



Supporting a future with safe, nutritious, and sustainable seafood

SEAFOOD^{TOMORROW} Final Event, 15.04.2021

Benchmark Tool

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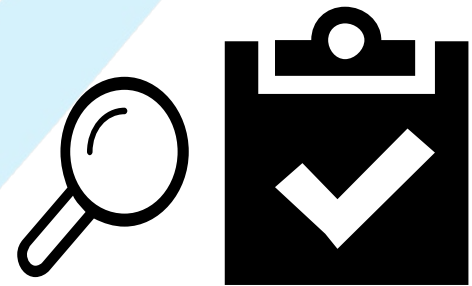
The problem



- Global fish consumption increasing faster than population growth.
- Average person consumes twice as much seafood as 50 years ago.
- Approximately 1/3rd of fish stocks are fished at biologically unsustainable levels.
- Significant amount of discarding and under utilization of some species compounds the problem.
- Global nutritional, mineral and vitamin deficiencies widespread including EU
- **Challenge**: Meeting the demand in a way that is socially, economically and environmentally sustainable.

Recommended solutions

- Voluntary' or 'Private' standards: can cover a range of topics including sustainability, social accountability, quality and food safety.
- Influence markets and create incentives for sustainability.
- Provide transparent assurances for consumers.
- Mitigate and reduce risks for supply chains.



Purpose

1. Allow companies to produce, market and supply the innovative products developed by SEAFOOD^{TOMORROW}.
2. Ensure products continue to conform with SEAFOOD^{TOMORROW} nutritional and safety claims.
3. Allow companies to consider environmental, social and sustainably responsible practices and incentivise continual improvement.
4. Help consumers make responsible choices.



Products included in the tool



- The production and use of fortified feed for gilthead seabream; common carp and rainbow trout aquaculture.
- Sodium reduced Atlantic 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 AND SCORING FLOWCHART

KEY:



