



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



2300+ farms



150+ feed mills



490+ plants



Hatcheries

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

[See hatchery standard](#)

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](#)

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](#)

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



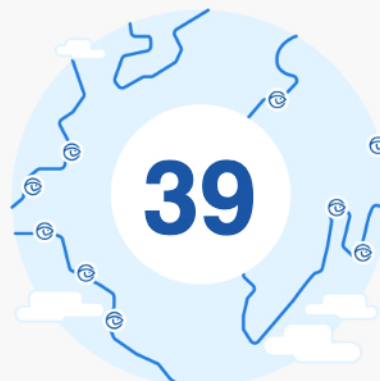
**Social
Accountability**

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



Watch on  YouTube

Latest News



Yumbah Aquaculture Is World's First BAP-Certified Oyster Producer in Australia

July 7, 2025

Yumbah Aquaculture, an Australia-based vertically integrated shellfish producer, has become the first oyster producer in Australia to attain Best Aquaculture Practices (BAP) certification, the Global Seafood Alliance ...

[READ MORE](#)



Harimanada Co., Ltd. is World's First BAP-Certified Oyster Producer in Japan

June 30, 2025

Harimanada Co., Ltd., located in the Harima Sea in the southwest of Hyogo Prefecture, has become the world's first Best Aquaculture Practices (BAP)- certified oyster producer in Japan with the certification of its pro...

[READ MORE](#)



7 Reasons to Get Certified to GSA Standards

April 30, 2025

GSA is the only organization in the world that offers third-party certification programs for both farmed and wild caught seafood. Programs like GSA's Best Aquaculture Practices (BAP) and Best Seafood Practices (BSP) a...

[READ MORE](#)

[WHO WE ARE](#)

[WHAT WE DO](#)

[WHERE TO FIND](#)

[PRODUCERS](#)

[PROGRAM STANDARDS](#)

[RESOURCES](#)

[FOR CONSUMERS](#)

[GLOSSARY](#)

[BLOG](#)

[CONTACT US](#)

[SIGN IN](#)

[DEUTSCH](#)

[ESPAÑOL](#)

[FRANÇAIS](#)

[日本語](#)

Stay up to date with weekly insights into the aquaculture industry

Enter your email



[Subscribe](#)



Header Photo: GST Group, all rights reserved.

This site uses cookies to ensure your best experience. Use of the site means you consent to our [Terms of Use](#).

[I understand](#)