



Policymakers' Event 31.02.2021

Nutritious, safe, and sustainable seafood for consumers

Benchmark Tool

Hannah Richardson, MRAG

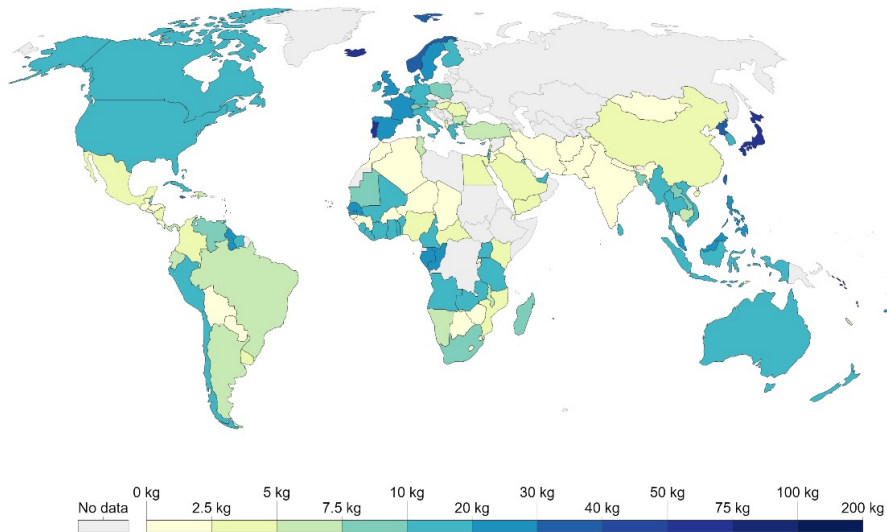
The problem



- Fish production reached 179 millions tonnes in 2018.
- Global fish consumption increasing faster than population growth.
- Average person consumes twice as much seafood as 50 years ago.

Fish and seafood consumption per capita, 1967

Data is inclusive of all fish species and major seafood commodities, including crustaceans, cephalopods and other mollusc species.



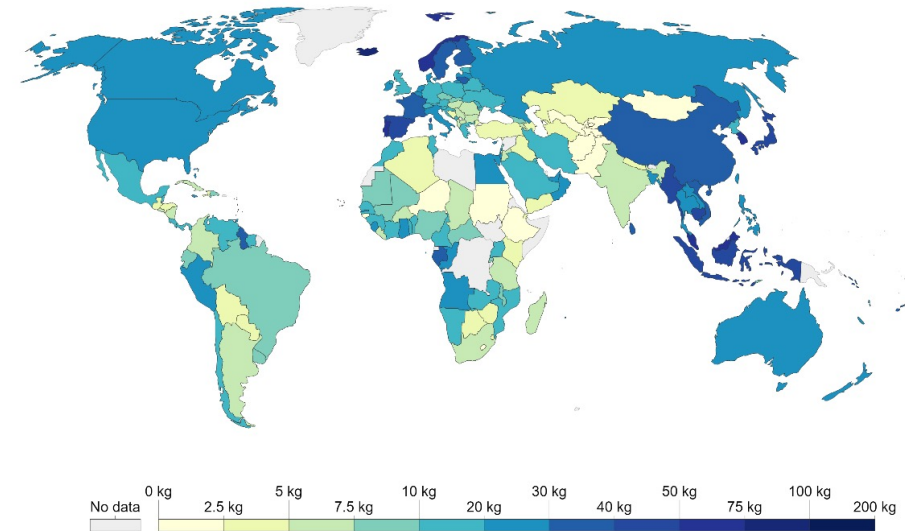
Source: UN Food and Agriculture Organization (FAO)

Note: Data is based on per capita food supply at the consumer level, but does not account for food waste at the consumer level.

