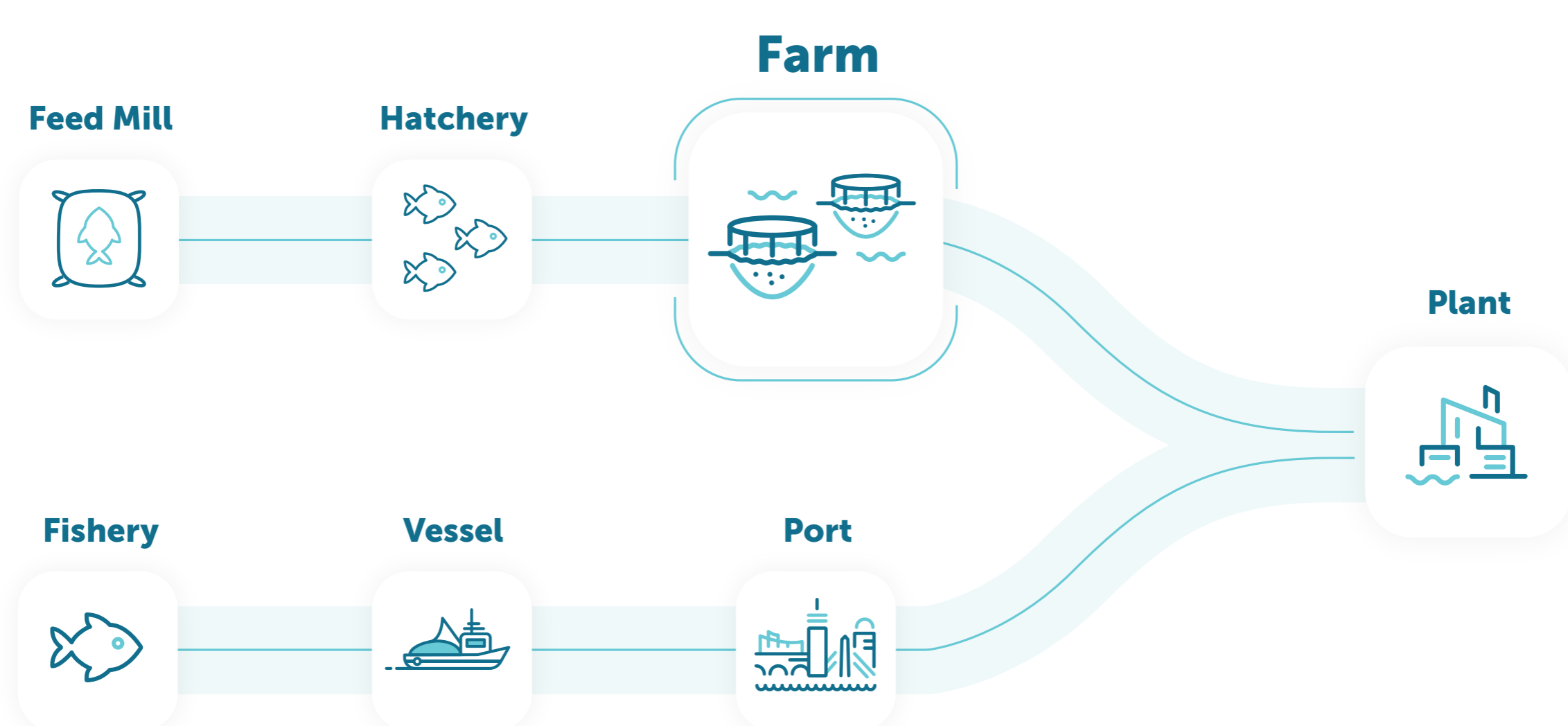




What happens at a seafood farm?

#SeafoodWithStandards

Seafood Supply Chain



What is a seafood farm?

A seafood farm is where aquatic organisms are cultivated and harvested, especially for human consumption. There are many differing approaches to farming seafood – each one is tailored to create the best possible environment for the species being farmed.



How do BAP's Farm Standards cover the four pillars of responsible seafood?

Food Safety

The food safety requirements in the Farm Standards include ensuring proper microbial sanitation, hygiene, harvest and transport, as well as only using antimicrobial agents when recommended by a veterinarian only to treat disease.



