

GLOBAL IMPACT REPORT

What's the
Impact of
Certification?

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CONTRIBUTIONS

Editor-in-Chief: Justin Grant

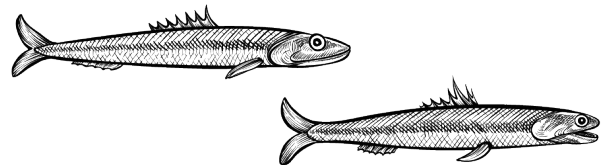
Editors: Maddie Cassidy

Research lead: Vicki Mutschler

Project leads: Elise Avallon, Maddie Cassidy, Justin Grant, Timothy Grotheer, Denise Gurshin, Iain Shone, Kota Shibai, Melanie Siggs, Jamie Wright, Belinda Yaxley

Graphic & illustrative design: Justin Grant

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WELCOME



Welcome to the third-annual Global Impact Report by the Global Seafood Alliance (GSA), where we take you on a journey through our achievements of the last year. As we gather every Monday morning for our all-staff meeting with employees around the world, it's hard not to be inspired by the efforts being made worldwide to promote responsible seafood practices and the tangible impacts they generate.

We invite you to take a comprehensive look at GSA's advocacy, education, and certification initiatives, presented on a regional basis and how they align with the United Nations Sustainable Development Goals (SDGs). Each section highlights the substantial progress made toward our collective vision of a responsible and thriving seafood industry. On behalf of every team member of GSA, we thank you for your unwavering support in advancing responsible seafood practices worldwide. We are thrilled to share some of our most impactful projects and initiatives with you, hoping to inspire your engagement and foster a sense of collective responsibility.

Your involvement is invaluable to our ongoing endeavors, and we encourage you to join our cause by becoming a member of GSA. Together, we can create a meaningful and lasting difference, ensuring a brighter future for our oceans, waterways and the communities that depend on them.

– GSA Team



Aquademia Podcast

Hosted by GSA's Justin Grant and Maddie Cassidy, Aquademia is your go-to podcast for a fresh take on all things seafood. Aquademia aims to educate consumers and industry professionals on how seafood is connected with the issues facing our planet, what consumers can do to help, and arm them with the knowledge to make better seafood choices. Each episode features interviews with professionals from varied disciplines to demonstrate how deeply seafood is connected with our world. From seafood industry professionals to environmental scientists to chefs, all voices are included and all listeners will find something interesting.

Don't miss an episode.
Subscribe and listen now!



BENEATH THE MANGROVES: MINH PHU'S RESPONSIBLE AQUACULTURE SUCCESS

GSA collaborated with Minh Phu on a mangrove shrimp pilot project that has yielded positive economic and environmental benefits. Located in the Ca Mau region, Minh Phu Dat Mui Social Enterprise has achieved farm certification under the Best Aquaculture Practices (BAP), marking a significant milestone in responsible seafood production.

Unlike traditional shrimp farming, which often relies on artificial feed pellets, mangrove shrimp farming utilizes ponds situated within mangrove forest buffer zones. Minh Phu distinguishes itself with its adoption of mangrove shrimp farming, a method that harnesses the natural benefits of mangrove ecosystems. Here, tidal waters are leveraged to cultivate a natural habitat for shrimp, promoting the growth of plankton and algae essential for their diet.

Environmental Benefits of Mangrove Shrimp Farming

Minh Phu emphasizes the manifold environmental advantages of their approach. By maintaining and expanding mangrove forests, their farming practices help combat habitat loss and promote biodiversity. These forests act as natural buffers

against coastal erosion and storm surges while also safeguarding water quality and reducing pollution. Minh Phu's efforts not only preserve local ecosystems but also contribute to global carbon sequestration efforts through potential carbon credit sales.

Economic Empowerment and Community Engagement

Beyond environmental stewardship, Minh Phu's operations have profound socio-economic impacts. In Cau Mau, mangrove shrimp farming supports local livelihoods by creating jobs and boosting income. By producing high-quality, eco-friendly shrimp, Minh Phu enhances Vietnam's aquaculture reputation in global markets, fostering economic growth and potentially attracting ecotourism.

Commitment to Certification

Minh Phu's innovative approach to mangrove shrimp farming exemplifies a harmonious balance between economic prosperity and environmental stewardship. By integrating traditional knowledge with modern responsible practices, the Minh Phu Dat Mui pilot potentially offers a blueprint for responsible development that prioritizes both people and the planet.



EYESTALK ABLATION IN FOCUS: NAVIGATING CHANGE IN SHRIMP HATCHERIES

For decades, the global shrimp farming industry has relied on a breeding technique intended to make hatcheries more efficient. A shrimp's eyestalk – a protrusion from the animal's head that contains an eye on the end – contains a complex of glands that influence molting, reproductive maturation and spawning processes. Removing, cutting or pinching the eyestalk can induce spawning, a development that aided in the widespread commercialization of shrimp farming in the 1970s and 1980s. Eyestalk ablation, however, has come under scrutiny in recent years, as consumers

and animal-rights groups fear that it is a cruel practice and are calling on the industry to adopt alternatives.

