Introduction to the
MarinTrust Standard V3

Our whistle stop tour of the new standard

Timeline of release

Process started in 2020 and transition will finish in 2025

23rd Oct 2023: **Release** – V3 is published online

Oct 2023 – May 2024: Stakeholder engagement for transition to V3

1st May 2024: **V3 applications begin** (New applicants & renewals now V3)

1st **May 2025: End of transition period** (All companies need to be certified under V3)

Collaborative development process since 2020

Questionnaires

Workshops & Events

Gap analysis

Committees

Pilots

Public consultation

Self Assessments

Certificate holders & future applicants

Governance body & committees

Certification Bodies & accreditation bodies

Fish farmers & retailers

Fellow Standards

Media & NGOs

"Sustainability and responsibility are at the core of our work and the pilot test of MarinTrust V3 has had an enormous positive impact on this: By assisting and progressing compliance with laws, transparency, business ethics, care for the environment, the health and safety of employees and human rights. It also has helped us reinforce our company's policies, our management system, and organizational culture of the company"

José Danilo Barboza Fanarragaa,Head of Laboratories at the Chancay factory, Pesquera Centinela S.A.C

"We are excited about the MarinTrust Standard Version 3, in particular the focus on the recycling of processing by-products and reducing environmental impacts being a key part of the new standard."

-Response to 2023 Public Consultation

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"We welcome the improvements made to the certification standard, which give it greater robustness and credibility with stakeholders. We also welcome the new approach for the raw materials assessments."

-Response to 2023 Public Consultation

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"This proposed standard has assisted us to put new measures and procedures in place"

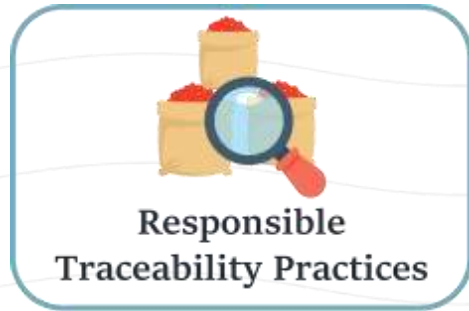- **Marcellus Maart**, Product Support Manager at Lucky Star

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Focus areas

Sourcing pre-requisites

Quality Management System

Responsible Raw Material Sourcing Practices

Responsible Traceability Practices

Good Manufacturing Practices

Staff Training and Competence

Social Accountability and community

Environmental Accountability

Sourcing pre-requisites

Refined sourcing for raw materials

Sourcing pre-requisites have been **streamlined and refined**. All raw materials must be assessed with assurance in place to ensure the legality of sourcing.

Assurance is the backbone to the standard, ensuring trust and confidence. V3 provides additional levels of assurance for traceability requirements, supply chain checks and new risk identification.

In detail:

➢ **Improving assessment, auditing consistency and efficiency**

➢ Mitigating fraudulent acts with **enhanced traceability** assurance

➢ **Bringing assurance on raw materials and end product**, including on food safety for direct human consumption

Enhanced to ensure diligence

Quality Management System

Enhanced quality management system covers the **wide scope of the facility quality management** system, including policies, procedures and much more.

➢ Introduces the need to **provide metrics each year**

➢ Greater emphasis on **due diligence**

➢ Consolidated policies **under one clause** with duplications removed

➢ **Strengthened checks** of suppliers and subcontractors as a foundation of due diligence; traceability, legal, social etc.

➢ **Improved clarity** around the use of logo and Improver Programme claims
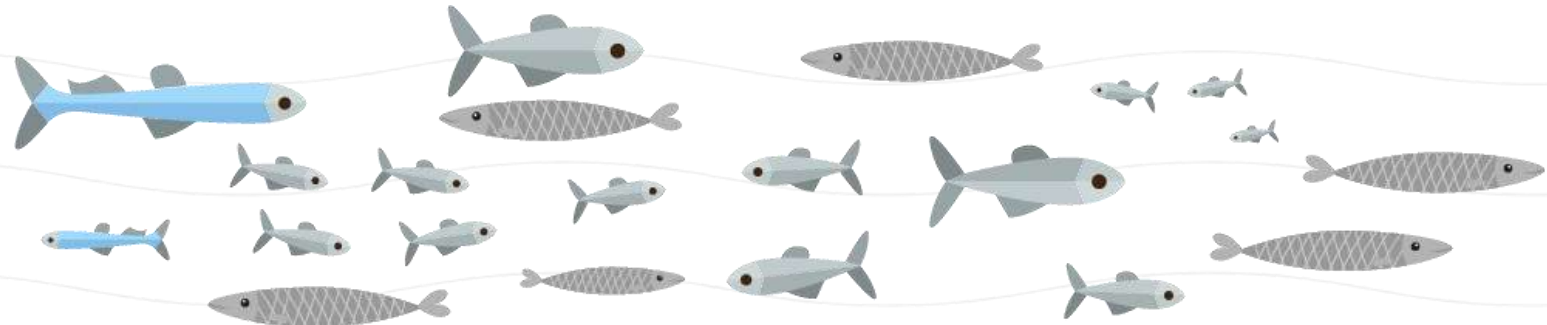
Ensuring the origin of raw materials can be verified

