Supplier Monitoring Tool
ASC Programme Assurance

26th November 2018
Who are we?

✓ Established in 2010 by WWF & IDH, operational 2012
✓ 3rd party certification & labelling programme
✓ International non-profit organisation
✓ ISEAL full member
✓ GSSI recognised
Our vision - A world where aquaculture plays a major role in supplying food and social benefits for mankind whilst minimising negative impacts on the environment.

Our mission – To transform aquaculture towards environmental sustainability and social responsibility using efficient market mechanisms that create value across the chain.
Aims of this webinar

• Provide information about the ASC Supplier Monitoring Tool
  – How it works
  – Relevant existing examples
  – Benefits to program assurance
  – Simple online data entry and example reports
• Explain how companies can participate
• Get your feedback for improvements
Develop/maintain standards
Provide assurance services
Promote awareness
Engage stakeholders
Collaborate with others
Engage partners
How are assurance services delivered?

- Transparency - Public audit reports
- Stakeholders engagement in certification process
- Quality check of audit reports
- Unannounced audits by certifiers
- Compliance/witness assessments by ASI
- Product sampling and testing
- Unannounced visits by ASC
- **Use/development of specific supply chain tools**
  - Supplier monitoring tool
  - Key Data Elements and digital traceability
  - Trace element fingerprinting (TEF)
  - Volume reconciliations
### Certified farms

<table>
<thead>
<tr>
<th>Species</th>
<th>Number</th>
<th>Production volume (mT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abalone</td>
<td>17</td>
<td>780</td>
</tr>
<tr>
<td>Bivalve</td>
<td>135</td>
<td>139.319</td>
</tr>
<tr>
<td>Pangasius</td>
<td>45</td>
<td>233.410</td>
</tr>
<tr>
<td>Salmon</td>
<td>240</td>
<td>795.668</td>
</tr>
<tr>
<td>Seriola/Cobia</td>
<td>8</td>
<td>12.234</td>
</tr>
<tr>
<td>Shrimp</td>
<td>152</td>
<td>142.654</td>
</tr>
<tr>
<td>Tilapia</td>
<td>41</td>
<td>137.957</td>
</tr>
<tr>
<td>Trout</td>
<td>54</td>
<td>37.499</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>692</strong></td>
<td><strong>1,499.521</strong></td>
</tr>
</tbody>
</table>

### Farms in assessment

<table>
<thead>
<tr>
<th>Species</th>
<th>Number of farms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abalone</td>
<td>0</td>
</tr>
<tr>
<td>Bivalve</td>
<td>44</td>
</tr>
<tr>
<td>Pangasius</td>
<td>0</td>
</tr>
<tr>
<td>Salmon</td>
<td>76</td>
</tr>
<tr>
<td>Seriola/Cobia</td>
<td>3</td>
</tr>
<tr>
<td>Shrimp</td>
<td>150</td>
</tr>
<tr>
<td>Tilapia</td>
<td>1</td>
</tr>
<tr>
<td>Trout</td>
<td>7</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>281</strong></td>
</tr>
</tbody>
</table>

### Market Update

- **13656** Approved products
- **69** Countries
- **1652** Valid CoC holders
- **743** License holders

### Products per species

- **2%** Bivalve
- **16%** Pangasius
- **30%** Salmon
- **45%** Shrimp
- **3%** Tilapia
- **4%** Trout
Unique position of ASC
ASC Supplier Monitoring Tool

- Risk-based sampling advice issued to CoC holders
  - Supplier A
    - Result submission
  - Supplier B
    - Result submission
  - Supplier C
    - Result submission
  - Supplier D
    - Result submission
  - Supplier E (etc.)
    - Result submission

  Anonymised & aggregated ASC anti-biotic results database

Analysis of results by ASC and update of risk based sampling regime

Anonymised report
Listeria database

ESSA set up a database which collates the results of the analysis of presence/absence of Listeria Monocytogenes in salmon as raw material delivered by one or more packing stations to the factories.

These results are provided on an agreed regular basis by the participating factories which follow an agreed methodology.

- **Database access**

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**Quality Clause**

ESSA members guarantee to provide data which has been obtained following the agreed methodology.

**Control Clause**

ESSA members accept with due diligence an auditing when requested by the ESSA Management Committee.

**Confidentiality Clause**

ESSA guarantees to treat all analyses data confidential.

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**About ESSA**

ESSA is the European Salmon Smokers Association. Its members are companies from the EU Member States. ESSA made available for its members the IT system for monitoring the quality of the raw materials used in manufacturing in order to guarantee and improve the quality of the products placed on the market.

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**Contact us**

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Food Industry Intelligence Network (fiin)

fiin was established by industry technical leaders to share intelligence on food authenticity and traceability. Why not join?

fiin is an important industry network addressing an important industry issue. The 21 founding members include major retailers, manufacturers and food service companies. The network is currently chaired by Helen Sisson of Greencore and Paul Willgoss of Marks & Spencer.