To that end, GSA wanted to better understand

the prevalence of the practice in shrimp hatcheries around the world and to estimate timelines for adopting other methods. In 2023, GSA conducted a survey among major shrimp producers and producer associations in Thailand, Vietnam, India, Australia, China, Japan, South America and the United States producing two species of shrimp: Black tiger shrimp (*Penaeus monodon*) and Pacific white shrimp (*Litopenaeus vannamei*). GSA has engaged more than 100 individuals globally via workshops, online meetings and emails.



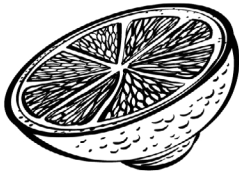
GSA learned that the practice of eyestalk ablation exhibits variations across countries, influenced predominantly by production model, breeding programs for the species and various cost factors in production. Recognizing this diversity, the survey found that there is no universal solution to transition the industry away from eyestalk ablation in the short term.

The project has underscored the challenges the industry faces in adopting ablation-free practices, including economic viability, genetic advancements and diverse industry conditions. Further, industry mindset is a potential barrier to

implementing ablation-free practices. Despite these challenges, the industry is exploring alternatives with an emphasis on ethical considerations and responsible farming.

Key recommendations coming out of this project include promoting natural environments, improving welfare practices, regular reviews, refraining from rigid timelines and fostering industry collaboration. A holistic and adaptive approach is encouraged to address the diverse challenges faced by different regions, and gradual shifts and ongoing trials are crucial to influencing change.

SEAFOOD RECIPES




Dive into our seafood recipe page, where you'll discover a delectable array of responsibly sourced seafood dishes that promise to elevate your culinary adventures.

Miso Shrimp Ramen

Prep time: 10 mins

Cook time: 15 mins

Yield: 2 servings

Ingredients:

8 oz. BAP-certified shrimp, peeled
4 cups water
1 large egg
1 package (3 oz.) ramen-noodle soup mix
2-3 tablespoons white miso
1 cup sugar snap peas, trimmed
2 cups baby spinach
1 medium carrot, julienned
1 radish, thinly sliced
1 scallion, thinly sliced

Preparation

Step One: Bring the water to a boil in a medium saucepan. Add the egg and simmer 7 minutes. Transfer egg to ice water bath to stop the cooking process. Add the shrimp to water in saucepan and cook 2-4 minutes depending on size. Remove to a bowl and cover to keep warm.

Step Two: Measure 3 tablespoons of the boiling water into a bowl and whisk in the miso. Stir mixture back into the pot along with the ramen noodles and soup packet and cook 2 minutes. Stir in the sugar snap peas and spinach and cook 1 minute longer. Divide between serving bowls. Add the shrimp to the bowls along with the carrots and radishes. Peel the egg, cut in half and place on top. Sprinkle with scallions and serve.



Salmon Bowl

Yield: 4 servings

Ingredients:

¼ cup soy sauce
¼ cup hoisin sauce
1-2 tablespoons chili garlic sauce
2 teaspoons sesame oil
4 BAP-certified skin-on salmon portions (~1-1/2 pounds)
6 cups freshly made steamed rice
1 medium carrot, shredded or julienned
2 cups thinly shredded purple cabbage
1 avocado, pitted, peeled and diced
2 Persian cucumbers, shaved w/vegetable peeler or sliced
2 scallions, thinly sliced
Furikake or sesame seeds
Lime wedges

Preparation

Step One: Preheat the broiler or grill. If using a grill, brush the grates with oil.

Step Two: Combine the soy sauce, hoisin, chili garlic sauce and sesame oil in a bowl. Divide mixture in half between two bowls, reserving one for serving. Place salmon skin side down on the grill. Brush the top with half of the soy sauce mixture and cover the grill. Cook 4 minutes skin side down, then flip the salmon. Cook 2-3 minutes longer or until the fish is done to your liking. If broiling, brush the top of the salmon and broil the salmon skin side down 2-3 inches from the heat source until cooked through, about 6-8 minutes. Remove salmon to a plate and brush with the reserved soy sauce mixture.

Step Three: Divide the rice between large soup or pasta bowls and top with the salmon, carrots, cabbage, avocado and cucumbers. Sprinkle with scallions and furikake or sesame seeds and serve with lime wedges and remaining sauce.



Grilled Tex-Mex Tilapia

Prep time: 10 mins

Cook time: 15 mins

Yield: 4 servings

Ingredients:

1-1/2 pounds BAP-certified tilapia fillets
2 chipotle chiles in adobo sauce, finely chopped
2 teaspoons adobo sauce
1 teaspoon Mexican oregano
Kosher salt
Freshly ground black pepper
3 tablespoons canola, avocado or safflower oil
1 bunch scallions, trimmed
1/2 green cabbage, cut in 1-inch wedges, leaving core intact
1 avocado, halved and pitted
2 ears corn, peeled and halved
Warm corn tortillas
Lime wedges
Hot sauce
Mexican crema or sour cream

Preparation

Step One: Preheat grill to high. Cut out four 8 X 12-inch sheets heavy duty foil (or double regular foil) and place tilapia on them. Spread the fish with the chiles and adobo sauce and crumble the oregano over. Sprinkle with salt and pepper and fold up the foil making neat packets.

