

Annual Report

2019



A Letter From Our President



We hope you enjoy the GAA Annual Report for 2019. We are delighted to share our activities and accomplishments for last year. As we look forward to 2020, our eyes are fixed on the horizon and humanity’s enormous challenge of increasing protein production by 30 to 50 percent by 2050, while simultaneously reducing environmental impact. Aquaculture will have a major role, but we must work hard to sustainably intensify our production methods. GAA does this not only through BAP certification activities, but also through initiatives focused on the improver space and on leading-edge technologies.

In the improver space, GAA works with governments, associations and NGOs to help consolidate small, neighboring farms into clusters and to guide them in following best practices to improve efficiency and sustainability. Our hope is that some of these clusters will mature to become BAP certified and achieve full acceptance into international markets.

GAA also encourages leading-edge technologies being developed by innovative companies around the world. We do this both through our annual innovation award presented at the GOAL meeting and through our initiatives on enhanced social accountability, biosecurity area management, antibiotics education, climate change mitigation through

energy efficiency and use of regenerative power, water use reduction through recirculation, adoption of alternative aquafeed ingredients, digital lot-based traceability and others. We are developing audit systems to provide recognition in the marketplace to companies implementing these leading-edge technologies. Our objective is to validate these advancements under a variety of field conditions and ultimately to incorporate them into the mainstream BAP certification program as part of its continuous improvement process.

These are just a few examples of how we can learn from each other to achieve far more than any of us can do on our own. Only together can we meet the enormous challenges that lie ahead.

Best regards,

A handwritten signature in dark ink, reading "George W. Chamberlain". The signature is fluid and cursive.

George Chamberlain | President

Our Vision

A world that embraces and enables the role of responsibly farmed seafood in meeting global nutrition needs.

We do this by encouraging innovation on a global scale; by incentivizing producers to adopt a rigorous set of best practices; by building meaningful partnerships with academic institutions, governments and non-governmental organizations recognized as worldwide leaders in environmental and social responsibility; and by providing educational resources for all stakeholders, large and small.





2019 | At a Glance

JANUARY

- GAA announces sponsorship of Aquaculture Innovation Challenge
- China's Hisealink commits to sourcing BAP seafood

MARCH

- GAA welcomes five new directors to its board
- GAA launches Media Monitoring & Outreach campaign
- Oceanpick Barramundi becomes first BAP-certified producer in Sri Lanka sourcing BAP seafood

MAY

- GAA launches #ofFISHalmember campaign

FEBRUARY

- GAA launches Aquademia podcast
- GAA launches #Aquaculture101 campaign

APRIL

- GAA and IFFO, the Marine Ingredients Organisation, released the findings from a joint-funded project on South East Asia fisheries
- BAP hosts auditor training course in Santiago, Chile

JUNE

- GAA Film "Mimic the River" released



JULY

- China's Hema Fresh commits to sourcing BAP seafood
- Redesigned BAP logo unveiled as part of rebranding campaign

SEPTEMBER

- Global Aquaculture Advocate releases 200th volume
- Dr. Thomas Wilke hired to represent BAP in Germany, Austria and Switzerland

NOVEMBER

- GSSI approves 'continued recognition' of BAP Finfish & Crustacean Farm Standards, Salmon Farm Standards

AUGUST

- Recognized Trainers, Consultants and Experts program launched
- Global Aquaculture Advocate shifts to open-access
- Robert Jones of the Nature Conservancy joins GAA Board of Directors

OCTOBER

- The 20th edition of annual GOAL conference held in Chennai, India
- BAP launches redesigned website
- Finger Lakes Fish becomes first RAS coho salmon farm to be awarded BAP

DECEMBER

- China's Dalian Bangchuidao Seafood Co. Ltd. becomes first BAP-certified sea cucumber producer

Membership

We made an impactful change to our membership structure this year. We transitioned the 'Business Membership' into a 'Corporate Membership' and began offering membership benefits for our BAP producers and endorsers.

The reason for restructuring was to give the businesses in our community the chance to stand out, and to catch our membership fees up to the value of our offerings. We have more benefits within our programming than ever before and our abilities in content creation are rapidly expanding.

Our Corporate Members are improving the practices and perceptions of the seafood industry. Becoming a Corporate Member of GAA is one of the most impactful things you can do for ensuring the sustainability of the seafood supply chain. Our Individual Members are driving change from the ground-up, whether they are growing food, instructing others, or advocating for better practices. Our BAP Members are taking the important step of proving they're producing seafood responsibly by meeting stringent standards, and as consumers, we thank them.

GAA MEMBERS

3,175

COUNTRIES REPRESENTED

55



#OfFISHalMember Campaign

Throughout the summer of 2019, GAA showcased current individual and corporate members across social media platforms. Each member was featured on GAA social media, and the members also posted about their experience with GAA membership on their own social media platforms.

