Non-ASC certified seafood ingredients

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

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

\[
\text{non-certified weight} \left( \text{weight of salmon} \right) \times 100 \div \text{total seafood weight} \left( \text{weight of salmon + weight of cooked prawns} \right)
\]

Option 2: Calculated by percentage

\[
\text{non-certified percentage} \left( \text{percentage of salmon} \right) \times 100 \div \text{total seafood percentage} \left( \text{percentage of salmon + percentage of cooked prawns} \right)
\]

ASC-certified cooked prawns = 7% x 646g = 44.22g
Non-certified salmon = 2.5% x 646g = 16.15g

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

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

**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.

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

non-certified percentage \( \frac{\text{percentage of fish in stock}}{\text{total seafood percentage}} \times 100 \)

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

Conclusion: As the percentage is below 5%, the ASC logo can be used. See Logo User Guide
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### 3. Fish with seafood sauce:

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

<table>
<thead>
<tr>
<th>Calculated by percentage</th>
<th>Non-certified percentage (percentage of shrimps)</th>
<th>x 100</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>total seafood percentage (percentage of salmon + percentage of shrimps)</td>
<td></td>
</tr>
</tbody>
</table>

**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:

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

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