



FOR IMMEDIATE RELEASE

## **The IFFO RS programme announces changes to its Global Standard for Responsible Supply**

(1<sup>st</sup> April, 2014) IFFO, the Marine Ingredients Organisation, launched its Global Standard for Responsible Supply (IFFO RS) back in 2009 and it has now become the most recognised standard for the responsible supply of fishmeal and fish oil with around 40% of world production certified. The multi-stakeholder RS Board appointed to set and administer the standard has now agreed to make a number of changes to improve the standard's governance and enhance its credibility.

Following consultation with the IFFO Board of Directors it has been agreed to open up the standard to non-IFFO members. Now any fishmeal and fish oil factory wishing to demonstrate its responsible practices will be able to apply for certification to the IFFO RS standard. This should ensure the continued growth of the standard and bring it in line with the recognised best practice for standard setting.

Secondly, the RS Board has agreed to appoint at least one additional Certification Body which can conduct certification of the factories. Currently SAI Global is the only CB with the authority to grant certification to the RS standard, but the intention is to start the process of appointing at least one more CB with similar international reach and credibility. This will provide applicants with a choice of certifiers, which should make the process of becoming certified more efficient and cost effective.

Just as environmental responsibility became a part of international business in the first post-millennium decade, social responsibility is becoming the expectation in the second. To help applicants demonstrate good standards in these areas the RS Board has agreed to add a number of clauses to the IFFO RS factory standard which cover some of the fundamental management issues surrounding good environmental and social practices in fishmeal and fish oil factories. It has been decided to seek consultation on the wording of these new clauses and a proposed draft can be found on the IFFO RS website [www.iffo.net/iffo-rs](http://www.iffo.net/iffo-rs) and all comments and suggestions are welcome and should be sent to the secretariat at [RS@iffo.net](mailto:RS@iffo.net) before 30<sup>th</sup> April.

Commenting on the changes Andrew Jackson, Chairman of IFFO RS Board said *"The IFFO RS standard has got off to an excellent start, but the Board felt that the time had come to widen the ambition of the standard to address the whole global marine ingredients industry. The decision to allow non-IFFO members to apply for the standard, gives the factories processing the over 40% of global production not coming from IFFO members, the opportunity to demonstrate their responsible practices. These practices will now include not only responsible raw material procurement and safe processing, but also some entry level requirements in the areas of factory effluent and emissions as well as employee terms and conditions. These changes should reassure the marine ingredients value-chain that products certified to our standard are being responsibly produced and are increasingly available for their use."*

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#### Notes for Editors

1. IFFO is the international 'not for profit' organisation that represents and promotes the fishmeal, fish oil and wider marine ingredients industry worldwide. We are globally respected and regularly represent the industry at international forums, as well as holding observer status at the UN Food and Agriculture Organisation (FAO) and the EU Commission and Parliament. With a network of members reaching across 60 countries, our members account for over 50% of world production and 75% of the fishmeal and fish oil traded worldwide. While these products are the core of our industry, recent years have seen a widening to include marine algae cultivation and the production of meal and oil from krill. Our members include producers, traders, feed companies, edible oil refiners, retailers, financial institutions, governmental and non-governmental organisations. For more information visit: [www.iffo.net](http://www.iffo.net).
2. The Global Standard for Responsible Supply (IFFO RS) is a business-to-business certification programme that enables a compliant factory to demonstrate that it responsibly sources its raw material from well-managed fisheries and responsibly converts that into pure and safe products. To be certified fishmeal and fish oil factories must demonstrate sourcing from well managed fisheries and safe and traceable production. Assessments are conducted by an independent certification body and in just over two years, IFFO RS has successfully attracted 90 certified factories, spread across nine countries. Most of the largest fisheries such as Peruvian anchovy, Alaskan Pollock, Blue Whiting in UK, Iceland and Norway, Gulf menhaden in USA and many more have been approved for supply into the manufacturing food chain including whole fish and by- product raw material to produce compliant fishmeal and fish oil. For more information visit: <http://www.iffo.net/iffo-rs>
3. Fishmeal is a natural, balanced, highly nutritious feed ingredient used in diets for farmed fish and crustaceans and as a high protein supplement in nutritionally demanding periods in the life cycle of pigs and poultry, as well as in pet food.
4. Fish oil is the major natural source (97%) of the healthy long chain omega-3 polyunsaturated fatty acids, EPA and DHA. Most fish oil is used in feeds for farmed fish and there is an expanding market for fish oil for human nutritional supplements and functional foods.