Are you a member of GAA? Share your story with the hashtag #ofFISHalmember!

MEMBER TESTIMONIALS



NED BELL
Chef and Founder of Chefs for Oceans

Knowledge is currency and we need to ask so many more questions than we do. As a GAA member I've been able to join forces with other thought and action leaders to help shift the false narrative surrounding aquaculture while equipping consumers with the knowledge needed to confidently purchase ocean-friendly fish and seafood.



LOGAN GULEFF
MasterChef Junior Winner, Author

As a Gen Z chef, I find it extremely important to advocate for things that will benefit future generations. Since becoming a member of GAA, I've learned that sustainable aquaculture is the answer to providing the world with eco-friendly animal proteins without robbing future generations of resources. I am very excited to sit alongside other thought leaders and chefs in helping educate communities around the world



FIONA LEWIS
DC Fishwife Chef, Sustainable Aquaculture Advocate/Speaker

Since becoming a member of GAA, I've learned that supporting sustainable water farmers is more important than ever to securing a future full of seafood. Our population is expected to increase to 10 billion people by 2050 and we as consumers need to be diligent in seeking sustainable solutions.





Attendees at GOAL 2019 in Chennai, India

475+



Average number of page views per month

30,000



Downloads in 2019

12,000+



Number of video views

120,000+



Social Media Following

160,000



Impressions on Social Media

3,000,000

HISTORY & GROWTH

NUMBERS AND HIGHLIGHTS

ADVOCACY & EDUCATION

INTEGRITY

BUSINESS DRIVEN

PEOPLE & PLANET





STILL FROM THE LATEST GAA FILM, "MIMIC THE RIVER"

