



A Quick Guide to ShopRite's Seafood Standards

ShopRite's Commitment to Sustainable Seafood

ShopRite remains focused on ways to keep seafood abundant and wholesome for generations to come.

An important part of this effort is to partner with the Marine Stewardship Council (MSC) for our wild-caught seafood and the Global Seafood Alliance (GSA) for both farm-raised and wild-caught products, to ensure that the seafood in our stores are sourced from certified sustainable fisheries and farms.

What is the MSC certification?

Sustainability Fished

The MSC Fisheries Standard certification for wild-caught fish ensures stocks are fished in a way that does not threaten the population's long-term health and minimizes the impacts of fishing to the surrounding wildlife and ecosystems.

Fully Verified

MSC requires tracking and accountability through the entire supply chain enabling consumers to make informed choices about seafood that comes from oceans, lakes or rivers.

How does purchasing MSC-certified products help the ocean?

Every purchase of an MSC certified sustainable seafood product supports fisheries that adhere to sustainability standards for seafood. The more this demand increases, the more fisheries are incentivized to achieve MSC certification. In the end, this will lead to healthier fish stocks and fewer impacts on marine ecosystems.

For more information on the MSC certification visit [msc.org](https://www.msc.org).

What is the BAP certification?

Responsibly Sourced

The BAP certification ensures that seafood raised in a controlled environment like ocean pens and tanks is produced in a safe, responsible and ethical way.

Fully Verified

BAP standards cover the entire farmed seafood production chain (including the processing plant, farm, hatchery and feed mill) and include animal health and welfare, food safety, environmental responsibility and worker welfare standards.

How does purchasing BAP certified products help the environment?

The world's oceans already provide 17% of the animal protein consumed around the globe. Fish farming is one of the most environmentally efficient ways to produce a continued supply that is growing in demand.

For more information on the BAP Certification visit: [globalseafood.org](https://www.globalseafood.org).



Look for these labels.

Look for these MSC and BAP certified items during shopping trips at ShopRite included on a variety of Bowl & Basket and Wholesome Pantry frozen seafood.

For more information on ShopRite's Seafood Standards and sustainability efforts visit shoprite.com/sustainability.

