

*Dive into Responsible  
Seafood Processing*



# Responsible Seafood Sourcing Goes Beyond the Farm and Fishery

**Plants are a critical link in the supply chain.**

They're typically the last step before products reach consumers, and consumers want to know now more than ever that what they're buying was produced ethically and responsibly. The Global Seafood Alliance's **Seafood Processing Standard (SPS)** was developed with input from NGOs, academia and industry experts and provides added assurances beyond the farm or fishery for all pillars of responsible seafood.



# Why SPS?

## Relevant

SPS is the only seafood-specific processing plant standard in the world, which means you'll spend less time on tasks that are not relevant to your business. SPS is also applicable for plants that process both farm-raised and wild caught seafood.

## Gold Standard

SPS is **the only** processing plant standard that covers all four pillars of responsible seafood: environmental responsibility, social accountability, food safety and animal health and welfare.\*

\*Animal health and welfare only applies to farm-raised seafood

## Trusted

SPS is benchmarked by the Global Food Safety Initiative (GFSI), a third-party organization that has created one of the world's most widely accepted benchmark documents for food safety programs. Plants that attain certification to SPS must also undergo one unannounced audit every three years.

## Proven

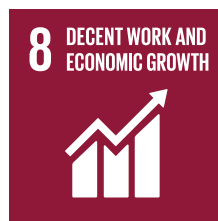
Since 2004, our market development team works with retail and food service operators to ensure they're sourcing from SPS-certified plants. More than 150 retail and food service companies worldwide currently source products from SPS-certified processing plants or have included SPS in their sourcing policies.

## One-Stop Shop

After soliciting feedback from our stakeholders over the past two decades, SPS has been refined and is now a stand-alone offering for processors, adaptable to all seafood supply chains – farmed or wild. GSA is the only organization capable of delivering full seafood production chain assurances through third-party certification programs.



Achieve gender equality and empower women and girls



Promote economic growth with productive, inclusive and decent work for all



Ensure responsible consumption and production patterns



Combat climate change and minimize negative impacts

## Add SPS to Your Responsible Seafood Story

If you're a producer interested in getting certified to SPS, reach out to us [here](#).  
If you're a supplier, retailer or food service operator and want to add SPS to your sourcing policy, reach out to our market development team [here](#).