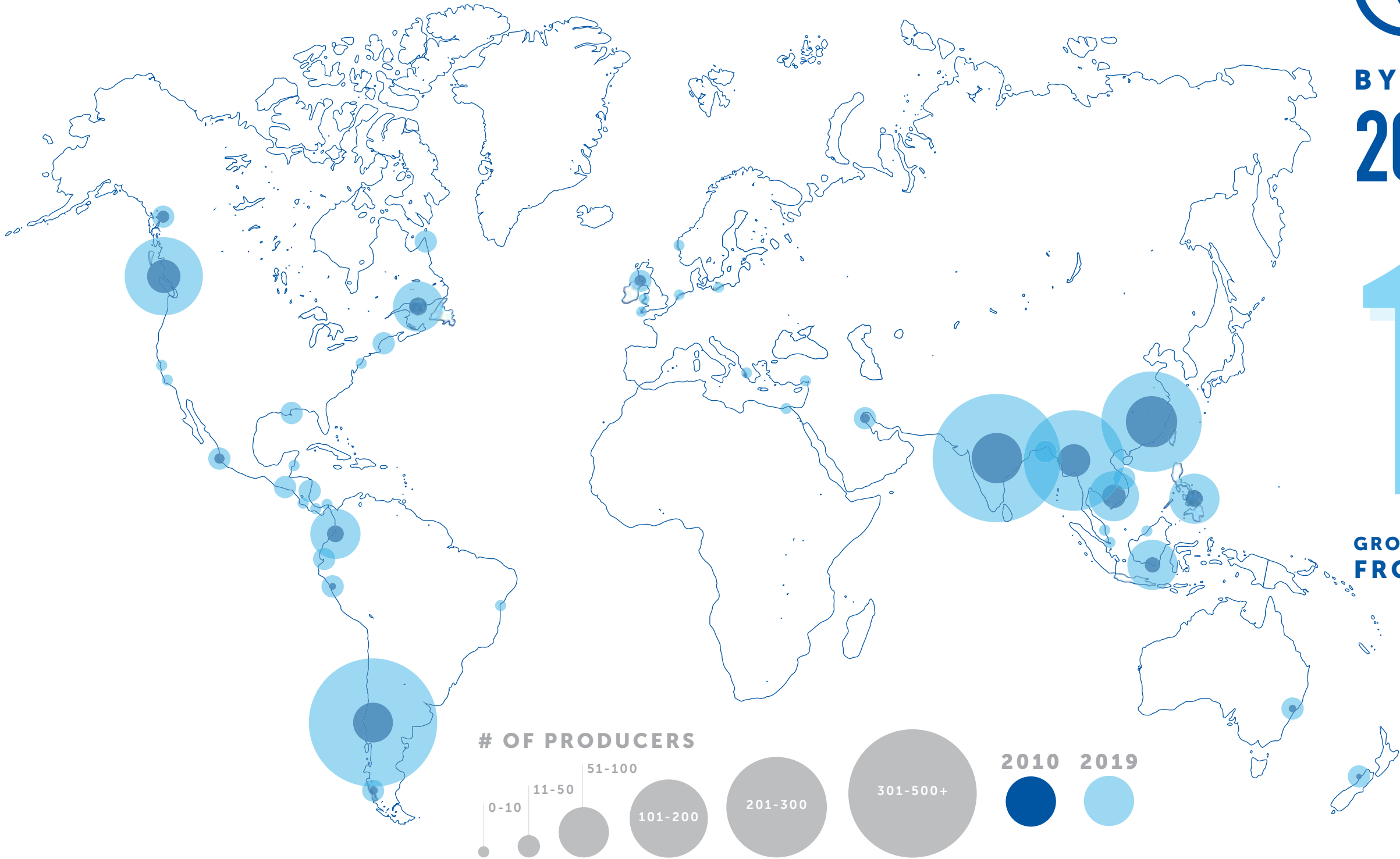
BAP Around the World



BY THE NUMBERS
2010 vs **2019**

15%

GROWTH IN PRODUCERS
FROM 2018 - 2019



BAP Growth



	TOTALS	TOTAL VOL.
PROCESSING PLANTS	388	2,428,266 MT
FARMS	1,833	2,006,657 MT
FEED MILLS	132	7,964,525 MT
HATCHERIES	279	
REPROCESSORS	49	

TOTAL PRODUCERS
INCLUDES FALLOW SITES

2,681

NUMBER OF SPECIES

33

NUMBER OF COUNTRIES

36

RATE OF RETENTION

89%

FOUR-STAR PROCESSING PLANTS

257





GOAL | CHENNAI & BEYOND

For the first time, the 2019 GOAL program was broadcast live beyond the conference venue in Chennai, India. Dubbed “Farmers’ Day,” the event drew dozens of participants in four shrimp-farming hubs throughout India — Balasore, Puducherry, Surat

and Vijayawada — as well as six other cities throughout Southeast Asia to watch the Day 1 program. Using the conference’s mobile application, participants were able to take part in audience polling and audience Q&A.

GOAL
CHENNAI, INDIA 2019



Recognizing Leadership and Innovation

Lifetime Achievement Award

GAA recognizes individuals who have made an enduring advancement in the field of aquaculture, admired for their integrity, leadership and commitment to responsible aquaculture. In 2019, GAA honored John Galiher, founder and CEO of cold-storage provider Preferred Freezer Services, and Brahmanandam Potru, founder and CEO of Indian shrimp producer Devi Seafoods Ltd. Past recipients include I. Chiu Liao, Chingchai Lohawatanakul, Nguyen Dzung, Li Sifa, Ken Morrison, George Williams, Peder Jacobson, Bjorn Myrseth, Don Lightner, Bill Herzig and Wally Stevens.



John Galiher of Preferred Freezer Services accepts a Lifetime Achievement Award from GAA's George Chamberlain at GOAL 2019

Global Aquaculture Innovation Award

For the second consecutive year, the three finalists of the annual Global Aquaculture Innovation Award won a trip to GOAL to present their innovations to an audience of 475 seafood professionals. Determined by audience vote, the winner was Mike Forbes of Ace Aquatec for his Scottish company's in-water electric stunning device designed to slaughter fish in a more humane manner. GAA established the Innovation Award to recognize individuals and companies finding novel solutions to key challenges facing aquaculture. For this year, the seventh annual competition, a record 43 applications from 20 countries were submitted.



The three finalists were Mike Forbes of Ace Aquatec, Emily Glenn of Arbiom and Adriano Mallmann of Pegasus Science.

Aquaculture Innovation Challenge

In June, GAA was proud to participate in the Seafood Trade Intelligence Portal's Aquaculture Innovation Challenge, in which five startup businesses competed for cash prizes and a chance to attend the GOAL conference. Intended to improve the shrimp farming sector in Indonesia, the challenge engaged five startups in a four-day "boot camp" on Putri Island to receive expert mentoring, after which they made their final pitches to investors at an event in Jakarta. One of the coaches was GAA Editorial Manager James Wright, who helped the entrepreneurs with their storytelling and presentation skills. Pictured below is Anugerah Erlaut, CEO of Seable, who won a \$10,000 prize and then later recreated his winning pitch on the GOAL stage in Chennai. Congratulations again, Agi!



Anugerah Erlaut giving his pitch at the Aquaculture Innovation Challenge in Indonesia.

Precompetitive Collaboration

Leader in Aquaculture Education

For 22 years, the *Global Aquaculture Advocate* has supported GAA’s mission of responsible aquaculture with news features and technical articles documenting the evolution of aquaculture. Beginning in September 2019, access to *Advocate* articles no longer required a log-in, and since then traffic mushroomed to nearly 50,000 pageviews per month by the end of the year.

Identifying Best Practices in Animal Welfare

In 2019, GAA took one step closer to identifying and strengthening best practices for animal welfare in aquaculture, nine months after receiving a two-year, \$435,000 grant from the Open Philanthropy Project. The five-phase project will result in online educational content to provide best-practices training to aquaculture and seafood professionals.

