



ARTESMAR® Fishery Improvement Program for Artisanal Small-Scale Fisheries

CRITERIA FOR TRACEABILITY AND CHAIN OF CUSTODY (CoC)

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ARTESMAR® is a fishery engagement and improvement program focusing on artisanal small-scale inland and marine fisheries worldwide. High catch selectivity and low impacts on aquatic habitats are important merits of many small-scale fisheries, and ARTESMAR® aims to recognize these merits on international markets. ARTESMAR® offers a framework for fishery improvement by using market-incentivized processes and socioeconomic benefits as drivers for more sustainable business- and fishing-practices.

This document defines the criteria for safeguarding the integrity and traceability of the seafood supply chain for fishery products from fisheries that participate in the ARTESMAR® fishery improvement process.

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Subject		Criteria of Compliance
		Applicability: Supply Chain Actors & Seafood Processors Unit of Approval (UoA): Supply Chain from Fishery to Export Auditing Type: Independent On-site Auditing and Approval
C.1	Formal Management System (MS)	The operator must have a formal management system (MS) in place in order to effectively implement this CoC-standard
C.2	Raw Material Inputs	The MS assures that raw materials received as Artesmar®-approved seafood originate from fisheries which are part of a defined and confirmed Artesmar® Unit of Approval (UoA).
C.3	Traceability	The MS enables traceability and integrity of the supply chain according to the level of traceability offered by the fishery UoA. Proper labeling and batch-identification code must be present on the packaging and corresponding sales invoice of Artesmar®-approved products.
C.4	Record of Raw Material Inputs	The MS registers all received Artesmar®-approved seafood raw materials with regards to origin and the referring Artesmar®UoA.
C.5	Species and Product Identity	The MS ensures that all products are clearly identifiable by scientific species name during all stages of production.
C.6	Separation of Approved Seafood	Artesmar®-approved seafood must be kept separate from other non-approved products throughout processing and manufacturing by either (1) physical separation of production lines or (2) temporal separation of production runs.
C.7	Recall System	The MS recalls products which are subject to annual mock recall tests.
C.8	Keeping of Records	Records of all information described above (C.1-C.6) shall be maintained for a minimum of five years.