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Source: Hannah Ritchie and Max Roser (2019) - "Seafood Production". Published online at OurWorldInData.org. Retrieved from: 'https://ourworldindata.org/seafood-production' [Online Resource]



The problem

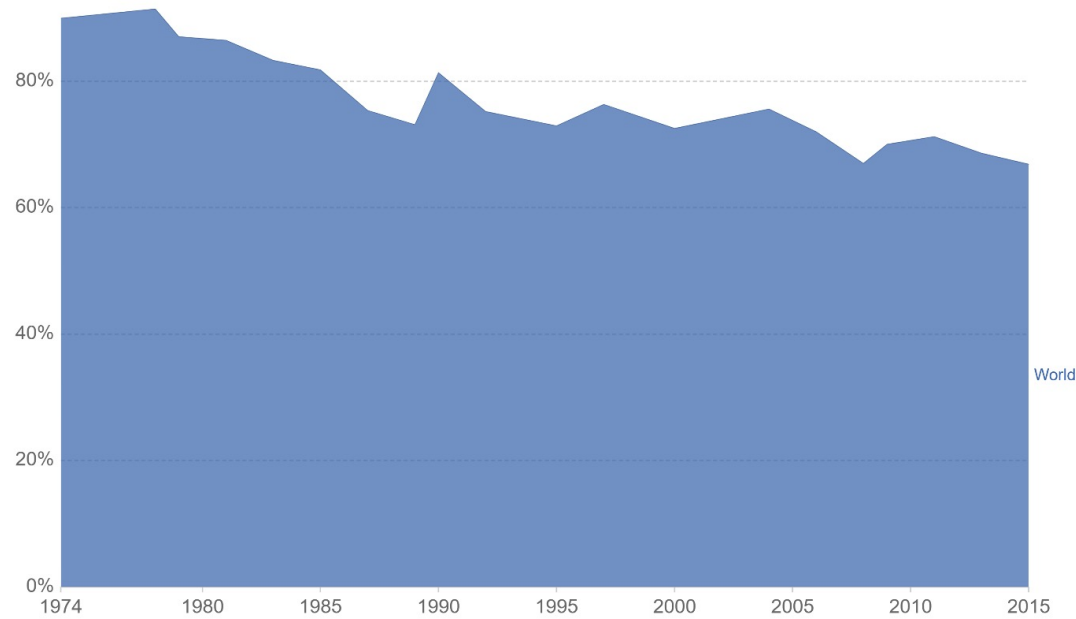


- Status of marine fish stocks has continued to decline.
- Approximately 1/3rd of fish stocks are fished at biologically unsustainable levels.

Share of global fish stocks that are not overexploited

Fish stock are subpopulations of a particular species of fish which have common parameters such as location, growth and mortality which define their population dynamics. A fish stock with abundance equal to or above the maximum sustainable yield (MSY) is classified as biologically sustainable, and not overexploited.

Our World
in Data



Source: UN FAO Fisheries and Aquaculture (FAOfish)

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Source: Hannah Ritchie and Max Roser (2019) - "Seafood Production". Published online at OurWorldInData.org. Retrieved from: '<https://ourworldindata.org/seafood-production>' [Online Resource]

Recommended solutions



- Voluntary' or 'Private' standards: can include range of topics in addition to sustainability, such as social accountability, quality and food safety.
- Influence markets and create incentives for sustainability.
- Standards are very effective policy tools for the EU.
- Ensure a high level of consumer and environmental protection, more innovation and social inclusion as well as increased competitiveness.
- Shift in responsibility and liability.

Recommended solutions

- Benefits of private or voluntary standards in food supply chains:

- ❖ Respond to risks in food production, transport and processing
- ❖ Heightened interest from consumers
- ❖ Can go further than public standards
- ❖ Can increase the scope activities covered by the standard
- ❖ Provide specific details on how to meet the outcomes of the standard- focuses on process
- ❖ Basis for product differentiation

Source: Henson. S. & Humphrey. J, 2009. The Impacts of Private Food Safety Standards on the Food Chain and on Public Standard-Setting Processes . Prepared for the FAO/WHO

Benchmark Tool



- **Objective:** Assess conformance with established SEAFOOD^{TOMORROW} procedures so that the final product is able to make and support the distinct value-added safety or nutritional claim.
- Where relevant, uses existing internationally accepted standards (e.g., ISO).
- In coherence with EU legislation in regards to nutritional claims (i.e., Regulation (EC) No 1924/2006, lastly amended by Regulation (EU) No 1047/2012).