Step Two: Brush the scallions, cabbage, cut side of the avocados and corn with oil, then sprinkle with salt and pepper. Place the vegetables on the grill and cook until grill marked and charred, 3-10 minutes. Grill the fish packets until cooked, about 7-8 minutes. Serve the fish and vegetables on a platter, letting diners help themselves. Serve with the tortillas, lime wedges, hot sauce and crema.



MAKING WAVES: BAP'S SUCCESS IN BUILDING CONSUMER AWARENESS

GSA conducted its second consumer-facing campaign to align with National Seafood Month in October 2023. The main objective of the campaign was to continue to build on momentum from our first campaign and increase brand awareness of the BAP label in North America. Campaign tactics included PR and media outreach, a social media campaign including influencer content, and working directly with partners to help them talk to their customers. We had ten retail, foodservice and direct-to-consumer companies sign on to participate, including Giant Eagle, HEB, Lidl, ShopRite and WinCo Foods. We also worked with six influencers who created recipes using BAP seafood.

During the promotional period, we had a reach of 1.8 million with our social posts and more than 700,000 engagements. Our influencer posts alone had 1.3 million impressions. We also saw an increase in media mentions during that period. BAP had 775 media mentions and the articles had a reach of 2 billion. Media highlights include a TV segment with dietitian Mia Syn and mentions in HuffPost, The Daily Meal and Tasting Table, among others. Going forward, we will continue to build on these campaigns and expand our consumer marketing efforts into additional geographic regions outside of North America.





MEMBER SPOTLIGHT

Q & A with GSA member Bonnie Waycott

01

You told us last time about your MSc in Sustainable Aquaculture – what would you recommend to students wanting to pursue a similar path to yours?

From a young age I knew that I wanted to study something related to the ocean, but because I took a different career path into media, I had to get creative in figuring out how I could bring my career and interest in the ocean together. My biggest piece of advice would be to find something that you are passionate about and follow your heart. Be prepared to do a lot of research too. I spent hours looking for marine biology courses, scuba diving opportunities, anything that would bring me closer to the ocean, when I discovered aquaculture. It's also important to talk to people – university tutors, people working in the sector that you want to work in – be honest, upfront and don't be afraid to ask for help and advice. Having a specialty - Japanese/Japan in my case - will also help you stand out and be able to offer something unique.

02

What was it about aquaculture that struck your interest?

When I first became interested in aquaculture, I was very impressed by the approach and direction that it was taking. It's a sector that works hard to be environmentally respectful and ethically responsible and I can see this with every advancement that it makes. I also love the passion and determination of those working in aquaculture and the science and innovations that seem to be constantly emerging. I've covered an impressive range of topics over the years from vaccines and fishmeal alternatives to net pen cleaners and automatic feeding systems and I'm sure there will be more. Aquaculture is not just about being part of the food industry, simply producing and selling. It's so much more, and I find that really fascinating.

03

What makes you most proud to be part of the seafood industry?

Communicating the latest developments and innovations in aquaculture is vital as the sector can face some harsh criticism. It's also important to have well-balanced discussions using the best available science, and I'm proud to be able to do this through my writing by highlighting the work of a sector that is working extremely hard to maintain best possible practices and operate sustainably.

04

What excites you about the future of the industry?

The announcement in The State of World Fisheries and Aquaculture 2024 that the amount of fish farmed globally has surpassed wild catches for the first time was really exciting news. It's great in terms of food availability, with aquaculture being the world's fastest-growing food production system, and it still has plenty of room for innovation. I'm very excited to see what will emerge to meet the needs and demands of a society that is more aware of sustainability, animal health and welfare and environmental respect.

05

Have you been anywhere new or interesting over the past five years?

In 2023, I visited Kindai University in Japan and met a team of researchers who are breeding rabbitfish using vegetable waste like cabbage, lettuce, carrot, cucumber and herbs. The team collect this waste from local farmers and grocery stores, and are aiming to create a circular aquaculture model while helping to reduce food waste. I loved this connection between food waste reduction and aquaculture.



ANCHORING CREW WELFARE: THE CRITICAL ROLE OF WI-FI AT SEA

Can you imagine working away from home for weeks, months, maybe years at a time and not being able to stay in contact with your family and friends? Can you imagine not being sure you got paid during that time and not being able to check? Can you imagine not being able to see your contract of employment, but sensing you're not getting sufficient training or rest hours? Few of us can imagine these kinds of scenarios in our lives as we have easy access to wi-fi connectivity at home, often at work, and we can usually find it in a local coffee shop or library, for example.

If you're working as fishing crew at sea, going to the coffee shop isn't an option. Not having connectivity on hand prevents staying in touch with family and friends, checking employment contracts or raising issues in the workplace.

