



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?

-  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, molluscs, and seaweed | Salmon and shrimp |

RECOGNITION BY GFSI (GLOBAL FOOD SAFETY INITIATIVE)

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ACCREDITED SYSTEM FOR GROUP CERTIFICATION

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

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OIE AQUATIC ANIMAL HEALTH CODE IS COVERED

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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.