Media Monitoring & Outreach

GAA is constantly monitoring mentions of its brands, including Best Aquaculture Practices, and references to aquaculture in the trade and consumer press. Launched in 2019, the purpose of GAA’s media monitoring and outreach campaign is to improve the perception of aquaculture in the press and proactively act as a voice for responsible aquaculture worldwide. In 2020, GAA began sending monthly newsletters to its members to keep them abreast of how aquaculture is being portrayed in the media, and what GAA is doing about it.

Studying Fishmeal

GAA jointly funded a project with IFFO, the Marine Ingredients Organisation, to improve the understanding of Southeast Asia fisheries that supply raw material for fishmeal production. The fishmeal and fish oil sector in Southeast Asia has grown significantly over the past 50 years, but fisheries management practices are varied throughout the region, so GAA and IFFO set out to understand the challenges to make informed recommendations.

Aquaculture 101

Aquaculture 101 is an educational campaign that GAA carried out throughout 2019. The mission of the campaign is to spread awareness about basic aquaculture facts and information to those who might not know about aquaculture, or those who might be skeptical of farmed fish. Each month, a blog post, short video and infographic was released on the GAA website and shared across social media with the hashtag **#Aquaculture101**.



Tweet from GAA’s twitter account with a graphic from the Aquaculture 101 campaign





Program Integrity



The program integrity team ensures the robustness and credibility of the BAP standards through quality control, compliance monitoring, and technical expertise.

We work in tandem with the operations and information technology teams to drive continuous improvement in the BAP program and provide in-house support for BAP's aquaculture producers.



Auditor Training Course Attendees at GAA Headquarters in Portsmouth, NH



Program Integrity

Global Presence

In 2019, the program integrity team traveled to more than 13 countries to visit BAP-certified facilities, food-safety laboratories, and our seafood partners.

Auditor Training

We held auditor training courses in Santiago, Chile; Portsmouth, New Hampshire, USA; and Ho Chi Minh City, Vietnam. BAP has certified auditors in more than 20 countries worldwide.

In-Country Staff

We expanded our local staff in Colombia, China, and Tasmania to ensure we have field expertise in the countries we represent. With the support of our country coordinators, BAP hosted industry seminars across Asia and South America.

Standards Oversight Committee

The GAA Standards Oversight Committee, with the support of the program integrity team, strengthened BAP’s commitment to reduce the use of antibiotics in aquaculture. The decision was made to prohibit the use of Critically Important Antimicrobials, as defined by the World Health Organization, in BAP’s finfish, crustacean, and salmon farm standards. In addition, program integrity has developed a Raised without Antibiotics Standard which is currently in pilot for producers who are not using any antibiotics in the production of farmed seafood. This program has been field tested in North America.

Food Safety and Residue Testing

We continue to improve and build upon our pilot food-safety and residue testing (FSRT) program, which is dedicated to antibiotic residue and containment testing of seafood. More than 178 producers in India, Vietnam, and Thailand have been sampled through FSRT to date. The detection rate of banned aquaculture drugs has declined as producers strengthen their operations in response to this program.

Enhanced Social Accountability

More processing plants than ever are demonstrating their commitment to social accountability by electing to participate in the Enhanced Social Accountability and Employee Health and Safety audit option. While the focus is on facilities in India, Vietnam, and Thailand, additional facilities in the United States, China, and Turkey have shown their leadership by joining the enhanced program.



Benchmarking

RAISING THE STANDARDS

The BAP certification program holds its processing plants, farms, hatcheries and feed mills to a high standard, so why shouldn't the BAP program be held to a high standard itself? Well, it is. Being recognized by the gatekeepers of international certification standards is very important to the integrity and independence of the BAP program. BAP is the world's first aquaculture certification program to be recognized by the Global Sustainable Seafood Initiative (GSSI). Additionally, BAP is compliant with the Global Food Safety Initiative (GFSI) and Global Social Compliance Programme (GSCP).

GSSI

The Global Sustainable Seafood Initiative's Global Benchmark Tool, launched in October 2015, was developed over a three-year, multi-stakeholder process involving environmental NGOs, businesses, independent experts, governmental and intergovernmental organizations, alongside two public consultations and a pilot test. The GSSI Global Benchmark Tool encompasses three aspects of the BAP program – the technical content of the standards, the management of the program and the governance of the program, including the integrity of chain of custody and procedures for group certification. In 2019, GSSI recommended continued recognition for BAP's Finfish and Crustacean Farm Standards (Issue 2.4) and its Salmon Farm Standards (Issue 2.3).

