN PLACE
- ✓

### OIE AQUATIC ANIMAL HEALTH CODE IS COVERED
- ✓

### 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.

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.

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.

For more information, visit globalgap.org/aquaculture.