

TÜV NORD CERT – Certification according to the Marine Stewardship Council (MSC)



Only conscientious and environmentally-friendly management of global fish stocks can secure future supply and inspire confidence on the part of consumers. The objective of the Marine Stewardship Council (MSC) is to encourage responsible fishing, as well as creating standards for sustainable fishing as an international, independent and non-profit organisation.

TÜV NORD CERT offers certification according to the MSC Chain of Custody standard for seafood traceability. Certified organisations signal to consumers that their business is based on environmentally-friendly and transparent fishing practices.

Target groups for certification

Every company that offers fish from MSC-certified fisheries, and would like to make this known, requires certification according to the MSC-CoC (Chain of Custody) standard.



Such companies include:

- Importers
- Wholesalers and retailers
- Processors
- Restaurants
- Supply companies with responsibility for the chain of custody of their customers, such as restaurants, catering organisations, hospitals or canteens

For wholesale and retail chains and food manufacturers and processors TÜV NORD CERT also offers combined certification according to other food standards such as IFS, BRC etc.

Large organisations or groups can take advantage of group certification, where auditing takes place at the head office and at a number of locations which are specified beforehand.

Benefits of certification

MSC certification supports sustainable fishing and therefore lays the foundation for secure future supplies of fish. It also brings competitive advantages, creating access to new and environmentally-aware groups of consumers. MSC certification is independent proof that a wild fish product fulfils the environmental standards of MSC. This means that it originates from controlled fishing and arrives on the consumer's plate via a continuously traceable chain of custody. A successful audit documents the commitment of organisations to a responsible approach to fish as a product, and fulfils the desire of customers to know the origin of the purchased products. Following certification, organisations can display the universally recognised and respected MSC logo and utilise it for marketing purposes.

Prerequisites for certification

The following MSC-CoC principles must be fulfilled in order to achieve successful certification:

- traceable purchase from MSC-certified fisheries and/or suppliers
- traceable chain of custody
- listing in the MSC database stating all the MSC-certified fish species

Our know-how for your success

TÜV NORD CERT is a well-established and reliable partner for inspection and certification services. Our experts and auditors have extensive knowledge based on experience and are generally permanently employed by TÜV NORD. This guarantees independence and neutrality, and also means we can offer continuity in supporting our clients. The benefit to you is clear: our auditors accompany and support the development of your company and provide you with objective feedback.

The route to the certificate



Are you interested?

Please send us your response by fax.

We are looking forward to hearing from you.

Yes, I am interested in Marine Stewardship Council (MSC) certification. Please contact me.

Sender (Please use block capitals)

Company

Postcode/Town

Mrs./Mr.

Phone

Position

Fax

Street, No.

E-mail

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You can find further information and our subsidiaries on

www.tuev-nord-cert.de