GFSI

The Global Food Safety Initiative brings together key actors of the food industry to collaboratively drive continuous improvement in food safety management systems around the world. With a vision of safe food for consumers everywhere, food industry leaders created GFSI in 2000 to find collaborative solutions to collective concerns, notably to reduce food safety risks, audit duplication and costs while building trust throughout the supply chain. In November 2018, GAA's seafood processing plant standards were successfully benchmarked against the latest version (7.1) of the GFSI Benchmarking Requirements.

GSCP

The Global Social Compliance Programme is part of The Consumer Goods Forum's work to harmonize social and environmental requirements and avoid duplication of audits while ensuring that international standards are adhered to. In December 2017, BAP successfully completed the GSCP Equivalence Process, becoming the world's first third-party aquaculture certification program to do so. The process lasted nine months and involved an initial self-assessment of the BAP program followed by independent, third-party validation by an Equivalence Assessment Panel of international experts.





BAP Rebrand Project

The BAP program has grown tremendously since its inception in 2002. Today, BAP covers the entire farmed seafood production chain and is endorsed by more than 150 retail and foodservice operators around the world.

We recognize the need to have a more consumer-facing brand that not only speaks to who we are as a program but helps increase our recognition globally. With this in mind, BAP launched a brand new logo, website and messaging, as well as new marketing assets for endorsers and producers. The updated messaging includes a new tagline, *Keeping Fish in Our Future*, which speaks to the role responsible aquaculture plays in meeting the global demand for seafood.



Keeping Fish in Our Future

Farm-Raised

Certified



BAP Star Status

- ★ Processor
- ★ Farm
- ★ Hatchery
- ★ Feed

CERT # P12345

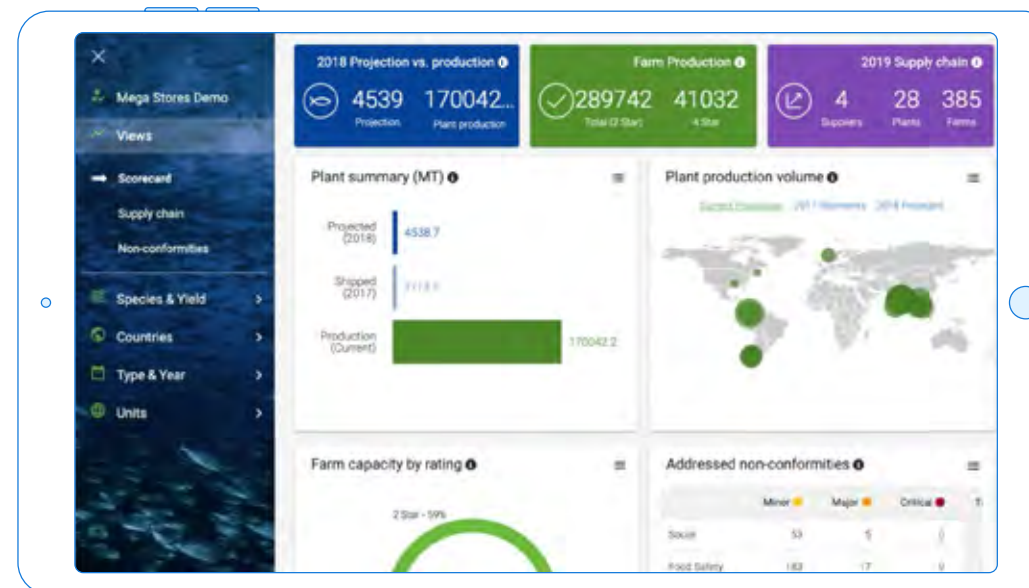
bapcertification.org

Supply Chain Transparency

BAP endorsers are encouraged to work with the BAP business development team to gain visibility into their supply chains through BAP's Supply Chain Transparency (SCT) program.

Understanding the BAP supply chain and identifying where gaps in BAP volume appear is a real advantage in building a robust procurement strategy. No other seafood certification program offers a tool built specifically to ensure endorser success.

In 2019, BAP improved the SCT user experience by introducing a redesigned dashboard with the launch of the new BAP website in October. This dashboard displays supply chain data in a much more user-friendly way. For 2020, BAP plans to launch a new SCT plant view, which will allow all BAP-certified plants who source multi-star products to access their production chain data. BAP is also looking to create more customized reports for SCT users.



SCT Dashboard



Traceability

Traceability is a key component of any certification program and has become increasingly important in providing assurances to businesses and consumers to show where a product has been sourced from.

The complexity of the seafood industry as a whole, as well as logistical hurdles in the operation of traceability systems, have made traceability a challenge.

In order to better understand where the seafood industry currently stands regarding traceability initiatives and operations, this year GAA initiated a traceability study. The study identified Key Data Elements (KDE) that GAA plans to use to create a pilot program with a select few BAP-certified facilities.

GAA plans to function as a “verifier of data” pertaining to traceability, rather than owning and operating our own traceability software platform. This “verifier” role is consistent with the structure of the BAP program in that GAA will collect data and verify it for accuracy and compliance within determined criteria. GAA’s goal is to launch the pilot programs in the coming weeks.