Pass



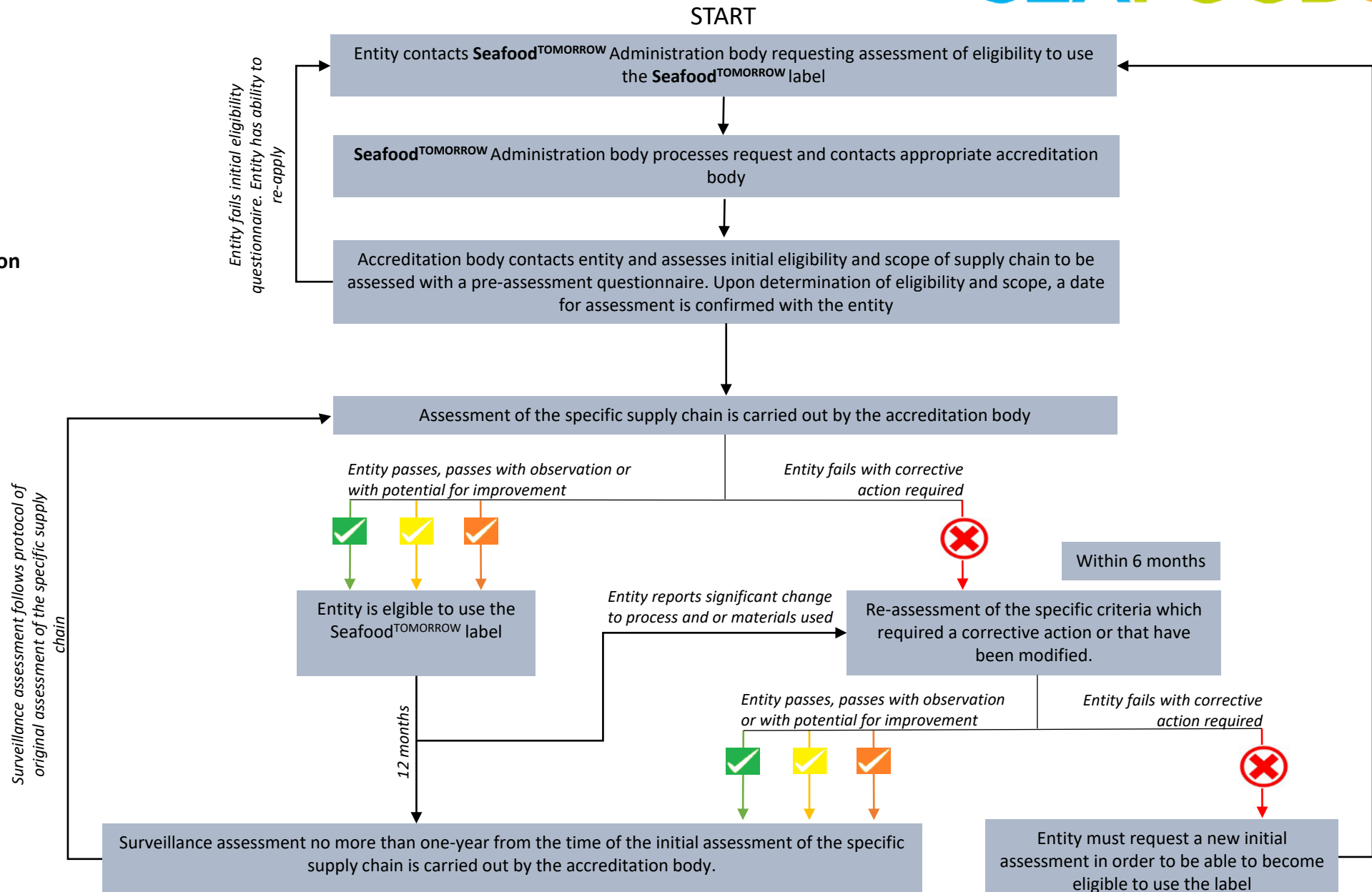
Pass with observation



Pass with potential for improvement




Corrective action required



Benchmark tool and guidance




	
Benchmark Tool and Reporting Template v.00X (Issued date: DD/MM/YYYY)	
(insert auditor logo)	
AUDITOR COMPANY AND LOGO	
Audit result	
Entity Information:	
Entity Name	
Entity Address (site being audited):	
Address	
City or town	
County/Region	
Post code/ ZIP code	
Country	
Entity Contact Person:	
Title	
Name	
Job title	
Phone	
Email	
Audit Information:	
Type of Audit	

Benchmark Tool

Benchmark Tool Guidance

SEAFOOD TOMORROW Benchmark Tool Guidebook	
	
Nutritious, safe and sustainable seafood for consumers of tomorrow	
Grant agreement no: 773400	
SEAFOOD TOMORROW Benchmark Tool Guidance	

Benchmark Tool Guidance

SEAFOOD TOMORROW Benchmark Tool Guidebook	
3.1.4 Phase 1ii: C. Audit scope	
Phase 1 initially helps the auditor establish the eligibility of the Entity and scope of the products to be assessed against the benchmark. Specifically, this determines if the Entity is eligible to use the SEAFOOD TOMORROW label, looks at the products against which a SEAFOOD TOMORROW claim is being made and the entities involved in making that claim (including involvement of any subcontractors).	
C. Audit scope	
General. Complete all questions	
C.1 List and define each of the SEAFOOD TOMORROW products.	The purpose of this question is to define the product for which a SEAFOOD TOMORROW claim is being made. The description should include: <ul style="list-style-type: none"> the final product; the weight unit, and packaging type; The species used; and The fishery or farm sourced.
C.2 Describe the processes undertaken for which a SEAFOOD TOMORROW claim is being made.	The purpose of this question is to define the processes undertaken on a product for which a SEAFOOD TOMORROW claim is being made. This should only consider activities which involve handling of product against which SEAFOOD TOMORROW claims are being made. This should be divided into: <ul style="list-style-type: none"> Feed production Capture fishery Fish farming Mollusc farming Processing/ transformation; and Wholesaler / retailer / Transportation / Storage Is the declared activity consistent with the activities declared within the traceability system?



