



SEAFOOD

MAKING THE DIFFERENCE

INNOVATIVE SAFETY, QUALITY AND SUSTAINABILITY SOLUTIONS FOR YOUR SUPPLY CHAIN



SGS offers a wide range of solutions covering the entire supply chain assisting fish farmers, processors, traders and retailers. With a comprehensive range of independent inspection, testing, certification and technical support services specific for the seafood sector, we help companies worldwide to monitor and validate safety, quality, compliance and sustainability.



SELECTING THE RIGHT SUPPLIER IS CRITICAL IN SUCCESSFUL SOURCING

SGS can assist in verifying the capability of your supplier to meet contractual conditions for quantity and quality as well as sustainable, environmental and social requirements. Regular assessments performed by SGS will help you continually monitor your food safety management system and processes. This improves the reliability of your internal operations, it helps meet customer requirements, and increases your overall performance. You will also most likely gain a significant improvement in stakeholder motivation, commitment and understanding of their responsibility concerning food safety.

INSPECTION

Our global network of inspection center has capabilities to monitor seafood consignments in the following ways:

- Pre-production hygiene inspections
- Initial and during production checks
- Final random inspection (pre-shipment)
- Container inspection/temperature monitoring and loading supervision
- Fishing vessel catch verification

TESTING

SGS has a global network of food testing laboratories situated where you need them most – where your hatchery, fish farmer, processor or importer is located. Our Laboratory Information Management System (LIMS) improves the productivity and efficiency of laboratory operations. SGS LIMS enables automation and instrument integration, reducing turnaround time and human errors. Test results can be accessible 24/7 via web portal.

Sensory & Physical Examination

- Appearance, tightness and inner surface condition
- Count and size
- Defects
- Foreign materials
- Net mass and component parts relationship
- Sensory analysis (odor, flavor, color, texture)
- Temperature
- Weight (gross, net & thawed)

Microbiological

- Total plate count
- Total coliforms
- Faecal coliforms
- *Escherichia coli*
- Yeast and mold count
- *Staphylococcus aureus*
- Anaerobic sulphite reducing *Clostridia*
- *Listeria monocytogenes*
- *Salmonella*
- *Shigella*
- *Vibrio* species

ALL SPECIES ID

Analyze food for the presence of meat, fish, seafood, plants and microbes. All Species ID is a powerful DNA Next Generation Sequencing tool for food analysis, authenticity testing and the identification of ingredients, pathogens, allergens and adulteration.

Chemical

- Moisture content
- Protein content
- Moisture/protein ratio
- Fat content and fatty acid composition
- Sodium chloride content
- Histamine
- Indoles
- Hydrogen sulphide
- Antibiotic residues
- Pesticides
- GMO's
- Melamine and cyanuric acid
- Phosphate and polyphosphates
- Sulphite
- Heavy metals
- Species identification
- Dioxins and PCBs (polychlorinated biphenyls)
- TVBN (total volatile basic nitrogen)
- Water and effluent



CERTIFICATIONS AND AUDITS

Seafood certification standards encourage confidence in seafood for human consumption. In the long term they provide seafood businesses with the motivation to implement integrated management systems for seafood safety, quality, traceability, and sustainability, ensuring their long term survival.

SGS, an international leader in certification is accredited to help certify your operations to the following standards:

- Aquaculture Stewardship Council Chain of Custody (ASC CoC)
- BRC
- GAA Best Aquaculture Practices (BAP)
- GLOBALG.A.P Aquaculture
- International Featured Standard (IFS)
- ISO 22000, ISO 9001, ISO 14001, FSSC 22000, OHSAS
- Marine Stewardship Council Chain of Custody (MSc CoC)
- Safe Quality Food (SQF)
- Seafood HACCP

Aquaculture is the fastest growing food production system in the world. To help ensure standards are maintained, the **Aquaculture Stewardship Council (ASC)** has established a set of international standards to address social and environmental concerns around aquaculture. Our trained and experienced auditors conduct on-site audits and compile audit reports covering a range of environmental and social areas.

SGS is a leading certification body and testing laboratory for the **GAA Best Aquaculture Practices** standard. Along with the GAA, SGS helps feed mills, hatcheries, farms and processing plants meet environmentally and socially responsible aquaculture standards. Our laboratory network offers testing

expertise for product, water, effluent and environmental monitoring programs.

SGS will offer the **GLOBALG.A.P Aquaculture** standard as the market for aquaculture certification expands. The GLOBALG.A.P approach includes food safety, legal compliance, worker's occupational health and safety, animal welfare, and environmental and ecological care. The new GGN number on product packaging provides consumers with information about the farm that produced the product.

SGS is involved with **Marine Stewardship Council Chain of Custody (MSC)** which is an international organization set up to promote well-managed fisheries and responsible fishing practices worldwide. SGS was one of the first accredited certification bodies and is a market leader in providing MSC Chain of Custody certification.

SGS is a recognized authority for monitoring the seafood supply chain against internationally recognized **social accountability standards**. Our client engagements have expanded from the traditional farm, and manufacturing sectors to the vessels and labor agencies. This level of increased supply chain transparency has increased our client's ability to manage its international risks.

TECHNICAL SOLUTIONS

Using our global network and expertise, we offer you a single, consolidated source of advice and information that can help reduce your risk, improve efficiency and ensure regulatory compliance.

- Data management
- Label compliance reviews
- Regulatory requirements
- Shelf life studies

TECHNOLOGY AND INNOVATION

Innovation is at the heart of our business. New technologies deliver knowledge, insight, transparency and efficiency for our customers.

Transparency-One






Discover, analyze and monitor all suppliers, ingredients and facilities in your supply chain with SGS Transparency-One a digital solution with blockchain technology helping businesses to build consumer trust.

SGS Digicomply

Simplify compliance with access to the constantly evolving pieces of legislation and standards relating to food and agriculture. With a modular architecture, choose different features to transform compliance information into user-friendly actionable knowledge.

SGS BENEFITS

We strive to deliver outstanding value at every step in your project by providing:

-  Rapid turnaround time
-  Technical assistance
-  Key account management
-  Customized service
-  Data management and reporting

CONTACT US

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SPEED TO MARKET

WWW.SGS.COM

WHEN YOU NEED TO BE SURE

