What happens at a seafood processing plant?

How does GSA’s Seafood Processing Standard cover the four pillars of responsible seafood?

Seafood Supply Chain

- Plant
- Fishery
- Farm
- Port
- Vessel
- Hatchery
- Feed Mill

Seafood Processing Standard

- To improve the processes of plants globally, GSA created the Seafood Processing Standard (SPS) under the Best Aquaculture Practices (BAP) and Best Seafood Practices (BSP) certification programs.

Food Safety

- Food safety refers to the handling, preparing and storing of food in a way that reduces the possibility of food safety hazards such as contaminants and food-borne pathogens. The food safety requirements in SPS include conducting microbiological and residue testing on finished products, having proper sanitation procedures in place and implementing a Food Safety Management System.

Social Accountability

- SPS ensures producers are following best practices with regard to human rights, labor laws and employee health and safety. SPS includes requirements for fair wages and benefits, working hours, working conditions, and more.

Environmental Responsibility

- SPS requires that processors record effluent water quality concentrations, properly dispose of waste and by prohibiting effluent discharge into natural water bodies.

Animal Health and Welfare

- The animal health and welfare component of the SPS standard is applicable to farm-raised species only and includes requirements on ensuring animals are transported in a way that minimizes stress and using humane slaughter methods.

Learn more on our website:
globalseafood.org