



Keeping Fish in Our Future

Safe, responsible and ethical
farm-raised seafood

[Learn More About Us](#)

[Get Certified](#)

The Most Comprehensive End-to-End Certification

BAP is the only aquaculture certification program in the world that certifies every step of the production chain.

330+ hatcheries



Hatcheries

The breeding, hatching of eggs and rearing of aquatic animals through the early stages happens here.

[See hatchery standard](#)

2300+ farms



Farms

Where aquatic animals are grown to harvest size. Farming can occur in ponds, oceans, cages, tanks, raceways or closed-containment vessels.

[See farm standards](#)

150+ feed mills



Feed

Aquaculture feed is produced in a feed mill using a blend of ingredients specially formulated to meet the nutritional needs of each species.

[See feed mill standards](#)

490+ plants



Plants

After harvest, the aquatic animals are sent to a processing plant where they may be peeled, filleted, flavored, cooked, frozen or packaged.

[Learn about SPS](#)

The Pillars of Responsibility

BAP standards are built on the four pillars of responsibility, as shown below, with traceability as the foundation.

○----- **Traceability** -----○



**Environmental
Responsibility**



**Animal Health
& Welfare**



Food Safety



**Social
Accountability**

Our Global Impact

Improving production in 39 countries

Responsible seafood production is a global effort to keep fish in our future. BAP certification is transforming the farmed seafood industry in 39 countries.

[Learn More](#)



300,000+ jobs at certified facilities

Responsible aquaculture provides jobs to support communities and ensures that workers are paid fairly and treated well.

[Latest News](#)

**23 billion meals with BAP-
certified seafood**



BAP helps keep fish in our future, delivering a healthy protein to billions of people worldwide. Responsible farming protects wild fisheries from being over-exploited so that seafood can be served for years to come.

Where to Find



What It Means to Be BAP Certified



Latest News



Strengthening Human Rights Assurances:



GSA, BAP Recognized by FAO for



Public Comment Sought on BAP Mollusk

Enhanced Social Audits

October 20, 2025

The Global Seafood Alliance (GSA) is taking another step forward in strengthening human rights assurances within its Seafood Processing Standard (SPS). Beginning November 1, 2025, seafood processing plants that opt in...

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Sustainable Aquatic Food Systems

October 16, 2025

Global Seafood Alliance (GSA) and Best Aquaculture Practices (BAP) have achieved special recognition from the Food and Agriculture Organization (FAO) of the United Nations, GSA has announced. GSA and BAP were awarded ...

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Farm Standard Issue 2.0

October 15, 2025

The Best Aquaculture Practices (BAP) Mollusk Farm Standard Issue 2.0 is now available for public comment, Global Seafood Alliance (GSA) has announced. The 60-day public comment period ends on Monday, December 15. Issu...

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日本語



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A note for processing plants

SPS 6.0 becomes mandatory on November 5, 2025. GSA is no longer accepting SPS 6.0 pilots, and any plant submitting a SPS application prior to November 5 will have to do so in Portal and will be audited to SPS 5.1. **Plants submitting SPS applications on or after November 5 will be audited to SPS 6.0.** Please note that you may begin working on your SPS 6.0 application [in Prism](#) prior to the November 5 deadline. Any **new facilities** applying to SPS 6.0 should contact the GSA market development team [here](#). If you have any questions about the application, please reach out to your certification specialist [here](#).