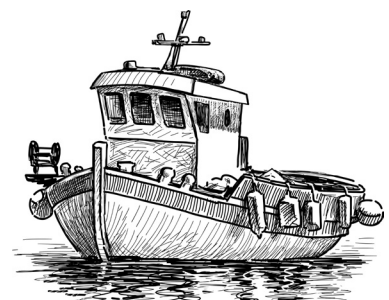
GSA developed the Responsible Fishing Vessel Standard (RFVS) between 2018 and 2020 addressing crew welfare and rights, based on global conventions with open collaboration across the sector. We did some deeper dive work on areas that were less well-defined, such as grievance mechanisms, and realised that wi-fi connectivity was critical to access such mechanisms. In exploring the topic in more detail through a series of bilateral interviews, questionnaires, and research on current best practice, We learned that; **Connectivity is key to well being, further it can enhance and enable better communications between crew and employers as well as improving vessel operations.**

"Can you imagine working away from home for weeks, months, maybe years at a time and not being able to stay in contact with your family and friends?"



We also learned that; **Vessel owners need support to navigate this fast changing technological space, to understand how to provide crew with safe, appropriate access and how they might work together to pool contracts and services for mutual benefit.;**

Currently, our team is working on building consensus for what should be expected for crew on vessels to receive as a part of their contract of work, and how to support vessel owners in providing that. We aim to ensure crew at sea have quality wi-fi and can stay in touch with family and friends, access grievance mechanisms, raise issues or share views, and enable vessel owners to provide connectivity in effective and cost efficient ways. This helps us know the fish we eat has been caught by crew who have decent, dignified, and safe work.





SUPPORTING BAP DEVELOPMENT IN THE KINGDOM OF SAUDI ARABIA

The Responsible Seafood Advocate

The Responsible Seafood Advocate supports the GSA mission by covering a dynamic and evolving industry with objectivity and integrity and by providing timely, insightful and accurate information from journalists, researchers and other industry experts. The Advocate appeals to industry professionals, academics, government officials, non-governmental organizations and representatives from the global food marketplace seeking insights about responsible seafood production.

Don't miss an article.
Subscribe and start reading!



A cornerstone of GSA's existence is rooted in continuous improvement. A partnership with the Kingdom of Saudia Arabia exemplifies the commitment to learning and improving seafood production practices.

GSA has had a Memorandum of Understanding in place with the Kingdom of Saudi Arabia since January 2016, in which the country's aquaculture producers are required to certify with the BAP program. This initiative incentivizes

producers to upgrade their operations, while also acting as a foundation for the Saudi Arabian Mark of Aquaculture Quality (SAMAQ), the national product certification and labelling scheme for the promotion of Saudi Arabia's aquaculture products to the local and regional markets. SAMAQ is endorsed by the Ministry of Environment, Water and Agriculture (MEWA) as part of its food security strategy for the Kingdom and administered by the Saudi Aquaculture Society (SAS). SAS is a membership organization promoting aquaculture development and capacity building with scientific, technical and economic advice for the sector.

To support ongoing development, GSA together with MEWA hosted a workshop on the progress of BAP and SAMAQ certification.

Held in Riyadh November 2023, the event was attended by some 40+ persons, including the Assistant Deputy Minister for Livestock & Fisheries of MEWA (Dr. Ali Al Shaikhi),

the VP of Operations of the National Fisheries Development Program (NLFDP) of MEWA (Mr. Philippos Papageorgiou), the Director of Aquaculture of NLFDP (Mr. Ibrahim Alzahrani), members of the Saudi Aquaculture Society (SAS), BAP certified producers (including the largest in Saudi Arabia, National Aquaculture Group NAQUA), and a number of producers

interested in gaining BAP certification.

Certified facilities in the Kingdom also include Jazadco, Aqua Bridge Company, Alnasiriya

Works Establishment, Maram Feed Mill Company, Rasheed Al Ballaa Farm for Aquaculture, Saudi Fisheries Company, and Tabuk Fisheries Company.

The objective of hosting such a workshop was to hear from local producers about challenges and pain points, as well as providing a platform for producers to easily access cutting-edge production recommendations. The agenda of the workshop focused on future development trends of BAP standards, marketplace development within the region and challenges facing the sector such as marine ingredients for aquaculture feeds.

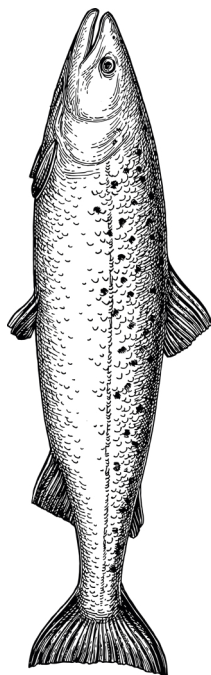
Saudi Arabia is the only country in the world that mandates all its aquaculture facilities to be audited and certified by BAP to the benefit of local producers, their customers and consumers.

The event closed with a celebration of the continuing success of the MoU with an honoring ceremony for MEWA and a certificate of partnership for SAS.





GSA TECHNOLOGY MODERNIZATION FOR CERTIFICATION PROGRAMS: ENHANCING CUSTOMER EXPERIENCE AND EFFICIENCY



After internal and external analysis and customer feedback, GSA recognized a need to improve the technology offerings supporting the BAP and BSP programs.

Since 2023, we have been working to modernize the technology offerings and in doing so, the customer experience, effectiveness, efficiency and delivery for our platforms are greatly improving. By delivering modern interfaces, streamlined processes and digitization across standards, the technology modernization efforts are the foundation of the future for GSA.

