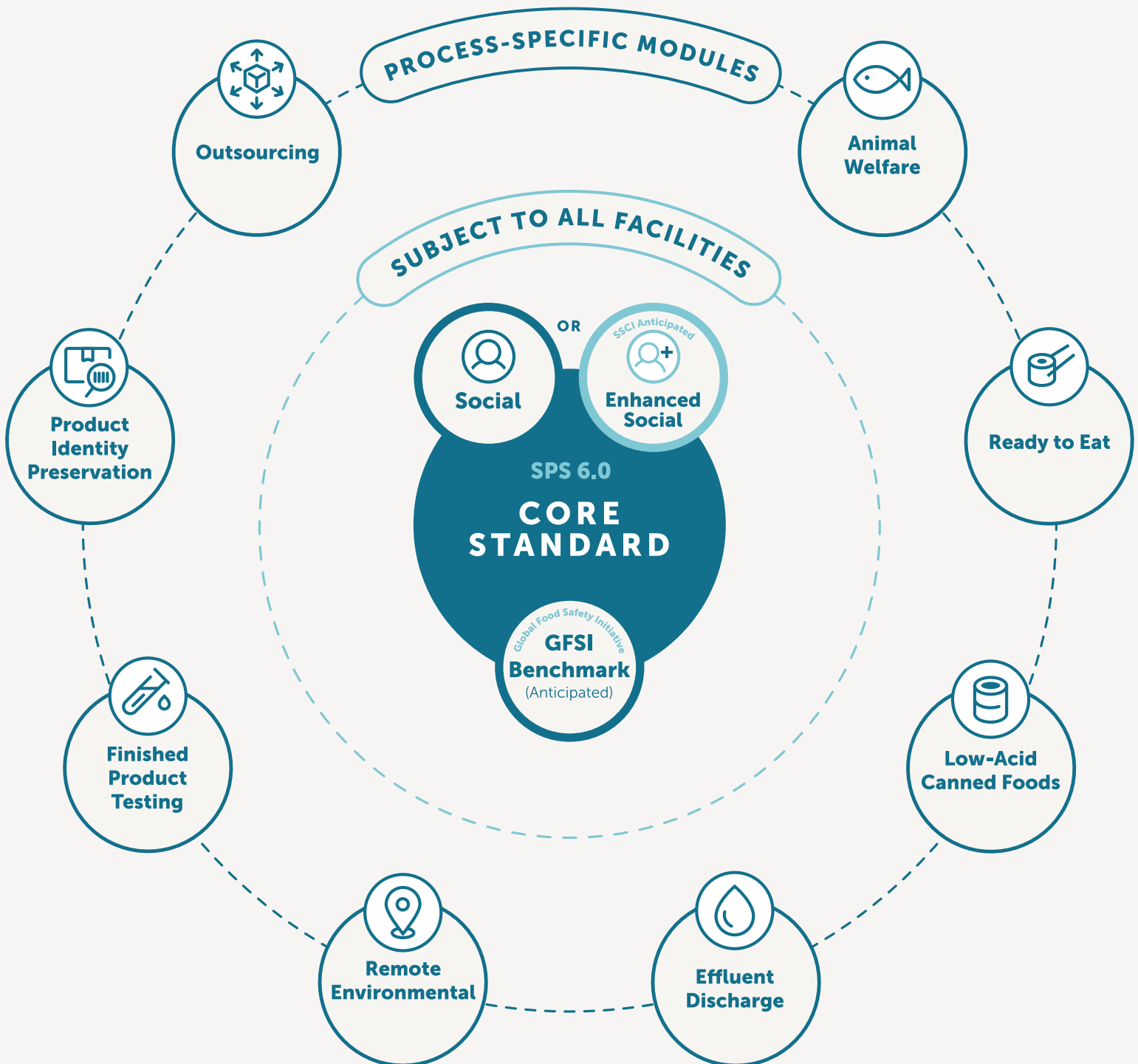


Dive into Seafood Processing Standard Version 6.0



Global Seafood Alliance's (GSA) Seafood Processing Standard (SPS) Version 6.0 has a new modular approach designed to improve audit efficiency, support wild-capture processing facilities, and provide a more customized approach to the facility under assessment. Under this new format, facilities are only audited to modules that are applicable to their operation, resulting in a more efficient audit that provides the same level of assurances.



Why SPS?

Relevant

SPS is the only seafood-specific processing plant standard in the world, and with 6.0's new modular approach, facilities will only be audited to the modules that apply to their operation. This provides a more customized and efficient approach for the facility being audited.

Trusted

SPS 6.0 core maintains alignment with the Global Food Safety Initiative (GFSI) benchmark, which is anticipated. The Enhanced Social Accountability (ESA) module was designed in alignment with the SSCI benchmark, which is also in process.

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 and wild.

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

Proven

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



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](#).