Demonstration- Phase 1



- Audit type
- Entity eligibility
- Audit scope

<p>Guidance</p> <p>This form must be completed prior to the on-site audit, and will be based predominantly on responses obtained from the entity being assessed through the pre-assessment questionnaire. Please see Section 3.1 in the Benchmark Tool Guidance document for further information.</p> <p>Please DO NOT add or delete rows. Where more than one entry is needed please do this within the given row by starting a line. (ALT+ENTER)</p>		
Question Number	Question	Response
A. Type of audit		
A.1	What type of audit is to be carried out?	
B. Entity eligibility		
B.1	Has the Entity (or any subcontractor used) been successfully prosecuted for violating any forced labour or human trafficking laws?	No
B.2	Has the Entity (or any subcontractor used) been successfully prosecuted for any environmental law	
B.3	Has the Entity (or any subcontractor or supplier used) been successfully prosecuted or implicated in the sourcing of IUU caught fish or seafood?	
B.4	Is relevant EU legislation for food safety relating to fish and shellfish products followed?	
B.5	Is there a Food Safety Management Plan in place?	
C: Audit scope		
General		
C.1	List and define each of the SEAFOOD TOMORROW	
C.2	Describe the processes undertaken on product for which a SEAFOOD TOMORROW claim is being made: - Feed Production; - Capture Fishery; - Fish Farming; - Mollusc Farming; - Processing / transformation; and / or - Wholesaler / retailer / transportations / storage	
C.3.1	Are different sites are involved in production? If so, how many?	
C.3.2	Please define and describe the sites involved.	
C.4	Are other non-Seafood Tomorrow products produced at the same site? If yes, please provide details	
Subcontractors		
C.5	Are subcontractors involved in the supply chain?	
C.6	If yes, what is full legal name, site address and contact	



Demonstration- Phase 1



Guidance

This form must be completed prior to the on-site audit, and will be based predominantly on responses obtained from the entity being assessed through the pre-assessment questionnaire. Please see Section 3.1 in the Benchmark Tool Guidance document for further information.

Please **DO NOT** add or delete rows. Where more than one entry is needed please do this within the given row by starting a line. (ALT+ENTER)

Question Number	Question	Response
A. Type of audit		
A.1	What type of audit is to be carried out?	Initial
B. Entity eligibility		
B.1	Has the Entity (or any subcontractor used) been successfully prosecuted for violating any forced labour or human trafficking laws?	No
B.2	Has the Entity (or any subcontractor used) been successfully prosecuted for any environmental law	Yes

Microsoft Excel

This company is ineligible. Please terminate the audit.

OK

Demonstration- Phase 1



Entity activities		
C.8	Is the Entity making a claim for the utilization of novel sustainable feed materials in aquafeeds towards the fortification of farmed fish?	No
C.12	Is the Entity making a claim for seafood products with reduced sodium content without loss of product safety or quality?	Yes
If it is involved in production of seafood products with reduced sodium content, what is produced:		
C.12.1	Reduced salt smoked salmon; and/or	No
C.12.2	Reduced salt salmon pate	Yes
C.13	Is the Entity making a claim to produce digestible, attractive, functional and nutritionally adapted seafood products to youth, pregnant women and seniors?	No
C.14	Is the Entity making a claim to implement a strategy to decontaminate and improve the safety of seafood products?	No
C.15	Is the Entity making a claim for sustainable industrial processing of seafood products?	No
D. Other Certifications		

i. Front Page

ii. Audit Findings

Phase 1i Audit history

Phase 1ii Audit scope

Phase 2. Reduced Salt

Phase 3 Traceability

Phase 3i Traceability test

Phase 3ii Mass balance

vii Interviews

Answering the corresponding scope questions activates or deactivates corresponding tabs

Demonstration- Phase 2



Guidance:

This tab assess the production of sodium reduced seafood products without loss of product safety or quality. This includes the following products:

- Smoked salmon
- Salmon pate

For further guidance on how to complete this section please refer to **Section 3.2.2** in the Benchmark Tool Guidance document.