The Audit and Traceability dashboard project (Data Hub) is the cornerstone for the customer facing efforts. This platform is where audit and traceability data are combined for a single source of assurances and monitoring capabilities.

By connecting your suppliers' GDST / GS1-EPCIS capable traceability platform, you can consume traceability and audit data in one place.

The Wholechain traceability system is already an available option for traceability data consumption. The roadmap of the platform will offer additional traceability systems and features including the ability to submit applications and audits, monitor progress of those submissions and include the ability to receive and pay invoices.

To date, the functionality built and available is:

Traceability Visualizations

- Graphical Maps of a lot
- Linear Display of a lot
- Drill in capability for KDE display for a lot

Audit Reports

- Summary details
- First page reports
- Detailed reports
- Exportable

Metrics Dashboards

- Customizable dashboard for metrics impactful for you

The roadmap of the platform includes:

Applications

- Submit applications
- View application progress and status

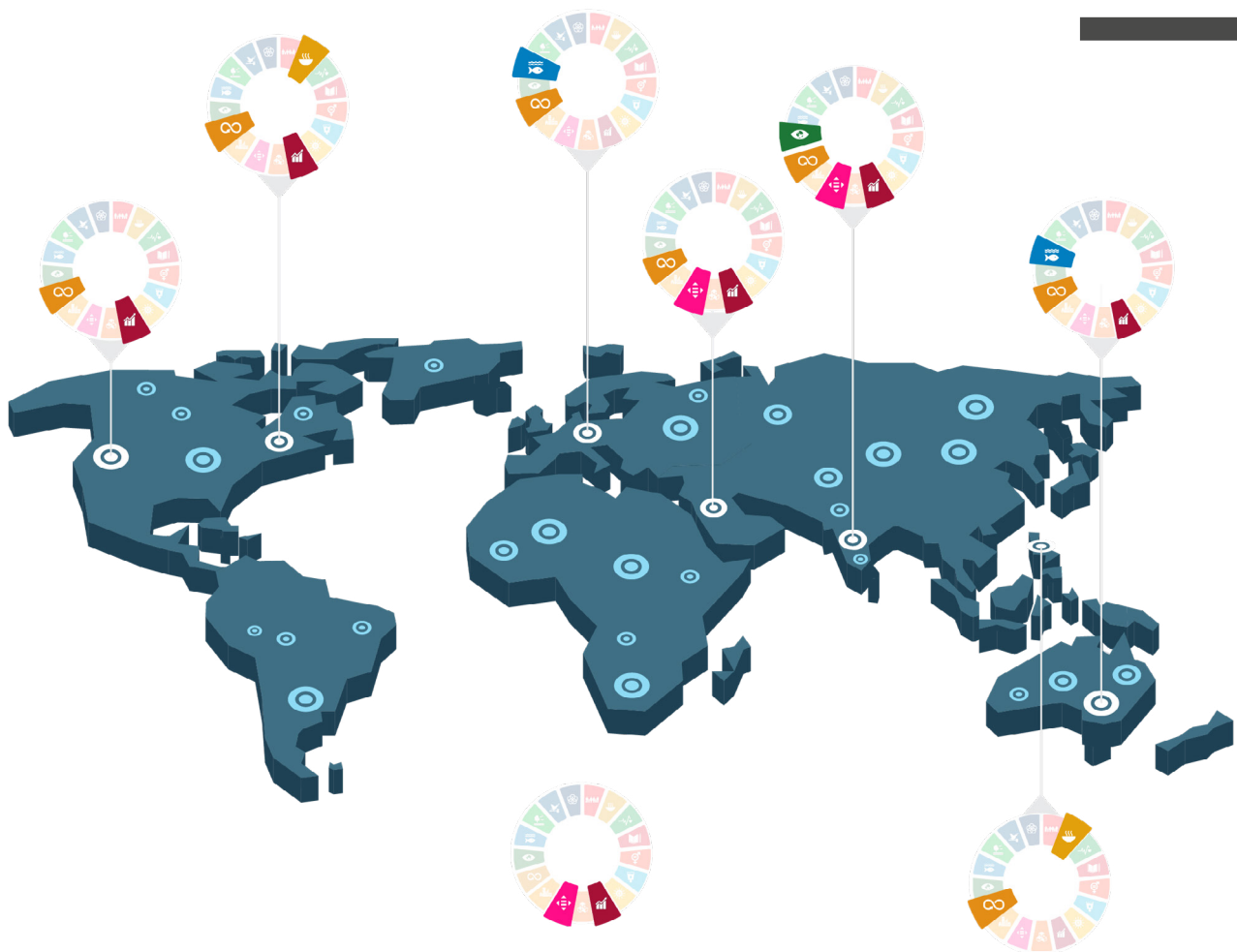
Audit Submission

- Submit audits
- View audit status

Payment Portal

- View outstanding invoices
- Pay outstanding invoices

A GLOBAL VIEW OF SUSTAINABLE DEVELOPMENT GOALS THAT GSA PROJECTS ARE DIRECTLY SUPPORTING



GSA'S TARGETED SUSTAINABLE DEVELOPMENT GOALS



ADVANCING GLOBAL SUSTAINABILITY: GSA'S COMMITMENT TO THE UNITED NATIONS SUSTAINABLE DEVELOPMENT GOALS

The GSA is dedicated to fostering a sustainable and equitable future for our planet. Our commitment is deeply rooted in the United Nations Sustainable Development Goals (SDGs), a blueprint for achieving a better and more sustainable world by 2030. In this special spread, we highlight the importance of these goals through a comprehensive map showcasing our diverse project locations and their specific focus on seven key SDGs: Zero Hunger (SDG 2), Gender Equality (SDG 5), Decent Work and Economic Growth (SDG 8), Reduced Inequalities (SDG 10), Responsible Consumption and Production (SDG 12), Climate Action (SDG 13), and Life Below Water (SDG 14).

