



FRIEND OF THE SEA

Sustainable Seafood

Friend of the Sea

Website: <http://www.friendofthesea.org/>

Based in: Italy

Type: Standard Setting Body; NGO/Nonprofit

Certification process: Producers submit an application for certification. FOS uses publicly accredited, generally for-profit, outside certification bodies (SGS, Bureau Veritas and IFQC) to audit operations. Certification bodies apply certifications according to FOS standards, pending the correction of nonconformities.

From the Friend of the Sea website: “Friend of the Sea is a non-profit non-generative organization (NGO) for the conservation of marine habitat by means of market incentives, in particular the certification and promotion of sustainable seafood and products from sustainable fisheries and aquaculture/”

What they certify

- Wild Caught Seafood
- Aquaculture products

Certifying aquaculture products since: Unknown

Aquaculture standards overview:

Friend of the Sea provides standards that are generally comprehensive, but more vague than others. Feed requirements and restrictions against harming surrounding ecosystems are commendable, but water quality and energy efficiency standards are less robust. FOS provides information regarding disease management, but does not mention fish welfare and only briefly addresses welfare.

- **Therapeutants:** drugs only used to treat specific problems; nonchemical prevention and treatment methods preferred
- **Water Quality:** measures to retain original water quality of area should be taken (vague)
- **Antifoulants:** no antifoulant paints permitted

- **Feed:** use certified sustainable feed when possible; minimize fish protein requirements by replacing with vegetable proteins
- **Hormones & Growth Stimulants:** use of growth hormones is not permitted
- **Stocking Density:** no information

Miscellaneous information: Friend of the Sea is the only organization in the world that certifies both wild caught and farmed fish as sustainable.

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