Growing the Market for Responsible Seafood

WESTERN HEMISPHERE



● PRODUCERS

● UNITED STATES

- New York: Finger Lakes Fish Inc. became the world’s first recirculating aquaculture system (RAS) coho salmon farm to attain BAP certification.

● CHILE

- First company to offer four-star BAP oysters

● COSTA RICA

- Industrias Martec attains BAP certification, becoming the first BAP snapper producer in Costa Rica.

● ENDORSERS

● UNITED STATES

- 70% of U.S. retailer market requires BAP 2-star+
- Hello Fresh commits to sourcing products from BAP-certified producers

● MEXICO

- Conducted social media campaign for National Seafood Month with Comepesca and Pesca Con Futuro featuring Acuicola Gemso tilapia farm

Whether you are on the market or production side of the seafood business, GAA staff work diligently to help you increase your network and provide responsible seafood solutions.



Growing the Market for Responsible Seafood

EASTERN HEMISPHERE



● PRODUCERS

● UNITED KINGDOM

- Grants Oak Smoked Ltd becomes first UK smokehouse to attain BAP certification

● CHINA

- Chinese sea cucumber producer Bangchuidao became the first sea cucumber producer in the world to become certified

● SRI LANKA

- Oceanpick Barramundi became the first producer in Sri Lanka to attain BAP certification

● INDONESIA

- Rai Seafoods' network of extensive black tiger shrimp farms attained BAP certification. In total, eight sub-groups consisting of 31 farms were certified

● NEW ZEALAND

- More than 90% of New Zealand salmon production is BAP certified

● ENDORSERS

● UNITED KINGDOM

- 97% of UK retail market accepts BAP
- Wright Brothers accepts BAP in its sourcing policy
- Ivy Group accepts BAP in their sourcing policy
- Direct Seafoods releases Seafood Sustainability Video Series featuring BAP

● CHINA

- Approximately 80% of national retail chains accept BAP
- Approximately 50% of national foodservice chains accept BAP
- Five new endorsers were added including retailers Hema, Sofly, Jiuye, Speed Fresh and Hisealink.
- Chinese buyers visit BAP producers in India and Ecuador

● JAPAN

- 75% of the importing/trading companies in Japan accept BAP

● SINGAPORE

- Singapore Airlines announces sourcing of BAP-certified barramundi

● AUSTRALIA

- 90% of Australia retail market accepts BAP
- 33% of Australia foodservice market accepts BAP





KRISTINE BERAN

Research Associate, University of Rhode Island

"I joined GAA because I appreciate GAA's commitment to supporting and applying the best available science to aquaculture challenges – that's what creates opportunities and leads to better outcomes for the industry. As a member, I get to continue my education online with GAA."



Testimonials



BRETT HALVERSON

Market Insights Manager, Cargill Animal Nutrition

We look to GAA as a source of trustworthy and accurate aquaculture industry information.



APRIL HUANG

Sourcing Manager, Hema

In the future, Hema will continue to work with GAA to release more Difresco (Hema's private brand) BAP-certified seafood into Hema's 160-plus stores throughout China. BAP certification and its blue logo on Difresco's packages testify for Hema's commitment to providing sustainable seafood with assurances to Chinese consumers and educating them on the importance of choosing sustainable seafood.



JAMES FOX-DAVIES

Director, Fowey Shellfish Co Ltd.

The BAP certification process has been instrumental in helping us design a world leading mussel farm and processing plant. I credit it with being a major contributor to us winning a number of prestigious customers both nationally and internationally.



YANQIANG WU

General Manager, Dalian Bangchuidao Seafood Co. Ltd.

The philosophy of responsible aquaculture that GAA advocates has been accepted and implemented by more and more seafood producers throughout the world. As the first 3-star BAP certified sea cucumber facility, we have been feeling the professional attitude of GAA and the strong endorsement brought by BAP certification. I believe that BAP will bring positive impact to the Chinese sea cucumber industry, and contribute to sustainable and traceable industrial ecology.



INDUSTRIAS MARTEC S.A.

Management Team, Fish Processing and Aquaculture

The implementation of the BAP standards represents a before and after for Industrias Martec. The application of these standards have brought great benefits to the company both to all its processes and its personnel. Among the main benefits it has provided are the efficient digitalization of documentation with logs and internal procedures, achieving a more effective traceability system, better planning and structuring of processes, as well as fostering solidarity and teamwork. Attaining BAP certification has granted us commercial recognition of the brand, differentiating and identifying us as a committed and responsible business. We are certain that we will keep learning and growing together with BAP.



GRACE CHARLTON

Head of Technical, The Scottish Salmon Company

As the leading producer of quality Scottish salmon, SSC works closely with BAP to help drive standards for the aquaculture industry. We are proud to be the first salmon producer in the UK to be awarded three star certification for all of our marine and processing sites, as well as sourcing our feed from BAP certified suppliers.

