



Building Trust in Seafood

OUR VISION

A world that embraces the role of responsible seafood in meeting global nutrition needs.

OUR MISSION

The Global Seafood Alliance (GSA) is an international nongovernmental organization dedicated to advancing responsible seafood practices through education, advocacy and third-party assurances.

Listen, Read, Engage

GSA demonstrates its commitment to the education portion of its mission through the Aquademia podcast and the *Advocate* online magazine.



Aquademia is your go-to podcast for a fresh take on all things seafood. Each episode features interviews with professionals from varied disciplines to demonstrate how deeply seafood is connected with our world.



The *Responsible Seafood Advocate* covers a dynamic and evolving industry with objectivity and integrity and by providing timely, insightful and accurate information from journalists, researchers and other industry experts.

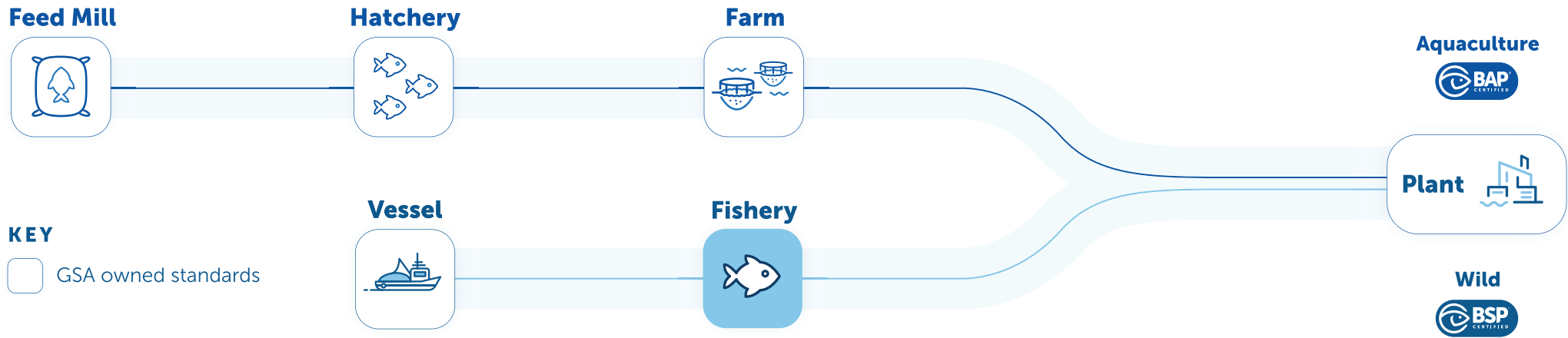
Show your support for responsible seafood

Membership with Global Seafood Alliance is a rewarding and advantageous experience for you and your business. By joining our growing community of forward-thinking individuals and companies, you're giving yourself and your employees the gift of knowledge and collaboration. Learn more about GSA membership on social media [#ofFISHalmember](#).



Join us in
Cartagena
COLOMBIA

WEEK OF SEPT 29, 2025



Safe, responsible and ethical farm-raised seafood

The Best Aquaculture Practices (BAP) program is the only aquaculture certification program in the world that certifies every step of the production chain, which includes processing plants, farms, hatcheries and feed mills. BAP standards cover the four pillars of sustainability: environmental responsibility, social accountability, food safety and animal health and welfare. The BAP program is endorsed by more than 150 retail and foodservice operators worldwide, and there are more than 3,000 BAP certified producers certified globally.



Responsible sourcing goes beyond the fishery

The Best Seafood Practices (BSP) program addresses gaps in the wild seafood supply chain, with standards that cover the fishing vessel and processing plant.

The Responsible Fishing Vessel Standard (RFVS) and Seafood Processing Standard (SPS) provide assurances for safe working conditions aboard vessels and at processing plants. SPS also addresses food safety and environmental responsibility.