

Aquaculture and seaweed production/harvesting

The certification procedure for organic production is regulated by the norms for the respective standard.

For EU-certification in Third Countries:

Reg. EU 2018/848 + delegated and implementing acts

For the certification of organic aquaculture, specifically, the following rules will be considered by Kiwa BCS, in line with the above-mentioned norms:

Reg. (EU) 2018/848 as applicable to the articles mentioned in chapters II, III, IV, especially Art. 9, 15, Annex II part III; Reg. (EU) 2021/1698 Art. 15, 26; Reg. (EU) 2021/771 Art. 1

The inspection program is structured as follows:

- a) Organic Systems Plan
- b) Inspection
- c) Certification

1. Organic System Plan (OSP)

The Organic Systems Plan has to be compiled and submitted to Kiwa BCS Öko-Garantie for verification before inspection. The Organic Systems Plan has to be updated continuously to reflect the current state of the operation. Changes always have to be communicated to the certification body, but no later than before the next inspection.

An Organic Systems Plan template is provided by Kiwa BCS. It consists of the following elements:

- Conformity Declaration of the Operation Manager for the respective standard
- Complete description of the operation and its facilities
- Description of all production procedures and –means, so Kiwa BCS can verify their compliance with the respective standard

In addition, the operator must provide a preventive measure plan mentioned in Reg. (EU) 2021/1698 Art. 10, 1. a) iii.

2. Inspection of aquaculture operations and seaweed harvesting sites

During inspection the compliance of the operation/part of the operation with the requirements of the respective standard is verified. An announced inspection takes place at least once per year. Further announced and/or unannounced inspections can be part of the certification procedure. The inspector is obliged and authorized to request and verify all documents, records and amenities as deemed necessary for the inspection.

2.1. Organic Systems Plan

In general, the inspection is based on the verification of statements in the Organic Systems Plan and on a comparison with the findings in the facility. If needed, adjustments have to be made to the Organic Systems Plan.

On holdings with various production units with either organic, organic in transition, conventional production or production according to different organic standards all units are subject of the inspection. This includes physical inspections as well as document checks regarding sales of transitional and conventional aquaculture products, algae and/or wild collection of algae.

The distance between organic and non-organic (conventional) aquaculture production units are to be fixed based on the conditions specific to the site and in a way that they delimit the possibilities of mixing/contamination between the different production sites (water supply, transport, post-

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harvest handling, storage, etc.). The distance shall also be determined based on the presence of physical barriers (if applicable) in between the different units. Considering all practical eventualities cross-contamination and mixing must be avoided.

2.2 On-Site inspection

The on-site inspection encompasses all parts of the operation:

- On-site inspection/Assessment of all organic and non-organic production areas (including areas for harvesting of seaweed), containment systems, pools, streams, laboratories, processing plants and storage and other relevant areas such as warehouses, containers, refrigerators, etc.
- Evaluation of the general aquaculture husbandry practices and management of aquaculture animals
- Evaluation of living organisms and their traceability in the process
- Management of inflow and effluent water
- Infrastructure (i.e. workshops, irrigation/pumping equipment, boats, input storage, etc.)
- Places post harvest handling and packaging, storage and transport of live fish/animals
- Storage and application of input materials: feedstuff, fertilizers, veterinary inputs, security identification, infrastructure for application, machinery for application, etc.
- Comprehension of the general situation of the operation in relevant areas (internal/external factors), national regulations, markets, unusual climate, personal factors, etc.

Subject to inspection are all production procedures and – facilities of the operation, as well as all concrete measures regarding a compliance of the standard regarding:

- Sustainable aquaculture practices/harvesting practices, measure of prevention of water and soil contamination
- Measures to protect aquaculture facilities and staff
- Use of materials / substances free of GMOs
- Use of allowed inputs (such as feed, feed additives, nutrients, fertilizers, etc.)
- Post-harvest treatment and functional conservation of water
- Separation of organic from conventional products and other prohibited materials
- Environmental safeguard measures and sustainable management
- Packaging and labelling of organic aquaculture products
- Flow of aquaculture products for potential amount of production and harvesting wild
- Precautionary measures in place to avoid risks of contamination of organic production and products with non-authorized products or substances

2.3. Verification of documents

The following documents must be available to the inspector (if applicable):

- Maps of premises with adjacent buildings, storage, processing, packaging facilities
- Sustainable management plan and environmental impact assessment

Access to the bookkeeping documents should provide information about:

- All areas of production, location, size, owner, history of the area
- Planned annual production /harvesting (biomass estimation)
- Use of all substances as defined in EU Regulation (substances permitted/prohibited) as appropriate.
- List of all aquaculture products produced / harvested (organic, in conversion to organic or conventional), including quantities, date of production, etc.
- Listing of all suppliers, including documents for tracing, e.g. valid organic certificates, shipping papers, invoices, etc.
- Listing of all products in storage
- Date of harvested and produced quantities

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- Documentation of receipt of goods (receipts, purchasing log: lists or bookkeeping)
- Documentation of outgoing products (books, numbers, cash, identification, shipping documents, invoices, transport)
- Measures for traceability of the product
- Product reclamations, customer information/ customer service procedure in the case of irregularities

2.4. Inspection Report

The inspection report is the final document that describes the results of the inspection. It is compiled by the inspector and has to be signed by the operation manager.

It documents detected non-compliances with the respective standard and which measures for correction of non-compliances have been determined.

The results of the inspection report are the basis for the certification.

2.5. Possible additional procedures

- Sampling is always possible, but in moments of suspicion it is mandatory.
- Sampling of packaging and/or labeling materials
- Inspection of additional parts of the operation
- Additional inspections

3. Certification

- Certification is based on the inspection report and the Organic Systems Plan
- If needed, conditions are imposed and communicated in written form
- If needed, notification is given with measures according to the catalogue of measures
- Tracing of implementation of conditions by Kiwa BCS
- Certification decision / issuance of certificate

The Inspection Program is a model and not conclusive. Specific situations in the operations can lead to variances from the described program. It serves for orientation during the execution of the certification procedure according to the respective standard by Kiwa BCS Öko-Garantie GmbH.

The Inspection Program is subject to modifications.