Please **DO NOT** add or delete rows. Where more then one entry is needed please do this within the given row by starting a line

Question Number	Question	Result	Justification and evidence
A. Procedural			
A.1.1	Are the correct ingredients used in the correct ratios as prescribed for smoked salmon?		
A.1.2	Are the correct ingredients used correct ratios as prescribed for salmon pate?	<div> Pass Pass with Observation Potential for Improvement Corrective Action Required </div>	
A.2.1	Is the recipe carried out as prescribed for smoked salmon?		

Follow evaluation matrix within Tool Guidance, selecting from drop down:

- Pass;
- Pass with observation;
- Potential for Improvement; or
- Corrective Action Required

Demonstration- Phase 2



The evaluation matrix within phase 2 is designed to assess compliance with each of the respective criteria, by reading the table cells from left to right, and decide which of the descriptions best fit the performance of the entity against the audit criteria, to then apply the corresponding score (Pass; Observation; Improvement Possible; or Corrective Action required).

	Guidance				
Question	Pass	Observation	Improvement possible	Corrective action required	Possible evidence
B. Associated Products					
B.1 Can Saltwell product only be purchased from approved suppliers?	An approved list of suppliers with a locked procurement of supply from these approved suppliers only; And Product is verified upon receipt to the factory.	The Entity has a list of approved suppliers and a clearly documented procedure to purchase only from these suppliers. However, this is not linked into a locked in electronic purchase system.	The Entity has a list of approved fortified feed suppliers but no documented procedure for the purchase of this product.	There is no system in place for procuring saltwell from approved suppliers.	Documented procedure for the procurement of saltwell; Electronic orders, with use of locked in approved suppliers.

Demonstration- Phase 3



Question Number	Question	Result	Justification and Evidence
SEAFOOD TOMORROW <i>Guidance:</i> This tab assess the internal traceability of the Entity being audited. Different sections are applicable depending on the product being produced. For further guidance on how to complete this section please refer to Section 3.3 in the Benchmark Tool Guidance document Please DO NOT add or delete rows. Where more than one entry is needed please do this within the given row by starting a line (ALT+ENTER)			
E. All supply chain companies - identification, labelling & segregation			
E.1	Is there any potential for mixing or substitution between SEAFOOD TOMORROW and other products? If so, are there systems in place to prevent mixing or substitution?		
E.2.1	Can the Entity identify SEAFOOD TOMORROW product at all stages throughout the business?	Pass Pass with Observation Potential for Improvement Corrective Action Required	
E.2.2	Can the Entity identify product in any subcontracted facilities?		
E.3	Is there a system in place to ensure SEAFOOD TOMORROW product upon which the claim is being made, is segregated from other products at all stages of handling and production?		
F. All companies - traceability tests			
F.1	Are records sufficient to allow a full		

As with phase 2, Follow evaluation matrix within Tool Guidance, selecting from drop down:

- Pass;
- Pass with observation;
- Potential for Improvement;
or
- Corrective Action Required

Demonstration- Phase 3



SEAFOOD TOMORROW			
Guidance: This tab allows you to record the results of the traceability test. For further guidance on how to complete this section please refer to Section 3.4 in the Benchmark Tool Guidance document Rows can be added where required.			
Traceability test			
The traceability test should be conducted by selecting a product and starting at the last step in production (an invoice of sale for example), trace the product back along every step to the purchase of raw material(s) or product(s).			
Species name and scientific name (e.g., Atlantic salmon - <i>Salmo salar</i>):		Product description	
Process step	Document name and details. This should include the type of document reviewed (e.g., invoice, bill of lading, production sheet etc) and identification details (e.g., number (including any units), date, identification of the product tested, batch number, etc).	Linking reference. This should be the type of reference/s which provides a link to the next chain in traceability	
1			
2			
3			
4			
5			
6			
7			
8			

