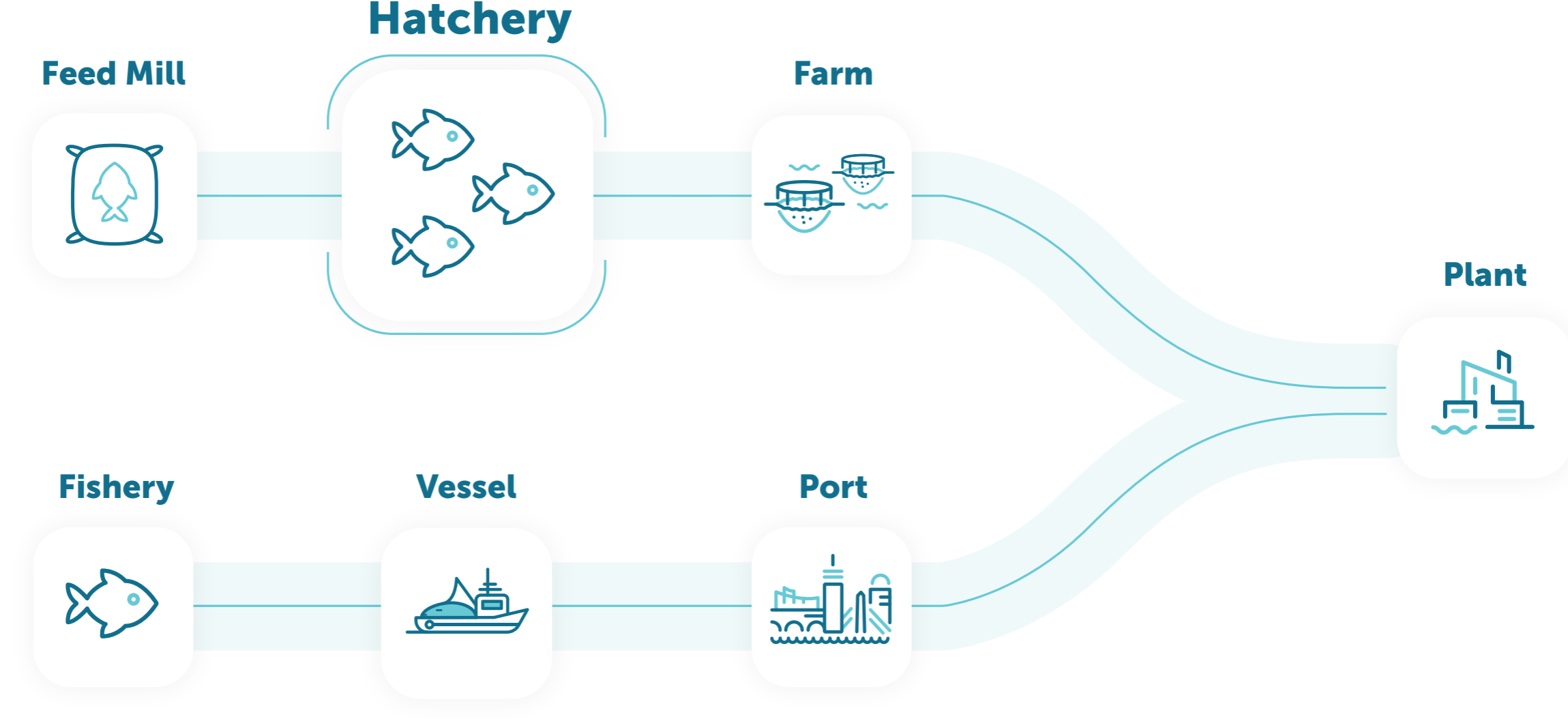




What happens at hatcheries?