Social Accountability

The Farm Standards ensure producers are following best practices with regard to human rights, labor laws and employee health and safety. It includes requirements for fair wages and benefits, working hours, working conditions, and more.



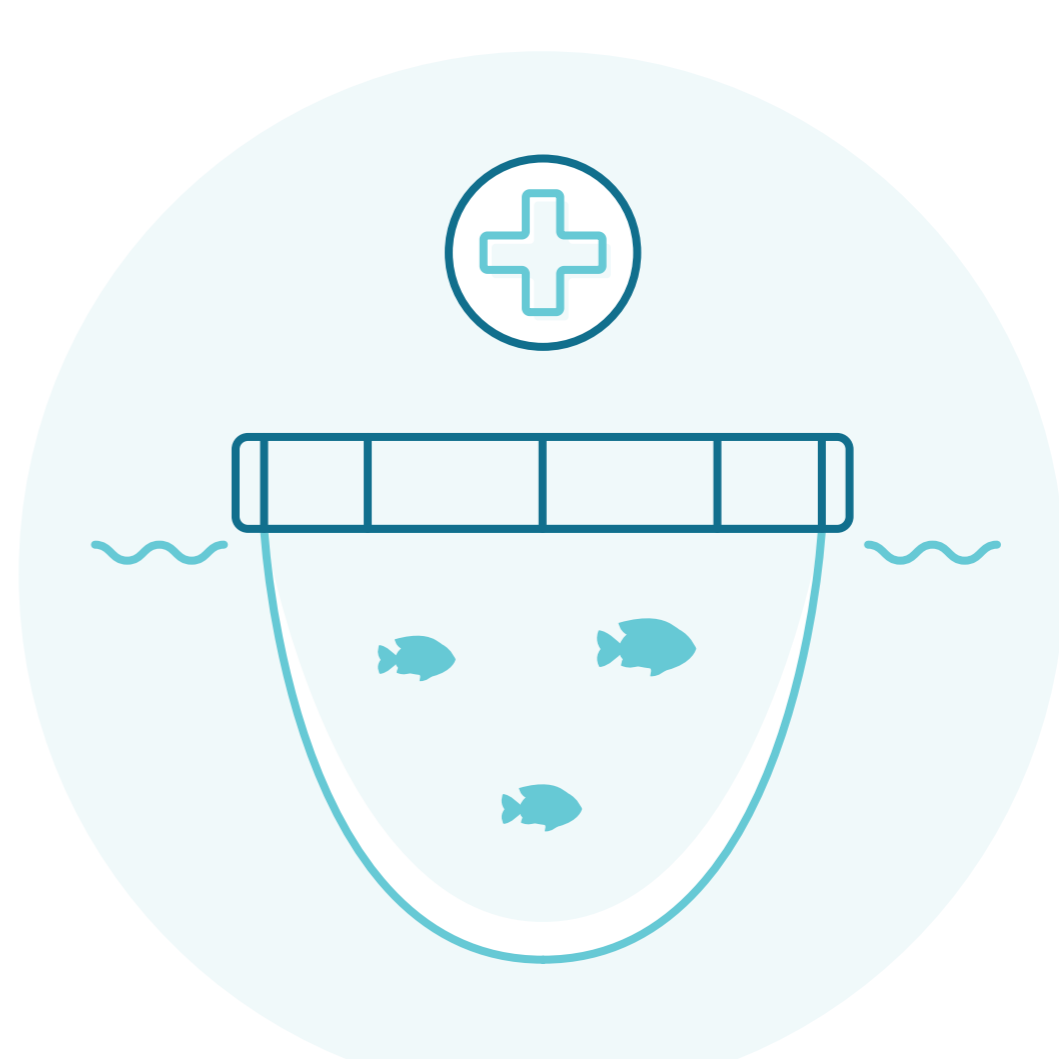
Environmental Responsibility

The Farm Standards require that sites are not located where they displace important habitats like wetlands, monitor water quality and effluents, and use fish meal and fish oil in an efficient manner.



Animal Health and Welfare

The animal health and welfare component of the Farm Standards include requirements on ensuring farms have biosecurity controls in place to prevent spread of disease, monitor welfare indicators such as behavior, physical health and water quality, and that farms adhere to stocking density requirements.



Learn more on our website:
globalseafood.org