Our projects span across continents, each addressing unique challenges while contributing to global

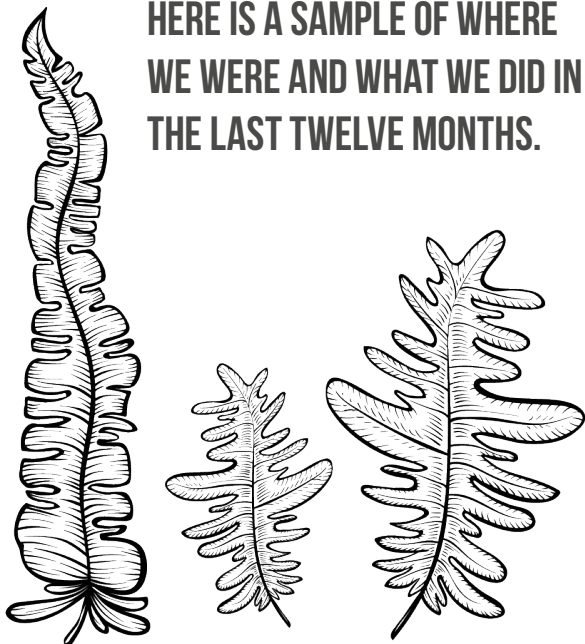
sustainability. GSA's initiatives are making a tangible difference. We are driving economic growth and creating decent work opportunities, ensuring that benefits are shared inclusively and equitably. Our focus on responsible consumption and production practices is pivotal in reducing environmental impact and promoting resource efficiency.

The map featured in this spread not only illustrates the geographical reach of our efforts but also the specific SDGs each project targets. Join us in exploring the impactful work of the GSA and see how our commitment to the United Nations Sustainable Development Goals is paving the way for a more sustainable and equitable future.



WHERE IN THE WORLD IS GSA?

GSA ASSOCIATES ATTEND MANY EVENTS GLOBALLY EACH YEAR. HERE IS A SAMPLE OF WHERE WE WERE AND WHAT WE DID IN THE LAST TWELVE MONTHS.



In this special section, we take you on a journey through the numerous global events that GSA staff have attended over the past 12 months. From trade shows in Europe to innovative conferences in Asia and impactful sustainability summits in the Americas, our presence has been felt across the seafood industry worldwide.

Our participation in these events underscores GSA's unwavering commitment to maintaining a strong global presence and to being recognized as thought leaders in the seafood sector. Each event has provided us with invaluable opportunities to engage with industry leaders, share our expertise, and stay abreast of the latest trends and innovations.

By showcasing our involvement in these significant gatherings, we aim to highlight our dedication to promoting responsible practices and fostering collaboration within the global seafood community. Join us as we reflect on a year of impactful engagements.

Feed Mill Workshop

Samut Songkhram, Thailand

Binh Nguyen attended a Feed Mill Workshop in Thailand, this year, where she explored advancements in aquaculture feed production. The workshop emphasized innovative techniques to optimize feed efficiency, reduce waste, and promote environmentally friendly practices.



Latin American Sustainable Seafood Summit

Mexico City, Mexico

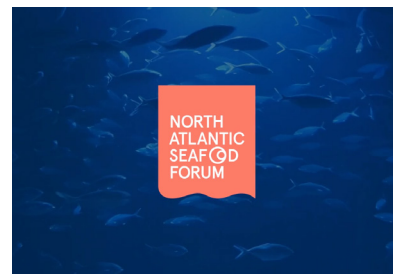
Bill Hoenig and Elise Avallon of GSA participated in the 2024 Latin American Sustainable Seafood Summit in Mexico City, engaging with industry leaders, policymakers, and environmental experts to discuss the region's key challenges and opportunities in responsible seafood. The event fostered collaboration on traceability, responsible sourcing, and advancing responsible practices across seafood supply chains.



North Atlantic Seafood Forum

Bergen, Norway

Jamie Wright attended the North Atlantic Seafood Forum (NASF) in Bergen, Norway, this year. At NASF, Jamie engaged with global seafood industry leaders, discussing key trends in sustainability, innovation, and market opportunities. His participation underscored GSA's commitment to staying at the forefront of industry advancements and fostering strategic collaborations to drive the future of responsible seafood production and trade.



Regional Ocean Summit

Swemeh, Jordan

Melanie Siggs participated in the Regional Ocean Summit, where she engaged with key stakeholders on marine conservation and sustainable development. The summit focused on addressing critical ocean challenges in the region, with discussions on policy, climate resilience, and sustainable fisheries. Melanie contributed her expertise in fostering collaborative solutions to support healthier oceans and sustainable livelihoods, emphasizing the importance of global and regional partnerships for ocean stewardship.



