



# Best Aquaculture Practices Certification

**Make the responsible seafood choice.**

Choose farmed seafood from a BAP-certified aquaculture facility.



**Look for the BAP label**  
on frozen and prepared  
seafood products.



**Ask for seafood from  
BAP-certified facilities**  
for fresh seafood products

**Your purchase supports farmers  
who raise seafood in a responsible manner.**

About one in every two fish consumed worldwide is farm-raised. As demand for seafood increases, aquaculture will play an even greater role in global seafood consumption. BAP certification assures that the seafood you're eating was farmed and processed in a responsible manner.

Best Aquaculture Practices (BAP) is a third-party certification program that addresses all components necessary to farm seafood in a responsible manner, including:

**Environmental Responsibility**

**Social Responsibility**

**Food Safety**

**Animal Health and Welfare**

**Traceability**

