

The following frequently asked questions are in reference to the Global Aquaculture Alliance's Dec. 15 announcement to prohibit Best Aquaculture Practices-certified processing plants from outsourcing the processing of shrimp to third-party peeling and heading "sheds."

**What is a third-party shrimp peeling and heading shed?**

A shed refers to a "satellite" or independent, third party seasonal operation that engages in peeling or heading, often temporarily, during peak harvest times.

**Is GAA effectively banning outsourcing of shrimp peeling and heading operations by BAP-certified processing plants?**

Yes. The peeling and heading of shrimp must occur in facilities owned by and completely controlled by a BAP-certified processing plant. The facilities must be located onsite or in close proximity to the BAP-certified processing plant in order to ensure that they are included as part of the scope of the annual BAP audit. If a BAP-certified processing plant were to accept shrimp from a peeling and heading shed that does not fit this criteria, it would be in violation of the prohibition. This would result in suspension from the BAP certification program and ineligibility to use the BAP certification mark on packaging, regardless of star level.

**Can a BAP-certified processing plant segregate shrimp from a peeling and heading shed and still represent itself as a one-star BAP facility or higher?**

No. Even with the proper traceability procedures and documents, a BAP-certified processing plant will no longer be allowed to accept shrimp from an independent third-party peeling and heading shed and claim any association with the BAP program. The BAP certification of a processing plant found in violation of the prohibition would be suspended.

**Do the existing BAP seafood processing plants address outsourcing of processing to a satellite operation?**

Yes. Currently, BAP-certified seafood processing plants that outsource the processing of shrimp or any species must exercise control over any satellite operation that is used to outsource any processes and services

that may have an impact on food safety, legality, quality, traceability and social responsibility. For shrimp, this will no longer be allowed effective Jan. 1, 2016.

**Will GAA's Dec. 15 announcement affect species other than shrimp?**

No. The update to the BAP-certified seafood processing plants is specific to shrimp peeling and heading "sheds."

**When will the prohibition on outsourcing the processing of shrimp to third-party peeling and heading sheds take effect?**

Jan. 1, 2016.

**Are there other aquaculture certification programs that address the outsourcing of processing to a satellite operation?**

No. BAP is the world's only third-party aquaculture certification program with seafood processing plant standards; no other aquaculture program addresses the outsourcing of processing to a satellite operation. The BAP standards are comprehensive, encompassing the entire aquaculture value chain, from hatcheries and feed mills to farms and processing plants.

**Can BAP assure that no slave labor was used in shrimp processing?**

By imposing high standards at every step in the supply chain, the BAP third-party certification program helps to drive out abuses such as slavery. To obtain BAP certification, a shrimp processing plant must show that it is free of all kinds of labor abuses. The BAP program uses third-party accredited certification bodies with highly trained auditors, which offers a high level of assurance.

**How can I find shrimp that didn't use slave labor?**

<http://gaalliance.org/marketplace/consumers/>

**Where can I find BAP shrimp?**

<http://gaalliance.org/marketplace/consumers/where-to-buy/>