For example:

Traceability test			
The traceability test should be conducted by selecting a product and starting at the last step in production (an invoice of sale for example), trace the product back along every step to the purchase of raw material(s) or product(s).			
Species name and scientific name (e.g., Atlantic salmon - <i>Salmo salar</i>):	Atlantic salmon (<i>Salmo salar</i>)	Product description	Cold smoked salmon sides: 250g
Process step	Document name and details. This should include the type of document reviewed (e.g., invoice, bill of lading, production sheet etc) and identification details (e.g., number (including any units), date, identification of the product tested, batch number, etc).	Linking reference. This should be the type of reference/s which provides a link to the next chain in traceability	
1 Sales note		Invoice reference: SAL280221 Date: 28/02/2020 Product: 42.5kg cold smoked salmon sides	
2 Invoice		Date: 01/03/2020 Invoice reference: SAL280221 Final batch number: SMK280221	
3 Packaging production record		Date: 27/02/2020 Batch number: SMK280221 Production batch number/s: PRO260221 and PRO270221	
4 Production order		Date: 26/02/2021 Product: Cold smoked salmon sides Raw material lot numbers: EXM120221 Production batch number/s: PRO260221 and PRO270221	
5 Delivery note		Date: 12/02/2021 Product: Salmon fillets Raw material lot numbers: EXM120221	