The objectives of fiin are:

- To help ensure the integrity of food supply chains and protect the interests of the consumer.
- To address the recommendations from “The Elliott Report” for industry to establish a ‘safe haven’ to collect, collate, analyse and disseminate information and intelligence.
- To share intelligence with governmental bodies to better understand where risks may sit in the UK Food Industry from food fraud.
- To help divert, detect, deter and disrupt those activities and in doing so, further enhance the reputation of the UK Food Industry.
# ASC Supply Chain Monitoring Tool

### Antibiotic (AB) residue testing results submission

<table>
<thead>
<tr>
<th>Supplier name and location</th>
<th>Product</th>
<th>ASC CoC number (on pack)</th>
<th>Testing laboratory name and location</th>
<th>Test/method</th>
<th>Number tests conducted</th>
<th>Type antibiotic detected</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Unprocessed shrimp ex farm/harvest</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Peeled shrimp ex washing/grading/peeling operation</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Raw frozen shrimp ex processing factory</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Cooked frozen shrimp ex processing factory</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DSRM GmbH</td>
<td>Cooked then pooled PD VIN:ASC-60/30 (3102/17) box 60/30 section of 407.25kg Production date: 06/12/2017</td>
<td>ASC-C-00144</td>
<td></td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Final product as delivered</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Frozen unprocessed head-off 500g bag black tiger shrimp</em></td>
<td></td>
<td>ASC-C-00405</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Queue DE CHERVETTES CUIT ASC</em></td>
<td></td>
<td>ASC-C-01091</td>
<td></td>
<td>MP 0310 rev: 7 2015</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td><em>Queue DE CHERVETTES CUIT ASC</em></td>
<td></td>
<td>ASC-C-01093</td>
<td></td>
<td>MP 1555 rev: 4 2015</td>
<td>1</td>
<td></td>
</tr>
</tbody>
</table>
Antibiotic test results

New entry for product tested

*Required
At what stage of processing was the product sampled? *

- [ ] Unprocessed shrimp ex farm/harvest
- [ ] Peeled shrimp ex washing/grading/peeling operation
- [ ] Raw frozen shrimp ex processing factory
- [ ] Cooked frozen shrimp ex processing factory
- [ ] Final product as delivered
- [ ] Water sample was tested
- [ ] Sediment sample was tested
What is the CoC code of the supplier or on the package (ASC-C-XXXXX)? *

*
Questions

• What product was tested?
• At what stage of processing was the product sampled?
• What is the CoC code of the supplier or on the package?
• Which laboratory did the testing, and where is the lab located?
• What accreditation(s) does the lab have?
• Was any antibiotic residue detected in the product?
• List details of each antibiotic detected

*Submitters do not identify themselves
<table>
<thead>
<tr>
<th>Date</th>
<th>Certificate Holder</th>
<th>Samples</th>
<th>Tested parameters</th>
<th>Results</th>
<th>AB detected</th>
<th>Amount and units</th>
<th>Lab used</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Raw 18</td>
<td>Feed 5</td>
<td>Water 2</td>
<td>Frozen 18</td>
<td>CAP, tetracycline group</td>
<td>positive</td>
</tr>
<tr>
<td>Dec-17</td>
<td>ASC-C-55555</td>
<td>0 0 0 0</td>
<td>1</td>
<td></td>
<td></td>
<td>CAP, tetracycline group, nitrofurans</td>
<td>negative</td>
</tr>
<tr>
<td>Jan-18</td>
<td>ASC-C-20202</td>
<td>0 0 0 0</td>
<td>2</td>
<td></td>
<td></td>
<td>CAP, nitrofurans, tetracycline group, fluoro quinolones group, sulfamethoxazol</td>
<td>positive</td>
</tr>
<tr>
<td>Mar-18</td>
<td>ASC-C-56789</td>
<td>0 0 0 0</td>
<td>0</td>
<td></td>
<td></td>
<td>Tetracyclines</td>
<td>positive</td>
</tr>
<tr>
<td>Apr-18</td>
<td>ASC-C-44444</td>
<td>2 0 0 0</td>
<td>4</td>
<td></td>
<td></td>
<td>CAP, tetracycline group</td>
<td>negative</td>
</tr>
</tbody>
</table>

- Provider of test result data is **anonymous**
- Certificate Holder is shared when ≥3 sources
Reporting output options

Comments welcome!
Collaboration with partners

- Shared goals
- Increased efficiency
Questions for feedback

• What value would this tool offer to your company?
• What is a reasonable and useful reporting frequency to submit results?
• What would make the tool easier to use, more valuable?
• Would you be interested to participate in a trial use of the tool?
Thank you!

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