

# Non-ASC certified seafood ingredients

## Calculation examples for non-ASC-certified seafood ingredients in a mixed product

**Note:** You don't need to submit recipes to the Licensing Team for approval, however, your auditor may ask to prove your calculation.

### 1. Sushi Platter (total weight 646g)

Ingredients Listing: Cooked Rice (Water, Rice), Red Peppers, **ASC Cooked Prawns (Crustacean) (7%)**, Soy Sauce (3.5%) (Water, Soybeans, Wheatflour), Salt, Vinegar, Alcohol, Sugar), Rice Vinegar, Sugar, **Cured Lochmuir™ Salmon (Fish) (2.5%)**, Cucumber, Pickled Ginger (2%)

#### Option 1: Calculated by weight

$$\frac{\text{non-certified weight (weight of salmon)}}{\text{total seafood weight (weight of salmon + weight of cooked prawns)}} \times 100$$



$$\text{ASC-certified cooked prawns} = 7\% \times 646\text{g} = 44.22\text{g}$$

$$\text{Non-certified salmon} = 2.5\% \times 646\text{g} = 16.15\text{g}$$

$$\frac{16.15\text{g}}{(44.22\text{g} + 16.15\text{g})} \times 100 = \mathbf{26.3\% \text{ of the total seafood weight.}}$$

#### Option 2: Calculated by percentage

$$\frac{\text{non-certified percentage (percentage of salmon)}}{\text{total seafood percentage (percentage of salmon + percentage of cooked prawns)}} \times 100$$



$$\text{cooked prawns} = 7\%$$

$$\text{salmon} = 2.5\%$$

$$\frac{2.5\%}{(7\% + 2.5\%)} \times 100 = \mathbf{26.3\% \text{ of the total seafood weight.}}$$

**Conclusion:** More than 5% of the total seafood ingredients are non-ASC-certified and the **ASC logo cannot** be used. You may make some ASC related claims on your product – however not on the front of the packaging. See [Logo User Guide](#) for more details.

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## Calculation examples for non-ASC-certified seafood ingredients in a mixed product

### 2. Fish spread containing non-certified stock:

Ingredients listing for 100g: **26% salmon (ASC)**, **16% shrimp (ASC)** and **0.5% fish stock (non ASC)**.

#### Calculated by percentage

The weight of the stock is the dry weight of the powder before mixing with water.

$$\frac{\text{non-certified percentage (percentage of fish in stock)}}{\text{total seafood percentage (percentage of salmon + percentage of shrimp + percentage of fish in the stock)}} \times 100$$

The stock itself contains only 16.5% fish all of which is non-certified. Therefore the amount of fish in the fish stock is  $(0.5\% \times 0.165) = 0.08\%$



ASC-certified salmon = 26%  
ASC-certified shrimp = 16 %  
Non-certified fish in stock = 0.08%

$$\frac{0.08\%}{(26\% + 16\% + 0.08\%)} \times 100 = \frac{0.08\%}{42.08\%} \times 100$$

= **0.19 % of the total seafood weight**

**Conclusion:** As the percentage is below 5%, the ASC logo can be used. See [Logo User Guide](#)

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## Calculation examples for non-ASC-certified seafood ingredients in a mixed product

### 3. Fish with seafood sauce:

Ingredients listing for 100g: **53% ASC certified salmon**, **4% non-certified shrimps**, cream, spices

#### Calculated by percentage

$$\frac{\text{non-certified percentage (percentage of shrimps)}}{\text{total seafood percentage (percentage of salmon + percentage of shrimps)}} \times 100$$



ASC certified salmon = 53%  
Non-certified shrimps = 4%

$$\frac{4\%}{(53\% + 4\%)} \times 100 = \frac{4\%}{57\%} \times 100 = \mathbf{7\% \text{ of the total seafood weight}}$$

**Conclusion:** More than 5% of the total seafood ingredients are not ASC-certified and the ASC logo cannot be used. You may make some ASC related claims on your product – however not on the front of the packaging. See [Logo User Guide](#) for more details.

**Note:** In order to be eligible to use the ASC logo ideally you should try to source ASC-certified shrimps. Alternatively it is possible to mix non-ASC-certified with ASC-certified shrimps, to bring the percentage down.

If, for example, an **equal blend of ASC-certified (2%) and non-ASC-certified shrimps (2%)** is used, the formula becomes:

$$\frac{2\%}{(53\% + 2\% + 2\%)} \times 100 = \mathbf{3.5\% \text{ of the total seafood weight}}$$

**Conclusion:** Now the ASC logo can be used. Please refer to the [Logo User Guide](#) for more information.