

Best Aquaculture Practices

The Responsible Seafood Choice

Fact Sheet



The Global Aquaculture Alliance (GAA) is an international, nonprofit association dedicated to promoting responsible aquaculture practices through advocacy, education and demonstration.

Through the development of its Best Aquaculture Practices (BAP) certification standards, GAA has become the leading standards-setting organization for farmed seafood.

What Does BAP Certify?

BAP is the world's most comprehensive third-party aquaculture certification solution, with standards encompassing the entire production chain, including farms, processing plants, hatcheries and feed mills.

Why BAP?

TODAY ABOUT 50% OF FISH CONSUMED WORLDWIDE IS FARM-RAISED. BY 2030

 **62% OF FOOD FISH WILL COME FROM AQUACULTURE**

GAA recognizes that aquaculture is the only sustainable means of growing the world's seafood supply to feed the 9 billion people projected to inhabit the Earth by 2050. BAP certification assures retailers, foodservice operators and consumers that aquaculture facilities apply responsible production practices.

BAP in Today's Marketplace

BAP standards are the dominant aquaculture standards in the marketplace. More than 1,300 aquaculture facilities worldwide are BAP-certified, and the total annual output from BAP-certified processing plants exceeds 1.8 million metric tons.

What's the Star System?

- ★ Star status is assigned when the processing plant and associated farm(s) have attained certification, a 2-star designation. Preferably, associated hatcheries and feed mills attain BAP certification to reach the 3-star or highest 4-star designation.

What Species are Included?

Farm standards exist for a multitude of finfish and crustacean species, salmonids and mollusks. Standards also exist for seafood processing plants, hatcheries and feed mills. Standards for area management are being developed.

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| • barramundi | • clams |
| • catfish | • cobia |
| • pangasius | • flounder |
| • pompano | • grouper |
| • salmon | • perch |
| • shrimp | • sea bass |
| • tilapia | • sea bream |
| • trout | • seriola |
| • mussels | • striped bass |
| • carp | • turbot |
| • abalone | • oysters |

What Do BAP Standards Cover?

Environmental Responsibility

Compliance with standards that address such issues as habitat conservation, water quality and effluent.



Animal Health and Welfare

Best practices in animal husbandry, addressing such issues as disease control.



Food Safety

Assurance that no banned antibiotics or other chemicals are used and that all approved chemical treatments are carried out in a responsible fashion.



Social Responsibility

Adherence to local laws for worker safety, child labor and community rights.



Traceability: The BAP program mandates supply chain traceability from the source to the marketplace.