

THE IFFO GLOBAL STANDARD FOR RESPONSIBLE SUPPLY

Certification programme for fishmeal and fish oil



KEY PILLARS OF IFFO RS

1. Responsible sourcing: Sourcing raw material from responsibly managed fisheries

- Whole fish used must come from fisheries that have been independently scientifically assessed and meet the key principles of the United Nations Food and Agriculture Organisation (FAO) Code of Conduct for Responsible Fisheries 1995 – the only internationally recognised measure of good fisheries management.
- Assessors will be looking for science-based requirements to protect stocks, habitats and the wider environment, such as: stock assessments; precautionary approach with formal reference points; management of the fleet capacity; fishing gear controlled to reduce catches of juveniles, by-catch and environmental damage; closed seasons, closed areas and restricted fishing; and sufficient inspection, observation, detection and recording systems to ensure a high level of compliance. MSC certification is accepted as evidence of compliance.
- Any fish by-products must come from fish that were intended for human consumption and must not have originated from a fishery or species that is considered endangered by the International Union for Conservation of Nature (IUCN) as published in their Red List. (www.iucn.org)
- Illegal, unreported and unregulated (IUU) fish and any resulting by-products are excluded in accordance with EU Regulation and the International Plan of Action to eliminate IUU.

2. Responsible production: Good manufacturing practice for safe and traceable production

- The factory must have attained Certification to the International Feed Ingredients Standard (IFIS) of the International Feed Safety Alliance (IFSA) or equivalent, as proof of responsible manufacturing; and the applicant must be in possession of all relevant permits and licences for the production and sale of fishmeal and fish oil products.
- The factory must have the ability to identify the source of all raw material and to segregate material from compliant and non-compliant fisheries thereby ensuring that only compliant raw material is used in the production of IFFO RS Fishmeal and Fish Oil.

3. Compliance with international standards: In addition to those already mentioned

- The programme is compatible with ISO 65:1996 (General requirements for bodies operating product certification systems) and with EN45011.
- UN FAO Guidelines on Labelling of Fisheries Products and on Aquaculture Certification

For full details of the Standard and a list of approved fisheries and certified factories go to www.iffo.net.

Certification

A third party ISO 65:1996 accredited Certification Body collates the evidence on the raw material sourcing and on the factory quality management practices. Applicant factories need to demonstrate that they are "operating a well-managed system that ensures their marine raw materials are responsibly sourced and processed to the Standard". The independent Certification Body makes a decision, based on the evidence, whether or not the factory is compliant with the RS Standard.

Once the award has been made and the certificate of compliance received by the factory, it will then be able to offer assured fishmeal and fish oil and have the right to display the IFFO RS logo at the factory and on its products.

IFFO RS

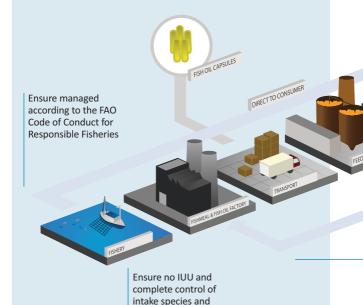
Supplies of fishmeal and fish oil from factories which have been independently audited and certified as complying with the IFFO Global Standard for Responsible Supply (IFFO RS), first entered the market in 2010. IFFO RS is a business-to-business certification programme that assures the animal feed, food and nutraceutical value chains that these key ingredients are both responsibly sourced and responsibly produced and enables a compliant factory to demonstrate this.

An Independent Programme

The Standard is set by a multi-stakeholder Board.

All applications are assessed through audits against the RS standard by an independent ISO 65:1996 accredited Certification Body.

The IFFO programme recognises other certification programmes which have demonstrated equivalency and which are accepted within the industry - e.g. fisheries certification by the Marine Stewardship Council (MSC).



volumes

WHO SETS THE STANDARD?

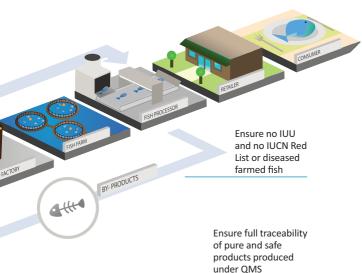
The multi-stakeholder Board which set, and is developing, the Standard comprises IFFO producers and traders from several countries (currently three members in total), the IFFO Technical Director and representatives of:







- Fish feed producers (1)
- Fish farmers (1)
- Fish processors (2)
- Retailers (2)
- Marine conservation NGOs (3)
- Experts in certification and standards (1)



About fishmeal and fish oil

Fishmeal and fish oil are produced mainly from harvesting stocks of small, bony fish, which reproduce rapidly and for which there is limited demand for human consumption. About a third, and rising, of the raw material is recycled fisheries by-products (frames, off cuts and offal) from the processing of both wild caught and farmed fish. The largest producer of fishmeal and fish oil is Peru followed by Chile. Other important producing countries include USA, Iceland, Norway, Denmark and Thailand. World production of fishmeal is about five million tonnes per year and that of fish oil is about one million tonnes.

Find out more about the IFFO RS

IFFO welcomes questions or comments regarding the RS standard and its fisheries assessments. Please contact us via Email or call Francisco Aldon, Head of Standards at IFFO.

E: rs@iffo.net T: +44 (0) 2030 539 195

ABOUT IFFO

IFFO The Marine Ingredients Organisation represents the fishmeal and fish oil industry worldwide. IFFO's members in more than 40 countries account for about two-thirds of world production and 75 per cent of fishmeal and fish oil traded worldwide.

IFFO's headquarters are in London, United Kingdom and it also has offices in Lima, Peru, and in Beijing, China.

Contact

IFFO

The Marine Ingredients Organisation Unit C, Printworks, 22 Amelia Street, London, SE17 3BZ United Kingdom

T: +44 (0) 2030 539 195 F: +44 (0) 2030 539 196

E: secretariat@iffo.net

www.iffo.net