Details the specific information and requirements to **ensure the raw materials which are sourced, can be verified as to their origin**, including fishery, supplier, farm.

Improvements from Version 2:

➢ Introduced applicable **Key Data Elements (KDEs) from GDST**

➢ **Clarified types of by-products and sources**

➢ **Strengthened the traceability** requirements relevant to the raw materials

New traceability indicators and standardisation of data

Responsible Traceability Practices

Specifies the traceability of MarinTrust compliant raw materials, including requirements for segregation from non-approved sources. Ensuring **traceability through the production process, from source to sale to customer.**

GLOBAL DIALOGUE on Seafood Traceability

GDST is working to create the first-ever global industry standards for seafood traceability. V3 will align with GDST's data requirements to enhance traceability, covering the collection, usage, transfer and management of data.

➢ Aligned to Chain of Custody V2 to facilitate linkage between standards
➢ Introduced **Key Data Elements (KDEs)** from GDST
➢ Linked to raw material requirements to specify **traceability requirements for each batch /** delivery of raw materials
➢ **Traceability requirements have been strengthened at all stages of production**

Focus on manufacturing practices across the facility

Good Manufacturing Practices

Streamlined and strengthened requirements covering numerous specific requirements including hazard analysis, risk management, and operational details. Takes into consideration feed/food safety criteria, with additional focus on human consumption.

➢ Aligned to latest versions of **Codex Alimentarius** - General principles of Food Hygiene (2020), ISO 22000 (2018), **GMP+** (2022), **FEMAS** (2019).

➢ In line with **HACCP requirements** and terminology

➢ New requirements for **TACCP / VACCP** (only for plants producing human consumption) improves product integrity

New requirements to ensure staff training

Ensures that staff have the required skills to understand and deliver across all areas of the MarinTrust standard.

➢ Staff training is **clearer and ensures building knowledge** of the MarinTrust

Standard

➢ Requirement for procedures provides flexibility for plants

Ensures effective staff safety, welfare and working conditions

Introduces a collection of **performance data on social practices**, ensuring they are identified and managed at both the factory and on the vessels. Social accountability has been brought in line with the **International Labour Organization (ILO)** / latest practice.

Factory

Further strengthening the requirements around worker welfare, rights, freedom of association, health and safety, and working conditions.

Vessel

Risk assessments will be performed at a country level. New social criteria controls for vessels supplying whole fish to marine ingredients (owned by the certified company) will focus on employment, pay, and health and safety.

Introducing the collection of data on environmental performance

Ensures effective environmental management and that the facility is in line with permits and managing environmental performance. Extended to **relevant international standards**, including **environmental performance indicators.**

Permits and compliance will be required in the following areas:

➢ Emissions to air (including greenhouse gases)

➢ Discharge to water

➢ Release of toxic or hazardous substances

➢ Noise, smell and dust pollution

➢ Ground pollution

By-product and whole fish fishery assessment criteria

V3 strengthens risk assessment criteria and management controls for both whole fish and by-products.

Whole fish

Enhanced criteria for the Whole Fish Fisheries assessment methodology:

➤ Improves clarity of interpretation

➤ Focuses on strengthening management controls and mitigating risk to ecosystem

By-products

➤ The by-product risk assessment framework focusses on country level IUU risks for by-product species.

➤ Includes a more efficient/clearer step-by-step process that checks IUU risk indices, endangered species lists and fisheries management systems before approval

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MARINE INGREDIENTS RESPONSIBLY SUPPLIED

Contact

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