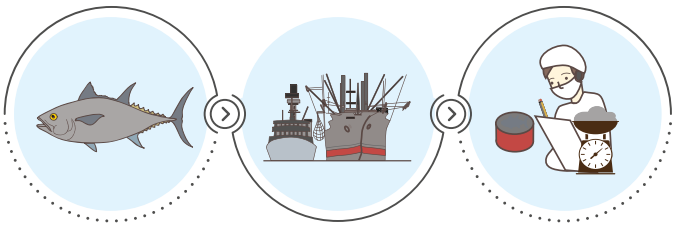
TUNA SUPPLY CHAIN

Ensure traceability, food-safety, quality and sustainability

BUSINESS CHALLENGE

Tuna is sourced from 3 oceans, by numerous different operators across many countries. This creates complexity ensuring traceability. Hence, NGOs and consumers are requiring more proof of sustainability for Tuna products (fresh, frozen or canned). In this context, retailers and restaurant chains, very concerned with food safety are also asking for proof of “ responsible sourcing ”.



OUR SERVICES

Bureau Veritas offers a range of services all along the supply chain, as well as customized solutions to meet your needs:

Traceability: We can deliver Certifications with existing standards such as **MSC®** for logo use on fish from certified fishery or **ISO 22005**. For specific customer demand, we propose our **Bureau Veritas Recognition** such as **FAD* Free** tuna traceability.

Social accountability: Bureau Veritas is approved to perform social evaluation in processing plant based on standards like **ICS**, **SMETA** , **BSCI** audits and **SA 8000** or **OHSAS 18000** certifications. For fishing companies, we propose to assess vessels regarding **ILO 188 Convention** (respect for human rights, safety and best practices on board).

MSC Sustainable fishery ecolabel: we can perform pre-assessment and full assessment for the certification based on **MSC fishery** standards. In the chain, we deliver traceability certification on MSC Chain of Custody standard **(MSC CoC)**.

Responsible sourcing: Bureau Veritas Recognition is based on a “B to B” customized standard adapted to your supply-chain, on traceability, environment and marine resources, social accountability, food-safety & quality.

Fishing Observer Program: With our extensive experience in tuna fisheries, we can perform observations for tuna producer organizations, scientific Institutes, fishery agencies & RFMOs to collect scientific data, evaluate compliancy with regulation or good practices during fishing trips (selectivity, safety, quality, traceability…).

Inspection: At each stage of the supply-chain, BV can monitor the traceability, cold chain, quantity, hygiene, freshness, grading & quality (during fishing trips, at transshipment, unloading at port, storage and processing).

Testing: in our accredited laboratories, we perform chemical **testing** (heavy metal, histamine, salt, species diagnosis, residues & pollutants, additives, product integrity), **Microbiological**, **Organoleptic** and **Metrological** testing.

Certifications: Food safety: ISO 22000, GFSI** (BRCGS, IFS, FSSC 22000, BAP).
Sustainability: Environmental management (ISO 14001), Energy management (ISO 50001).

BUREAU VERITAS

TUNA SUPPLY CHAIN

WHAT IS THE DIFFERENCE BETWEEN BUREAU VERITAS RECOGNITION AND A PRODUCT CERTIFICATION (ECO-LABEL) ?

Bureau Veritas Recognition is a “B to B” process to recognize traceability and best practices between fishing vessel and the supply-chain. The standard is prepared by the client with assistance from Bureau Veritas on request. A fishery eco-label is a “B to C” certification based on a sustainable fishery standard (efficient fishery management and monitoring). The fishing products can be identified with a logo (i.e. MSC) which ensures traceability from fishing vessels to the final consumer (Chain of Custody certification).

IN THE BV RECOGNITION PROCESS, WHY DOES BUREAU VERITAS PERFORM INSPECTION, AT SEA ?

Many clients want to prove their commitment to respect marine resources, the environment, food safety and best social practices. 75% of these criteria are applicable at the ‘on vessel’ stage, during fishing and it became apparent that ensuring compliancy in the process meant being on board. With our significant experience with observation programs, Bureau Veritas experts perform these evaluations with strong knowledge of the rules applicable on boats (safety, regulation and living conditions).

CASE STUDY : FAD* FREE TUNA SUPPLY-CHAIN

With market demand for third party certification, yet no internationally recognized certification standard regarding the traceability of the Tuna Supply Chain and fishing protocols (purse seine without FAD / free school catches), we proposed the Bureau Veritas Recognition.

“B to B” with the following 5 steps:

6 TO 9 MONTHS

FEASIBILITY	• Sampling in the tuna supply-chain / on-site audit • Risk analysis • Detection of best practices, strength & weakness
STANDARD BUILDING	• Format similar to product certification • Objective criteria, more stringent than regulations
VALIDATION	• Internal test of compliancy by applicant • External control plan definition Procedure-sampling • Review by Bureau Veritas committee
INITIAL	• Sampling on fishing vessels, logistic, processing • On-site inspection / audit
ANNUAL FOLLOW-UP DURING 3 YRS	• Sampling of the supply-chain • If non-conformities are detected, corrective action follow-up • Monitoring improvement

CONTINUOUS IMPROVEMENT

ADVANTAGES

- Annual Standard review
- Extension of scopes and criteria
- Adaptation to both market & regulatory evolution

TRACEABILITY
BUREAU VERITAS
Recognition

** Fish Aggregating Device **Global Food Safety Initiative recognition*

For more information:
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BUREAU VERITAS
Shaping a World of Trust