

Best Seafood Practices



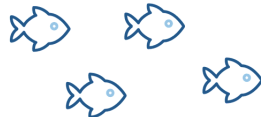
Ensuring responsible practices throughout the wild seafood supply chain

RESPONSIBLE FISHING VESSEL STANDARD

SEAFOOD PROCESSING STANDARD



RESPONSIBLE FISHERIES



WHY CHOOSE BSP?

Today's consumer is more sophisticated than ever and expects their retailer or foodservice provider to source seafood that is produced responsibly. This means knowing where their seafood comes from and that it is harvested and processed in a safe, responsible and ethical way. The BSP program can provide these assurances from a food safety, environmental responsibility and social accountability perspective.

BSP is the world's only third-party certification program capable of linking responsible wild fisheries to certified vessels and processing plants. BSP is also the only program that can reduce the time and costs of linking together other certification programs that cover only a fraction of what's covered under BSP.



Learn more at bspcertification.org