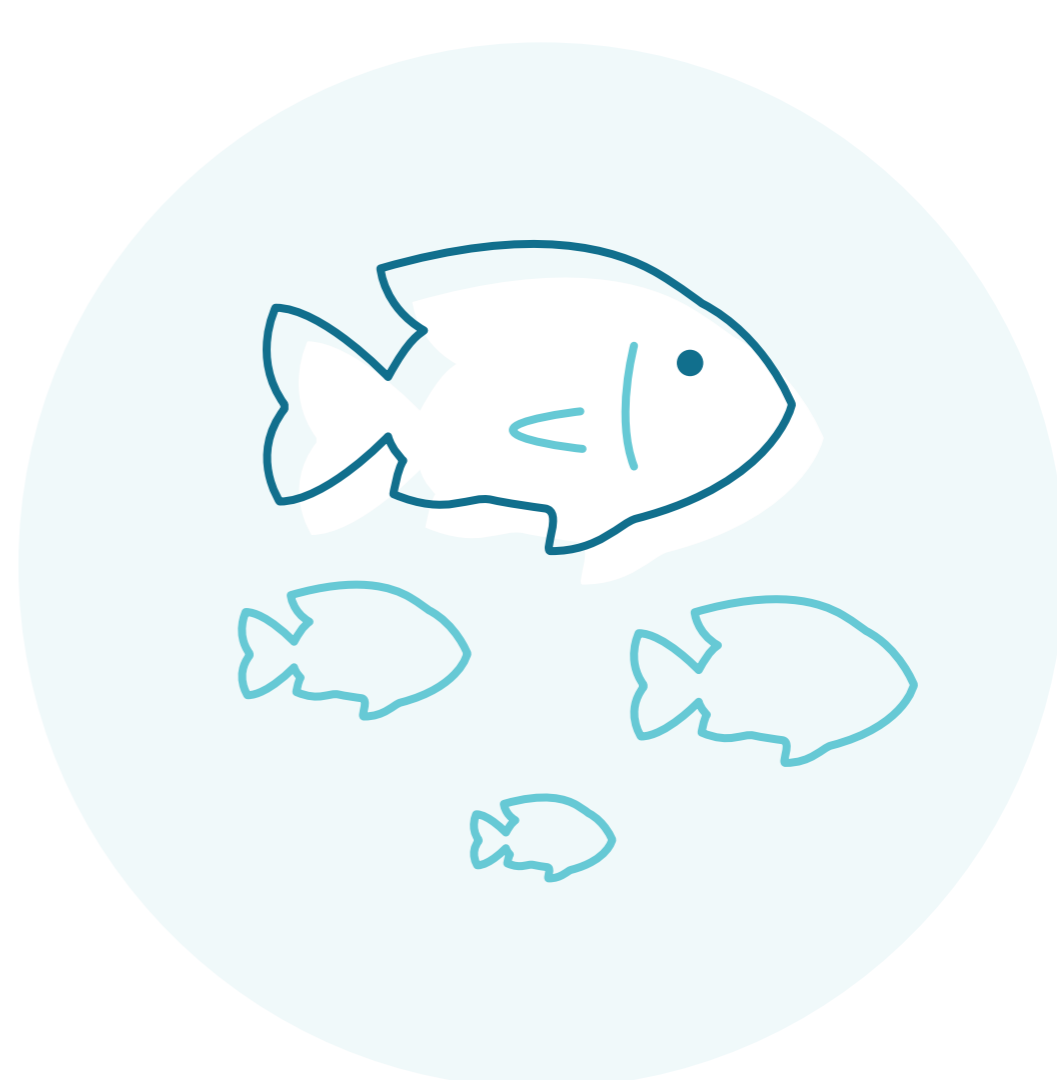
#SeafoodWithStandards

Seafood Supply Chain



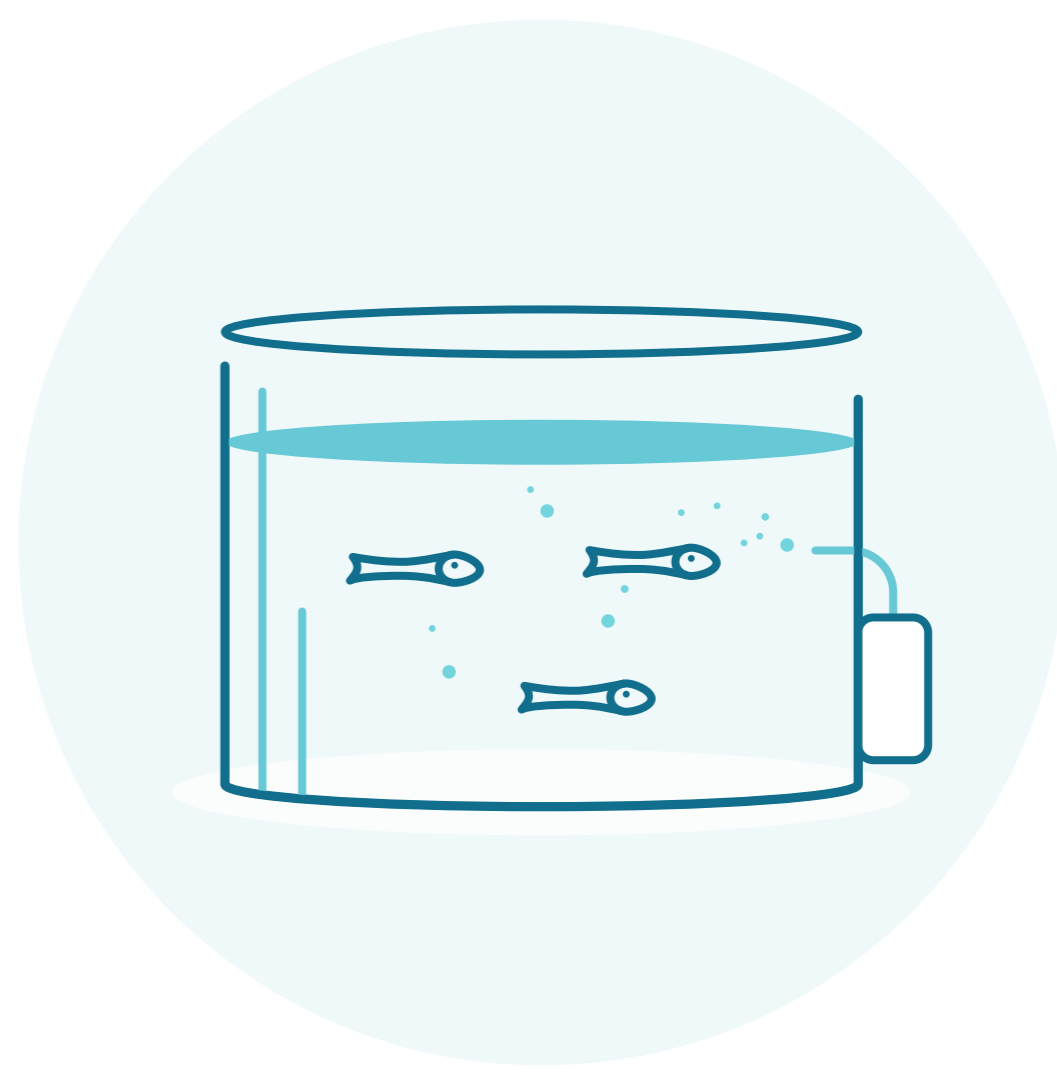
What is a hatchery?

Hatcheries are the stop in the seafood production chain responsible for the breeding, hatching, and rearing of young seafood species for seafood farms, and for a few species found in commercial fisheries as well. This stop is the backbone of aquaculture as it is where aquatic animals are born and brought to maturity.



Healthy fish year-round

Hatcheries are critical to the entire production chain of seafood. When juveniles are grown in hatcheries, it allows for them to be produced year-round, outside the influence of the natural seasonality of spawning.



Steps of production at hatcheries usually include:

- Breeding
- Spawning
- Fertilization
- Larvae
- Transporting

How do GSA's hatchery standards support the four pillars of responsible seafood?

Food Safety

To become BAP certified, hatcheries must have a health management plan, use treatments solely according to instructions or under the oversight of a licensed veterinarian, not using antibiotics or chemicals for growth promoters, or that are prohibited.



Social Accountability

The social accountability requirements in the Feed Mill Standard ensure producers are following best practices with regard to compliance with legal rights for land and water use, construction, operation and waste disposal, striving for good community relations, not block access to public areas, and provide legal wages among other things to support workers.



Environmental Responsibility

The environmental responsibility pillar ensures hatcheries are using best practices that protect the environment, and requires: protect and conserve ecologically sensitive areas, monitor concentration and impact of waste, not cause soil and water salinization or deplete groundwater.



Animal Health & Welfare

To become BAP certified, hatcheries must train employees to provide appropriate levels of husbandry and animal welfare, monitor husbandry indicators, have practices in place for disease surveillance, and have biosecurity controls in place.



Learn more on our website:
globalseafood.org