

*THE MARINTRUST FACTORY STANDARD  
SEAFOOD ETHICS COMMON LANGUAGE GROUP*

*LIBBY WOODHATCH, EXECUTIVE CHAIR, MARINTRUST*

*12 OCTOBER 2023*



We work to see that marine ingredients are recognised as the **best and most important source of animal and human nutrition.**

*Aiming for **75%** of all marine ingredients to be MarinTrust certified, in application, in assessment or in the MarinTrust Improver Programme by **2025.***



Factory Standard

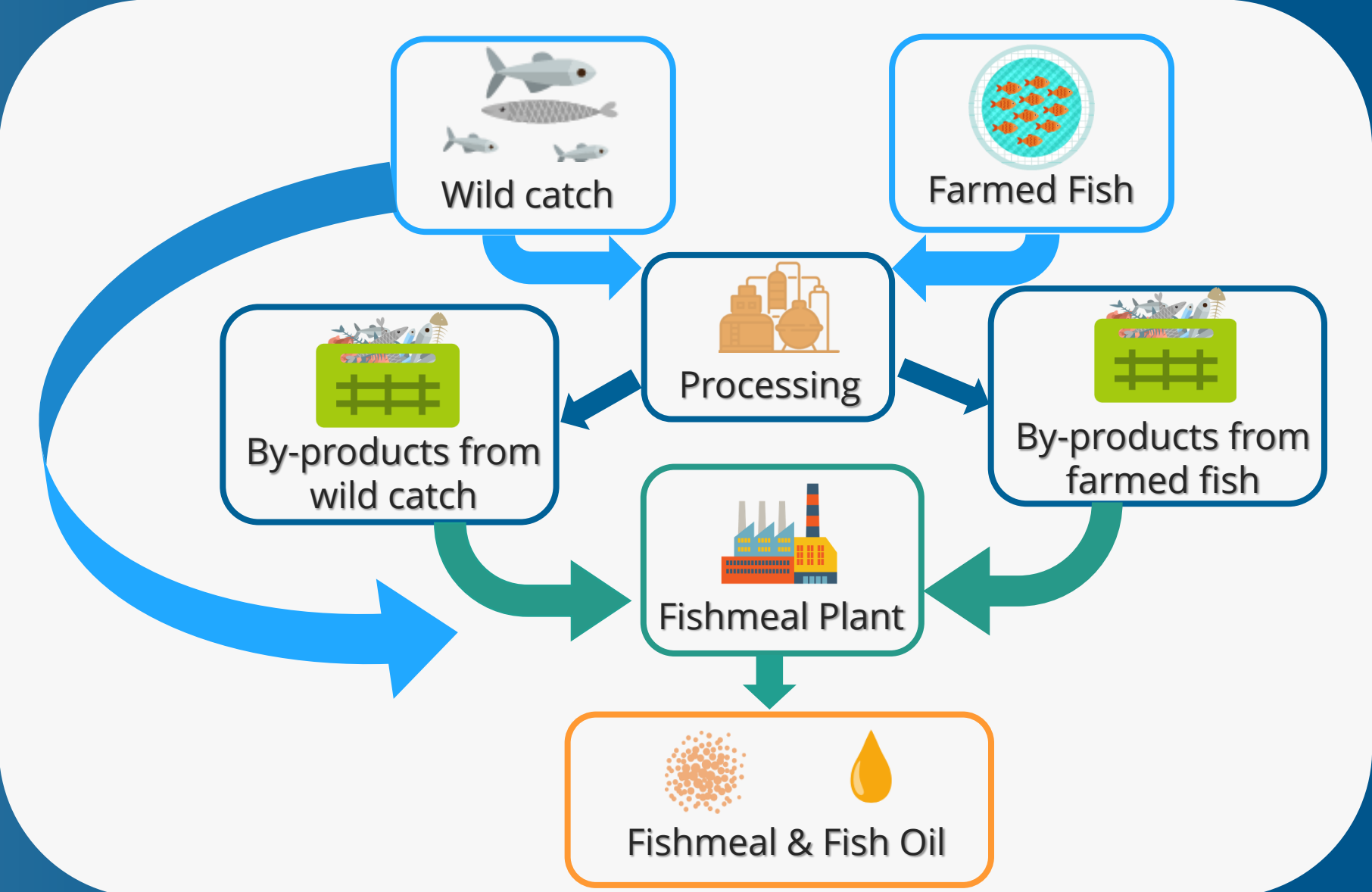


Chain of Custody

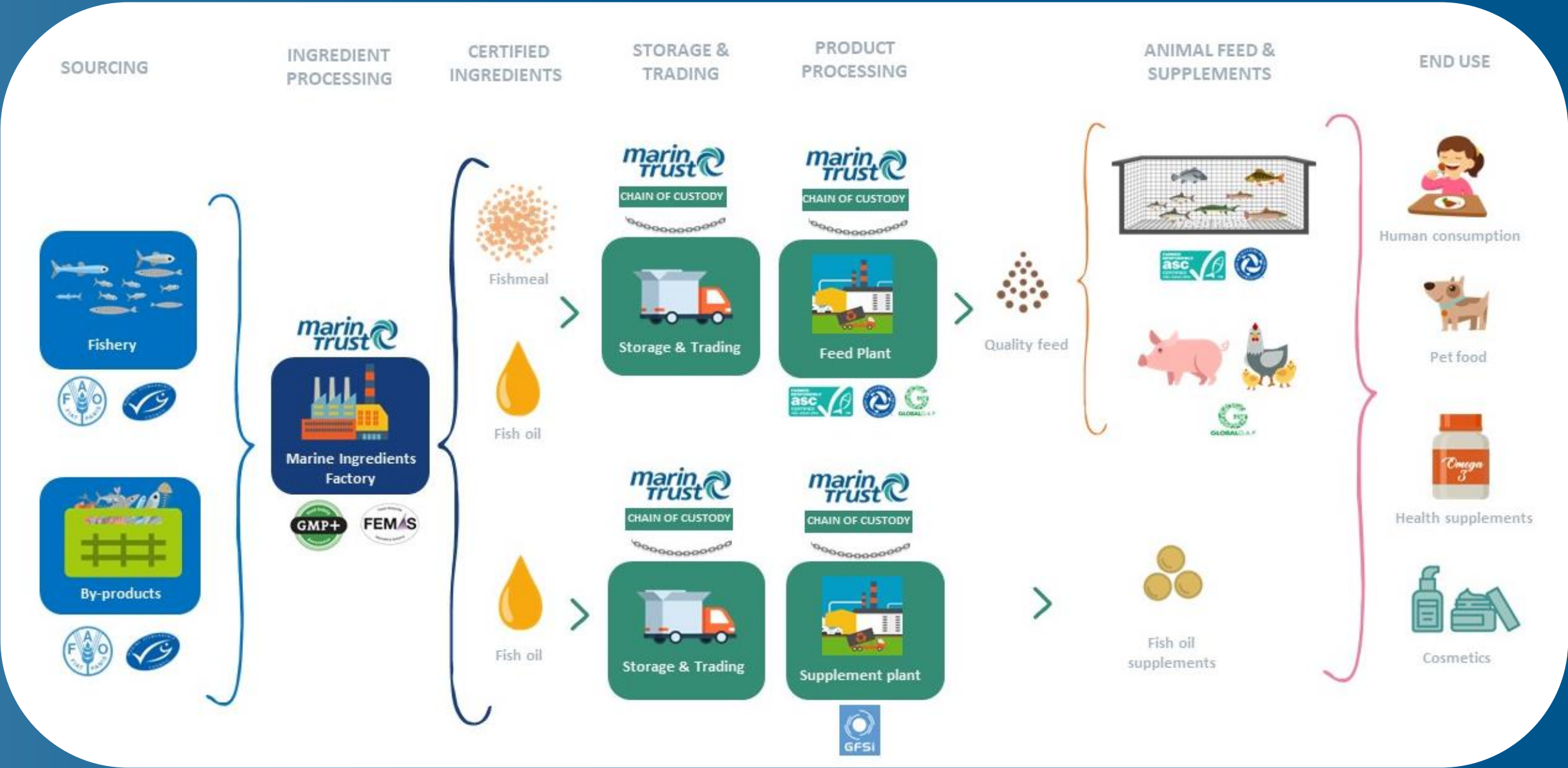


The Improver Programme

# Sourcing & production of marine ingredients

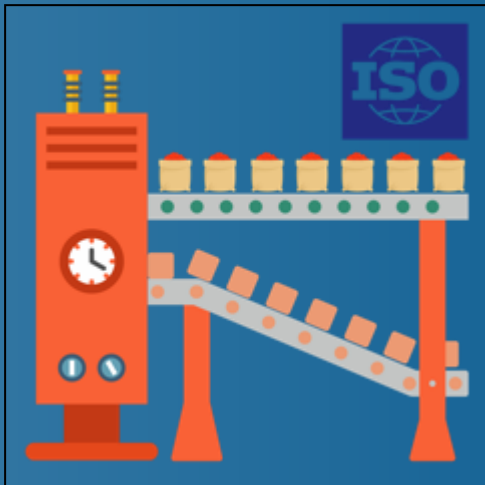


# MarinTrust Value Chain

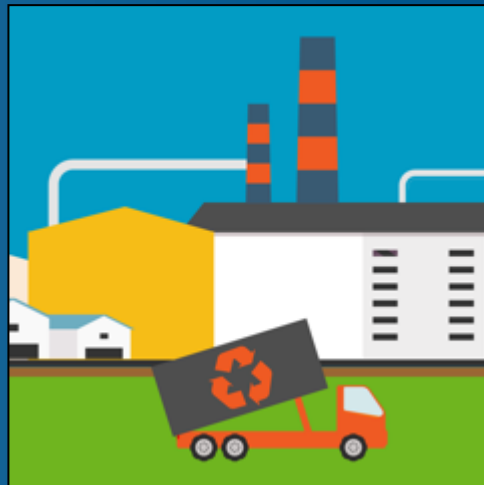


# Benefits

Our **Main Standard** allows producers of marine ingredients to demonstrate that their raw materials are responsibly produced and responsibly sourced:



Product segregation



Environmental impacts



Social impacts



Dialogue with local communities

# Next steps: Moving marine ingredients forward through continuous improvement

Increasing **accessibility** for responsibly sourced and produced marine ingredients.



Encouraging the use of **by-products**.

Progressing the Standard's focus on **environmental**, and **social impacts**, both at the **factory** and on the **vessels**.

Laying the foundations towards **fully traceable** marine ingredients through standardisation of data.

# Social Controls at the factory and vessels



V3 introduces the collection of performance data on social practices, ensuring they are identified and managed. These will be at both the factory and the vessels.

## 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.

**Thank you**

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