



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