BAP is the world's most trusted and comprehensive third party aquaculture certification program and is the only certification to cover the entire aquaculture production chain, from hatcheries to farms to processing plants. Their four-pillar approach mirrors our commitment to food safety, social welfare, environmental stewardship and animal health and welfare. The BAP seal of approval means our customers can buy and consume our salmon with the confidence and reassurance that it is of the highest quality and integrity.



MONICA JIMENEZ

QMS Manager, VIMIFOS

BAP has contributed substantially to VIMIFOS' processes, helping make us more responsible operators. We are aware of our surroundings and are committed to the environment and our communities, and we provide products with sustainably sourced ingredients. At VIMIFOS, we will continue to seek BAP certification, because the vision provided by these standards encompasses quality, food safety, sustainability and commercial value.

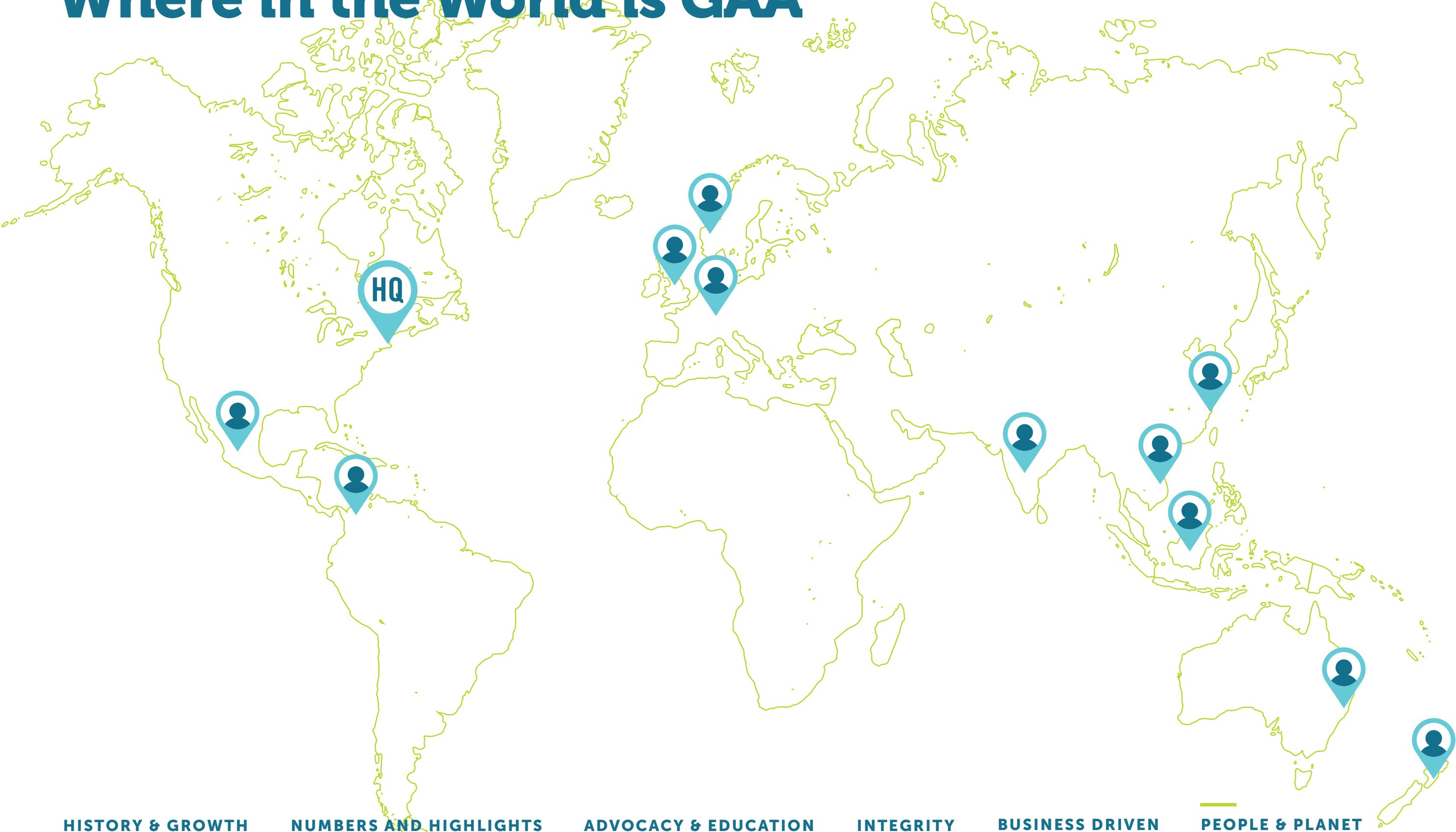
Our Team

A MESSAGE FROM OUR TEAM

Customer service is of utmost importance to the Global Aquaculture Alliance. GAA consolidated its operations in Portsmouth, New Hampshire, USA, in 2015 to better serve its customers, and in August 2018 the organization opened a brand new office in Pease International Tradeport. There are about 50 employees based in the Portsmouth office, with an additional 20 part- and full-time employees working in thirteen countries (Australia, China, Colombia, Germany, India, Indonesia, Mexico, New Zealand, Norway, Thailand, United Kingdom, United States and Vietnam).