NFI Shrimp and Salmon School

Seattle, WA

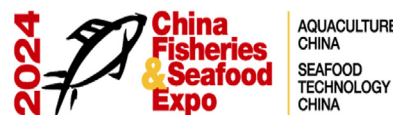
Rebeca Coronella participated in the 2024 NFI Shrimp and Salmon School in Seattle, Washington. The 3 day event hosted presentations, product demonstrations and field trips to discuss and understand the top two most consumed seafood species. Her participation gave her insight to shrimp and salmon markets around the world and an opportunity to engage with fellow seafood professionals.



China Fisheries & Seafood Expo

Qingdao, China

Iris Wang attended the Regional China Fisheries & Seafood Expo, where she engaged with industry leaders and explored innovations in seafood production, processing, and sustainability. The event provided valuable insights into emerging trends and market dynamics within the Chinese seafood industry. Iris participated in discussions on improving supply chain efficiency and expanding global trade opportunities.





Responsible Seafood SUMMIT

The GSA has been encouraging collaboration and facilitating dialogue throughout the seafood community since 2001, beginning with the Global Shrimp Outlook for Leadership (GSOL) and continuing with its successor, the Global Outlook for Aquaculture Leadership (GOAL). Though the name has changed, the mission has not – to provide a pre-competitive platform for sharing knowledge and exchanging ideas amongst seafood thought leaders, uniting aquaculture and wild-capture fisheries.

The Responsible Seafood Summit features a carefully curated, forward-thinking program with around 50 speakers who identify emerging issues before they become challenges and develop a long-term strategy addressing those challenges. Program sessions are structured to unite seafood professionals from both aquaculture and fisheries to discuss shared responsibilities and goals. This is the world's only seafood event that focuses on bridging the differences and nurturing the commonalities between aquaculture and

fisheries, with the goal of building a more unified front for seafood.

No two events are the same! We do not rest on our laurels by holding the same

identity and culture of the host country while providing an entertaining, casual atmosphere for seafood professionals to learn and network through an education program, meals and receptions, and field trips to production facilities.

Be among the hundreds of seafood thought leaders who will join us in St Andrews, Scotland to stay ahead of the curve and to be an active participant in the development of a healthy, responsible seafood community.

The 2024 event will be held on the east coast of Scotland at the Fairmont St Andrews, Scotland's largest conference facility, with more than 15,000 square feet of meeting space and 220 guest rooms.



event in the same location each year. The Responsible Seafood Summit has been held in 18 cities on four continents since 2001. Each event is unique, embracing the

NEXT UP: ST ANDREWS, SCOTLAND

1ST

BAP consumer awareness survey conducted in Japan



Japanese Consumers' Co-operative Union Products

Japan is the third largest seafood import market in the world by value after the U.S. and the EU.

The demand for BAP certification by Japanese market companies and consumers is one incentive for producers of South American salmon, Asian shrimp, and other producers to attain and maintain BAP certification.

A BAP awareness survey of 3,000 consumers was conducted for the first time in 2024.

Survey Summary

Survey method: Digital survey

Subjects: 3,000 men and women aged 16-65 who eat fish at least 2 to 3 times per month. Sample is based on the sex and age composition of the population.

Target area: Japan Nationwide

Survey period : May 24-27, 2024

The survey found that about 15% of consumers have seen the BAP label before, with 4.8% of consumers saying they know what the label means.

When asked to rank the pillars of responsible seafood in order of importance to them – 68% said food safety was the most important, followed by environmental responsibility at 23.1%.

When asked which part of the aquaculture production chain was most important for conducting a third-party audit, more than a third (36.4%) said that all parts of the production chain are important, followed by the farm at 28.1%.

The percentage of consumers willing to pay extra for products that are responsibly produced was 44.6%.

The recent survey revealed that nearly half of the respondents expressed willingness to preferentially purchase BAP-certified products, which speaks to the value of our certification program.

IMPACTS OF CERTIFICATION

5 reasons to look for BAP on seafood packaging?

1. Buy with confidence.

BAP is the world's only aquaculture certification program that covers the entire production chain (hatcheries, feed mills, farms and processing plants). BAP also has the most comprehensive standards, which cover environmental responsibility, social responsibility, food safety and animal health and welfare.

2. The BAP program is endorsed by retailers all over the world.

Currently, more than 250 retail and foodservice brands worldwide are committed to sourcing seafood responsibly from BAP-certified producers.

3. 100% Compliance is required to become certified.

To become BAP-certified, a facility must be 100% compliant with BAP standards; there are no variances or exceptions.

4. BAP standards are recognized by international third parties.

BAP standards have been benchmarked by the Global Sustainable Seafood Initiative (GSSI) and the Global Food Safety Initiative (GFSI).

5. There's an option for everyone.

BAP standards cover virtually 100% of the finfish, crustacean and mollusk species produced worldwide.

Third-party certification ensures credibility and trust, providing independent verification that products meet rigorous standards. It builds consumer confidence, enhances brand reputation, and promotes transparency and accountability across the supply chain.



