

Aquaculture Stewardship Council Certification

Earning the Aquaculture Stewardship Council (ASC) label assures buyers that your operation meets the world's leading standards for sustainable farm-raised seafood.

Obtaining certification from SCS demonstrates your commitment to the most responsible practices in the industry and minimizes impacts on marine and freshwater ecosystems.

Benefits of sustainable aquaculture certification

Demand for sustainable seafood is increasing rapidly, which has motivated many retailers to require their suppliers to earn a trusted third party certificate. ASC Certification can help you:

- Earn greater market share
- Meet buyer demand for certified products
- Earn price premiums
- Gain access to new markets
- Manage resources to support long-term industry sustainability

Why Choose SCS?

SCS has more than 25 years of experience certifying environmental, social, health and safety claims and is recognized globally for integrity, scientific rigor and true independence.

Expertise in the ASC standards – SCS participated in steering committees that developed the abalone, shrimp and freshwater trout standards. We also sit on the label's technical advisory board. Our staff includes doctorate-level scientists with experience evaluating molluscs, crustaceans and finfish aquaculture.

Personalized Attention – SCS offers one-on-one personalized service tailored to meet your needs.

Bundling Audits – Our auditors are certified to perform food safety audits like HACCP and a range of services including GHG auditing.

Exceptional Value – SCS provides an efficient audit at a competitive price.

Experienced - Since 2000, SCS has certified more than 25 fisheries via the MSC, including finfish and crustacean operations. We've worked with fisheries around the globe ranging from small operations in developing countries to large industrial fisheries.









Who Should Seek Sustainable Seafood Fisheries Certification?

Any farms raising species within the scope of the standard's encompassed by the ASC label are eligible for certification. Standards are applicable to farms of different sizes, geographies and technologies.

Eligible species include:

- Abalone (finalized)
- Bivalves (finalized)
- Cobia
- Pangasius (finalized)
- Tilapia (finalized)
- Trout
- Salmon
- Seriola
- Shrimp

About the ASC

The ASC was founded by the World Wildlife Fund and IDH (Dutch Sustainable Trade Initiative). The standards are being developed through a global, multi-year stakeholder engagement process which will help create the most transparent certification in the market.

Major players in the aquaculture industry have publicly supported the development of the ASC.

Four of the nine species standards for the ASC label have been completed, with the remainder to be finalized in 2011/2012.

ASC Certification Process

Step One: Download a standards document from the Aquaculture Dialogue website: http://www.worldwildlife.org/what/globalmarkets/aquaculture/aquaculturedialogues.html

Step Two: Contact SCS for an optional pre-assessment. You will get a report that benchmarks your operation against existing standards, which will give you clear understanding of a reforms program and a tool to seek support.

Step Three: SCS will conduct full farm assessments.

Step Four: Our certification team will write a draft report, then issue a final report that includes the certification decision and under what conditions (outstanding improvements that must be made). The farm will receive a certificate from SCS for their business and marketing use.

Step Five: Certification is valid for a finite period that has yet to be finalized by the ASC. The farm can then use the ASC ecolabel and be part of the ASC registry. Surveillance audits will likely be required to ensure continued compliance.

SCIENTIFIC CERTIFICATION SYSTEMS