ASC-certified Salmon - recommended by Seafood Watch

Choosing ASC means buying farmed salmon produced to the highest industry standards—promoting responsible farming practices to move the aquaculture industry towards sustainability.

The Aquaculture Stewardship Council (ASC) promotes responsibly farmed seafood through its extensive certification and labeling program.

The ASC takes a comprehensive approach to improving the performance of salmon farms. Farm performance is measured against:

- 8 principles
- 43 criteria
- 154 performance indicators
- 521 compliance points

Farms that meet the ASC standards deliver real environmental and social benefits.

Farms must show they are actively minimizing their environmental impact:
- Optimal fish health
- Restrictions on chemicals and antibiotics
- Protection of ecosystems
- Responsible use of water and natural resources

Farms must demonstrate they are having a positive social impact:
- Good working environments and fair pay
- Work in respect and dialogue with their local communities
- No forced labor
- Conscientious neighbor

The ASC continues to make programmatic improvements. The ASC Salmon Standard now mandates the use of more sustainable feed by reducing the amount of wild fish used.

Increasing supply of ASC-certified farmed salmon

At present, nearly a quarter of the farmed salmon produced globally is ASC-certified.

The Global Salmon Initiative (GSI) is a leadership group of salmon farmers, who have made it their target to be 100% ASC-certified by 2020.

That would be over 1.1 million tons of farmed salmon produced to the highest environmental and social standards.

Monterey Bay Aquarium Seafood Watch®

In recognition of the strength and evolution of the ASC Salmon Standard, the Monterey Bay Aquarium’s Seafood Watch program now recommends seafood buyers purchase ASC-certified salmon.

Seafood Watch is among the world’s most recognized and respected sources of information about sustainable seafood. Its recommendations are developed through a rigorous assessment of the environmental impacts of fishing and farming operations, allowing buyers and consumers to make informed decisions on what seafood to buy.

By purchasing certified seafood recognized by Seafood Watch, consumers and businesses can feel confident that the seafood they are buying is produced to the highest industry standards, and is the right choice for the future of our oceans.

@ASC_aqua
www.asc-aqua.org
@GSI_Salmon
www.globalsalmoninitiative.org