Products included in the tool




- Fortified farmed fish- seabream, carp and trout
- Sodium reduced salmon products
- Nutritionally adapted seafood products for youth, pregnant women and seniors
- Strategies to decontaminate and improve the safety of seafood products
- Sustainable industrial processing of seafood products

Assessment process

- Application
- Pre-audit questionnaire
- Assessment and scoring
- Evaluation and result
- Corrective action required?
- Able to use the label and make the claim



	
Benchmark Checklist and Reporting Template	
v.00X (Issued date: DD/MM/YYYY)	
AUDITOR COMPANY AND LOGO	
Audit result	
Auditee Information:	Detail
Organisation Name	
Site Address (site being audited)	Detail
Address	
Post code	

SEAFOOD^{TOMORROW} Label



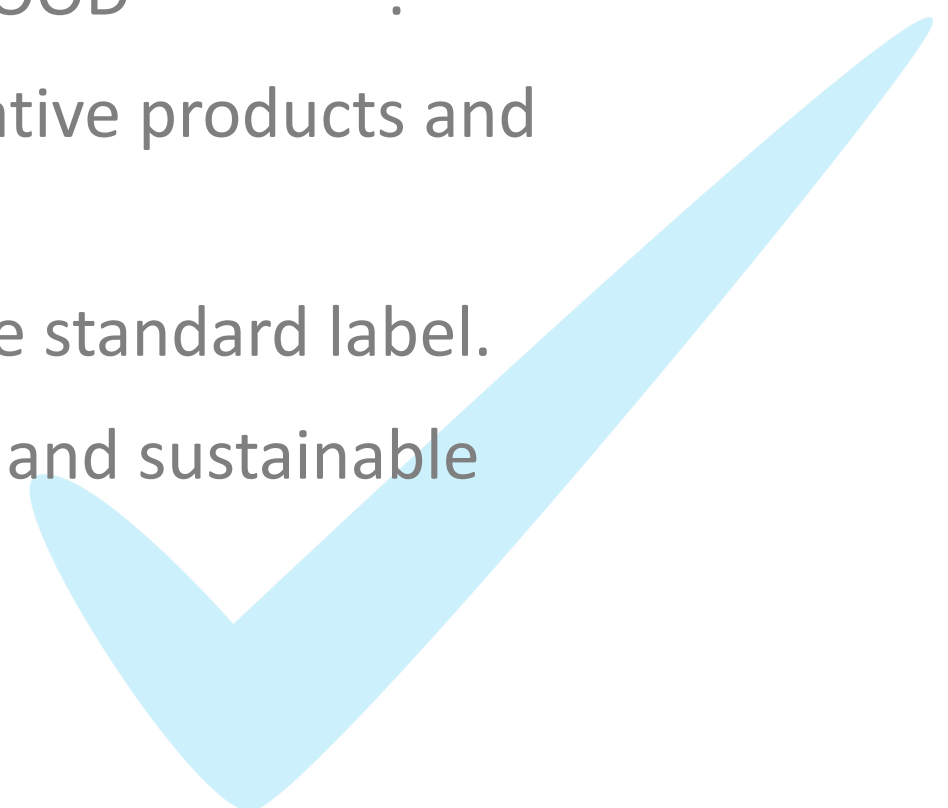
- Upon successful completion of a third-party independent audit, an entity can display the SEAFOOD^{TOMORROW} label.



Summary



1. To organise the products developed in SEAFOOD^{TOMORROW}.
2. To allow companies to reproduce the innovative products and make certain nutritional or safety claims.
3. For companies to be rewarded with a private standard label.
4. Provide assurances of social, environmental and sustainable good practices.





Thank You

Contact Details:

h.richardson@mrag.co.uk

 **@SEAFOOD_TMRW**