- ★ **Processor**
- ★ **Farm**
- ★ **Hatchery**
- ★ **Feed**

CERT # P12345

bapcertification.org

62

BAP-certified species

BAP currently certifies 62 different seafood species, supporting diverse, responsible seafood production worldwide.

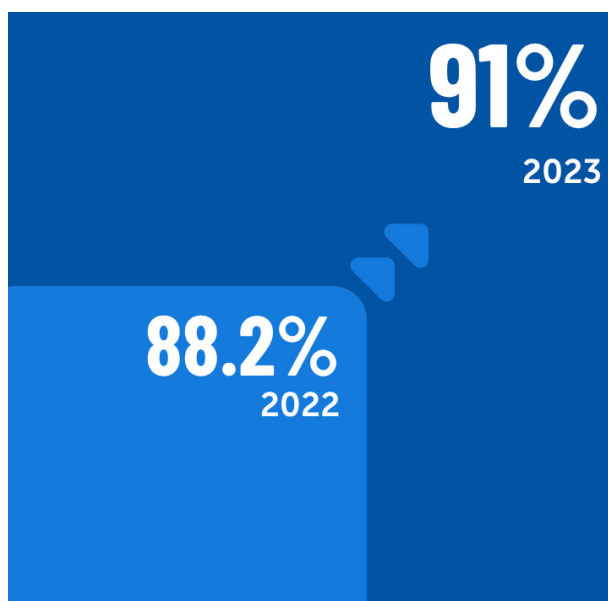
350K

People employed at BAP-certified facilities

BAP certified facilities play a crucial role in supporting livelihoods, employing over 350,000 people worldwide. By adhering to rigorous standards, these facilities drive positive social and economic impacts across diverse communities, ensuring responsible seafood production while promoting sustainable employment opportunities globally.

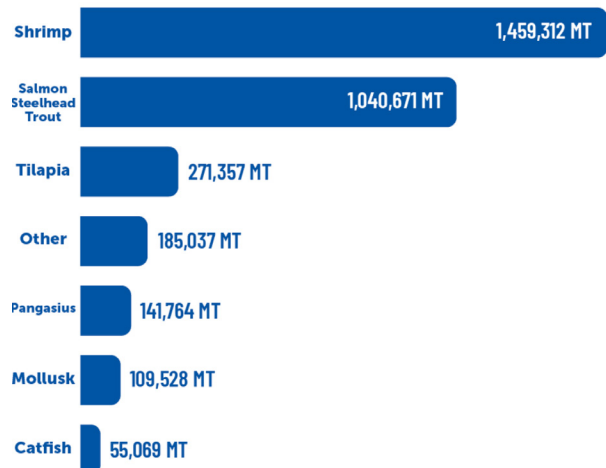
91%

BAP retention rate



3.2M

Metric tons, moved through our certified plants



2.6K

Food safety non-conformities addressed

A core tenet of our certification programs is continuous improvement. To support this, when an audit takes place and the results include non-conformities to our standards, we require all non-conformities to be resolved and fixed to receive certification. Remediation is a central part of our program and is critical to supporting best practices across the industry.

GSA STAFF ADVENTURES



Engaging Beyond the Workplace: How Our Company's Volunteerism and Extracurricular Activities Foster Community Impact and Employee Enrichment

Habitat for Humanity

GSA employees volunteered with Habitat for Humanity, helping to build homes for families in need. The team contributed their time and skills to support the organization's mission of providing affordable housing in the community.



Fresh Catch Softball Team

The GSA softball team had an exciting season, showing great teamwork and dedication. With a mix of wins and close games, the team improved steadily, ending the season stronger and more united than ever.



Staff Outing

Our company enjoyed a fantastic outing to Star Island, traveling by ferry to the scenic destination. The day was filled with team bonding, exploring the island's history, and taking in breathtaking ocean views. A memorable experience for everyone!



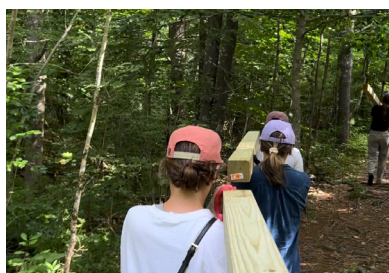
Batten 5k

GSA staff proudly volunteered at the Batten 5K Fundraiser, supporting research and awareness for Batten disease. Our team joined forces with the community, contributing time and effort to raise funds for this important cause.



Volunteering

GSA assisted in repairing trails on conservation land in Maine, contributing to environmental preservation and community engagement. This hands-on effort demonstrated our commitment to supporting local ecosystems and outdoor recreational spaces.



Commute Smart

GSA participated in New Hampshire's Commute Smart Challenge, promoting sustainable transportation. We encouraged employees to carpool, bike, walk, or use public transit, contributing to reducing traffic congestion and lowering our collective carbon footprint.



THANK YOU TO ALL OUR
CORPORATE MEMBERS!

MEET OUR CORPORATE MEMBERS



*Corporate Members as of September 1, 2024



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



Global Seafood Alliance

85 New Hampshire Avenue, Suite 200
Portsmouth, NH 03801 USA

globalseafood.org • info@globalseafood.org • 1.603.317.5000