Where in the World is GAA



Sustainable Development Goals

ADDRESSING GLOBAL CHALLENGES

Adopted by all 193 UN member states in 2015, the Sustainable Development Goals (SDGs) are a blueprint to achieve a better and more sustainable future for all by 2030. GAA's advocacy, education and certification work, and the work of its members, is directly aligned with many of the 17 SDGs. GAA believes in a collaborative, multi-stakeholder approach to addressing the global challenges that the SDGs highlight, and that aquaculture has a critical role to play. The following page highlights just a few ways GAA is aligned with these goals.



Sustainable Development Goals

8 DECENT WORK AND ECONOMIC GROWTH

This goal is about promoting inclusive and sustainable economic growth, employment and creating decent jobs for all to improve living standards. One way GAA is addressing this goal is through the enhancement of the social accountability standards in the BAP program. Processing plants are now able to participate in the Enhanced Social Accountability and Employee Health and Safety audit option, which helps producers get recognition for going above and beyond the usual requirements in the social space. This audit contains the addition of a specially trained social accountability auditor to accompany the lead auditor. These standards cover things like wages and benefits, working hours, forced labor and employee health and safety.

13 CLIMATE ACTION

This goal highlights the need to take urgent action to combat climate change and its impacts. Launched last year, the Sustainable Oceans Leadership Institute (SOLI) brings together businesses, NGOs and governments who are struggling to address climate change’s impacts on seafood to learn and find solutions together. Through the SOLI program, participants deepen their knowledge of climate change and other critical ocean issues and get hands-on experience developing and implementing practical climate change solutions. SOLI workshops were held in Chennai and Bangkok in 2019.

14 LIFE BELOW WATER

This goal focuses on the conservation and sustainable use of the oceans, seas and marine resources for sustainable development. One of many ways GAA addresses this goal is through BAP’s Biosecurity Area Management Standard, which focuses primarily on the prevention and control of pathogenic organisms and the diseases they cause. By implementing cohesive, area-wide management, companies work together to mitigate environmental impacts on shared water resources. Ireland’s Clew Bay became the first area certified against this standard in 2019.





AERIAL VIEW OF MULTIEXPORT FOODS' BAP-CERTIFIED HATCHERY IN CHILE

Governance

GAA BOARD OF DIRECTORS

- Bert Bachmann**, Camanchaca Inc
- Eric Bloom**, Eastern Fish Co, Inc
- Rittirong Boonmechote**, Thai Union Group
- Eric Buckner**, Sysco Co
- George Chamberlain**, Global Aquaculture Alliance
- John Galiher**, Preferred Freezer Services
- Laura Garrido**, Pescanova USA
- Nelson Griffin**, Red Lobster Seafood Co
- Bill Herzig**, Sustainable Strategies & Initiatives
- Robert Jones**, The Nature Conservancy
- Alex Ko***, Grobest Global Service Inc
- Santhana Krishnan**, Maritech
- Andrew Mallison**, Global Aquaculture Alliance
- Jordan Mazzetta**, Highwood Harbor LLC
- Robins McIntosh**, Charoen Pokphand Foods Public Co., Ltd
- Sergio Nates**, ALAPRE
- Gorjan Nikolik**, Rabobank
- Jeff Sedacca**, Sunnyvale
- Wally Stevens**, Global Aquaculture Alliance
- Daniel Underkoffler**, Sam’s Club

* In loving memory

GAA STANDARDS OVERSIGHT COMMITTEE

- Sebastian Belle**, Maine Aquaculture Association
- Estelle Brennan**, Labeyrie Fine Foods
- Dr. Alejandro Buschmann**, Research and Development Center of Coastal Resources and Environments
- Ken Corpron**, Global Aquaculture Alliance
- Tyler Isaac**, Monterey Bay Aquarium
- Kathy Janiga**, FSQ Mark Foods, Inc
- Birgitte Krogh-Poulsen**, Independent Social Development Consultant
- Dan Lee**, BAP Standards Coordinator
- Dr. David Little**, University of Stirling
- Tuan Hoang Nguyen**, BluYou Vietnam
- Dr. Steve Otwell**, University of Florida
- Jerry Schubel**, Aquarium of the Pacific
- Dr. Michael Tlusty**, University of Massachusetts





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