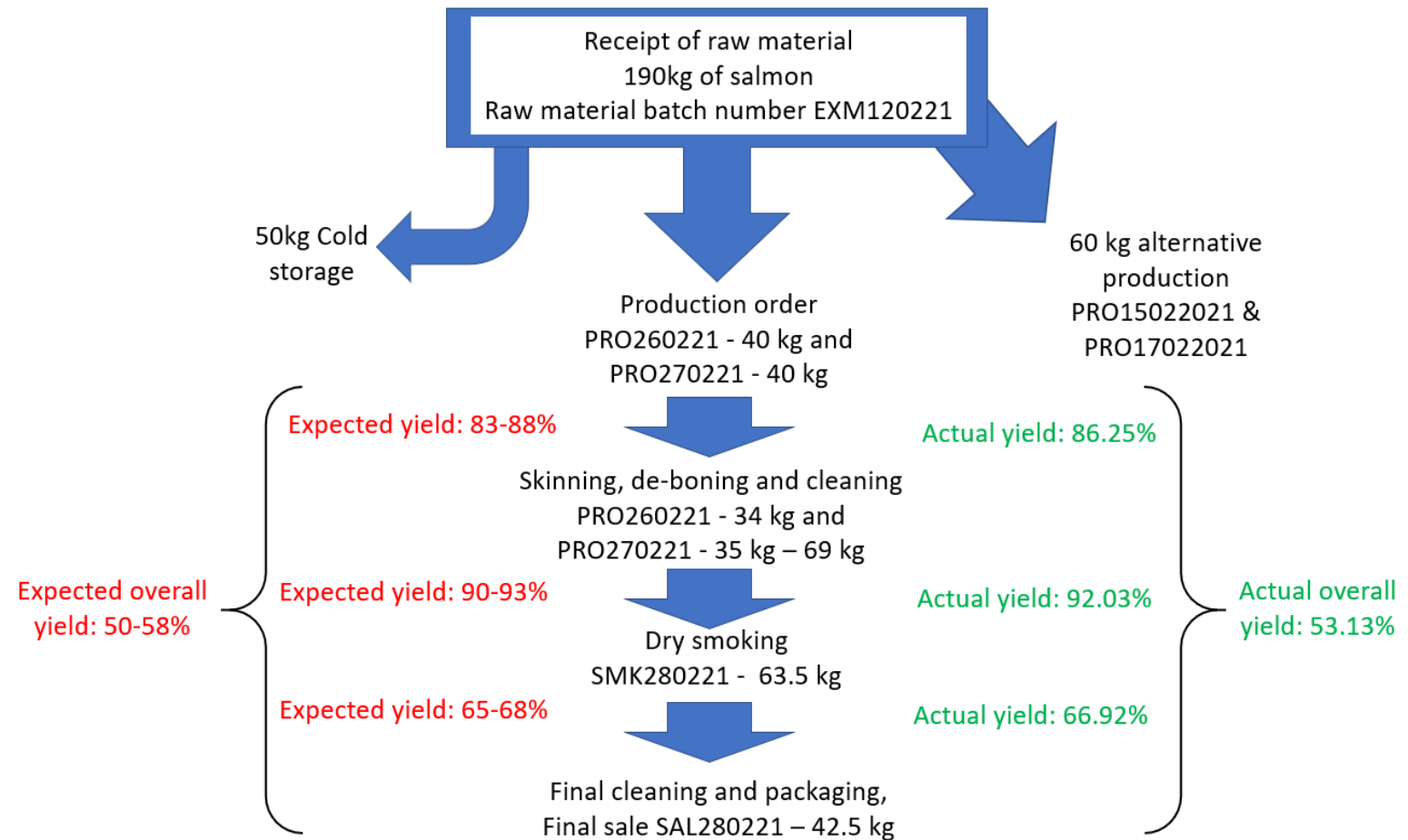
Traceability tests



Demonstration- Phase 3



Mass balance



Demonstration- Phase 3



Mass balance

For example:

OUTCOMES (add rows if necessary)								
Summary	Production lot number or other reference code:	EXM120221	A. Total raw material in (kg):	80	B. Total final product out (kg):	42.5	Overall yield (%) (total final product (B+C+D) divided by the raw material input (A)):	53.13%
Summary of other	Input raw material identification (e.g., batch number or other identification):	EXM120221	E. Total raw material (kg):	190	A. Total raw material in (kg):	110	Raw material reconciliation (E = A+F+G)	0

Descriptions			
Summary	Reasons for weight gain or loss	Filleting, trimming, loss of water weight and smoking. This is in line with expectations (see Rørå, A.M.B., Kvåle, A., Mørkøre, T., Rørvik, K.A., Hallbjørn, S., Thomassen, S. and Magny, S., 1998. Process yield, colour and sensory quality of smoked Atlantic salmon)	Notes to explain yield calculation 20% (20kg) of raw material went straight into storage and had not been processed by the audit date. 80kg was processed to produce 63.5kg. 63.5 is 79% of 80. Therefore, the yield from processing was 79%.



SEAFOOD^{TOMORROW} Label



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



SEAFOOD^{TOMORROW} Label



Lot n° : TR062-001

11:23
recette3.app1.predell.fr

Salmon pate
Net weight : 200 g
Batch : TR062-001

PRODUCT INFORMATION

Salmon pate produced using Saltwell, a naturally derived salt containing a mixture of sodium and potassium chloride, resulting in a product with 25% reduced sodium content.

For health reasons it is desirable to reduce sodium consumption. A natural salt from the Chilean desert containing a mixture of potassium chloride and sodium chloride has been used as a substitute for common table salt (sodium chloride) in this product. This has resulted in a sodium reduction of 25 % while maintaining product quality, safety and shelf-life.

COMPOSITION

Salmon	100 %
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NUTRITIONAL VALUES

Energy value (Kcal/100g)	12
Total fat (g/100g)	23

Summary



1. To provide an overview of the products and solutions 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.
5. Help to consumers make informed choices.



Thank You

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 @SEAFOOD_TMRW