The certification standard has been developed on the basis of FAO's SAFA Guidelines (Sustainability Assessment of Food and Agriculture Systems). Certified production sites cannot be developed on critical habitats and producers must have a social and environmental management system in place, be compliant with national environmental laws, conserve existing ecosystems and reduce their impacts to a sustainable level.

Pollution and degradation of natural resources caused by unsustainable farming practices, threaten to reduce productivity and impair agriculture itself, as well as to create irreparable social and environmental damage.

Sustainable agricultural practices are likely to be:
- economically beneficial for the farmers;
- attentive to the environment;
- socially fair.

Friend of the Earth’s certification standard rewards those companies that operate in accordance with the practices of sustainable agriculture and farming to reduce the deterioration of ecosystems and living species, improve the power consumption efficiency and waste management, use integrated pest control practices that reduce the use of fertilisers, conform to the standards and social responsibility requirements.

Choose Friend of the Earth certified products and help protect the environment!

www.friendoftheearth.org
World fisheries’ catches have grown five-fold, in the last 50 years, causing a dramatic reduction of Oceans biodiversity and leading some aquatic species towards a risk of extinction.

In order to preserve marine habitats and fisheries, the seafood industry and retailers must choose seafood caught and farmed in a sustainable way. Consumers have the right to know products’ origin and whether they are produced in a way that respects the marine environment.

**Choose Friend of the Sea certified products and help the Oceans**

www.friendofthesea.org

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**Wild-caught products**

- Target stock not overexploited
- Maximum 8% discard
- No bycatch of endangered species
- No impact on seabed
- Compliance with regulation (TAC, NO IUU, etc)
- Social Accountability
- Yearly Carbon Footprint reduction

**Farmed products**

- No impact on critical habitat (mangroves, wetlands, etc)
- Escapes and bycatch reduction
- Compliance of water quality parameters
- No GMO, no growth hormones
- Social Accountability
- Yearly Carbon Footprint reduction

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Friend of the Sea follows the FAO Guidelines for the eco-labelling of Fish and Fishery Products from Marine Capture Fisheries. In particular, Friend of the Sea Criteria fulfill also Art 30 of the Guidelines, allowing certification only of products from not overexploited stocks.

Friend of the Sea is the only scheme in the world which can certify, with the same seal of approval, products both farmed and wild-caught.

It is currently the main sustainable seafood certification scheme in the world, having assessed more than 10 million MT of wild-catch and 500 thousand MT of farmed products.

Sustainable products and their origins are audited on-site by accredited independent certification bodies (RINA, DNV GL), against Friend of the Sea criteria.

We are Friend of the Sea... And you?

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Website: www.friendofthesea.org

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Certification of products from sustainable fisheries and aquaculture

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**Certification Criteria**

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