

360°

Policy

Seafood Traceability

The establishment of traceability along seafood supply chains is an important element to combat illegal, undocumented or unregulated fisheries or farming activities, and thus a fundamental condition for seafood sustainability. This policy defines the requirements and system criteria to develop, implement and monitor traceability systems for all 360° Seafood Selection products and supply chains.

Scope of Policy: This policy addresses the traceability and preservation of identity of seafood products from catch and harvest to the final packed consumer product.

Applicability: All seafood products which are packed and commercialized under the 360° Seafood Selection brand, owned and managed by Blueyou, including the underlying supply chains and origins, from fisheries and farming operations to the licensed seafood manufacturing and packing facilities.

Verification: Combination of company internal and external, third party independent audit and verification procedures.

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1.	General Requirements	360° Seafood Selection acknowledges the importance of traceability for safeguarding the legal origin of a seafood product and supporting an effective management of the given operation and sector in the countries of origin. Final packed seafood products must be traceable back to the source of raw material, on either a farm or from a fishing fleet. 360° Seafood Selection evaluates existing traceability systems with every licenced packer and adopts or develops the system to meet this policy.
2.	Unit of Traceability (UoT)	<p>Depending on the scale and type of primary production operation (small scale versus large scale), the Unit of Traceability (UoT) may differ in line with following options:</p> <p>Aquaculture Origins:</p> <ul style="list-style-type: none"> • Single ponds or cultivation plots within a larger farming operation • Single farm or cultivation plot • Group of small, individual farms subject to an internal control system (ICS) • Collecting and harvest consolidation point for larger small-scale farming areas following the same practices and being subject to ICS <p>Wild Capture Fisheries Origins:</p> <ul style="list-style-type: none"> • Single vessel • Group of small-scale vessels landing in the same landing site or facility <p>Hence, the UoT is origin - and production type-specific, but in any case must allow for (1) effective safeguarding and monitoring of legality of catch and harvest and</p> <p>(2) management of quality along the primary supply chain from vessel or farm to the point of first seafood raw material consolidation.</p>
3.	Primary Data for Aquaculture Operators	<p>The following data parameters are required to be documented and collected in the corresponding traceability system:</p> <ul style="list-style-type: none"> • Farm identity or Identity of collecting station (ICS) • Harvest date • Species harvested • Quantity harvested • Pond identity (if possible) • Batch designation number
4.	Primary Data for Fisheries Operators	<p>The following data parameters are required to be documented and collected in the corresponding traceability system:</p> <ul style="list-style-type: none"> • Vessel registration number and / or fishing license number • Fishing trip start and end date • Landing date • All species harvested • Identity of different catch batches (if applicable) • Harvested quantity per batch and trip • Batch designation number
5.	Data Gathering and Processing	Fishery or farm operators and seafood consolidators must have capacities and systems in place to collect and process the primary data from fishing fleets and farms for the purpose of traceability.
6.	Seafood Manufacturing	Processing facilities must have electronic traceability systems in place in order to record all relevant information at time of raw material reception and maintain identity of products along the manufacturing process until products are finally packed.
7.	Traceability Information Final Products	Final packed products must have a printed traceability code which embeds the relevant data that allows the tracking of a product to its underlying UoT and the relevant data sets about its origin (primary data of fisheries and farms).
8.	Chain of Custody (CoC)	360° Seafood Selection licensed packers must have third party certified chain of custody (CoC) systems in place in order to guarantee integrity and traceability of all seafood products.
9.	360° Seafood Selection Unit of Origin and Tracking Code	Every 360° Seafood Selection product origin is defined as a Unit of Origin (UoO) using the following, distinctive parameters: (1) species (2) country of origin (3) production method and (4) third party certification (e.g. MSC, ASC, Organic, Fair Trade). The resulting UoO is subject to the Tracking Code provided on each package and on the 360° Seafood Selection website.