GLOBALG.A.P.
The Global Partnership for Safe and Sustainable Agriculture

Holistic Approach Towards Safe and Sustainable Aquaculture Supply Chain

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Weymann@globalgap.org

We're a global organization with a crucial objective:

safe, sustainable agriculture worldwide.

We set voluntary standards for the certification of agricultural production processes around the globe.

3rd PARTY ACCREDITED CERTIFICATION SYSTEM

Putting responsible farming in the hands of producers.

Through traceability and transparency, we develop the necessary trust for consumers.

GLOBALG.A.P.

THE GLOBALG.A.P. AQUACULTURE STANDARD

COMPOUND

HATCHERY

GROW-OUT

HARVEST

POST-HARVEST

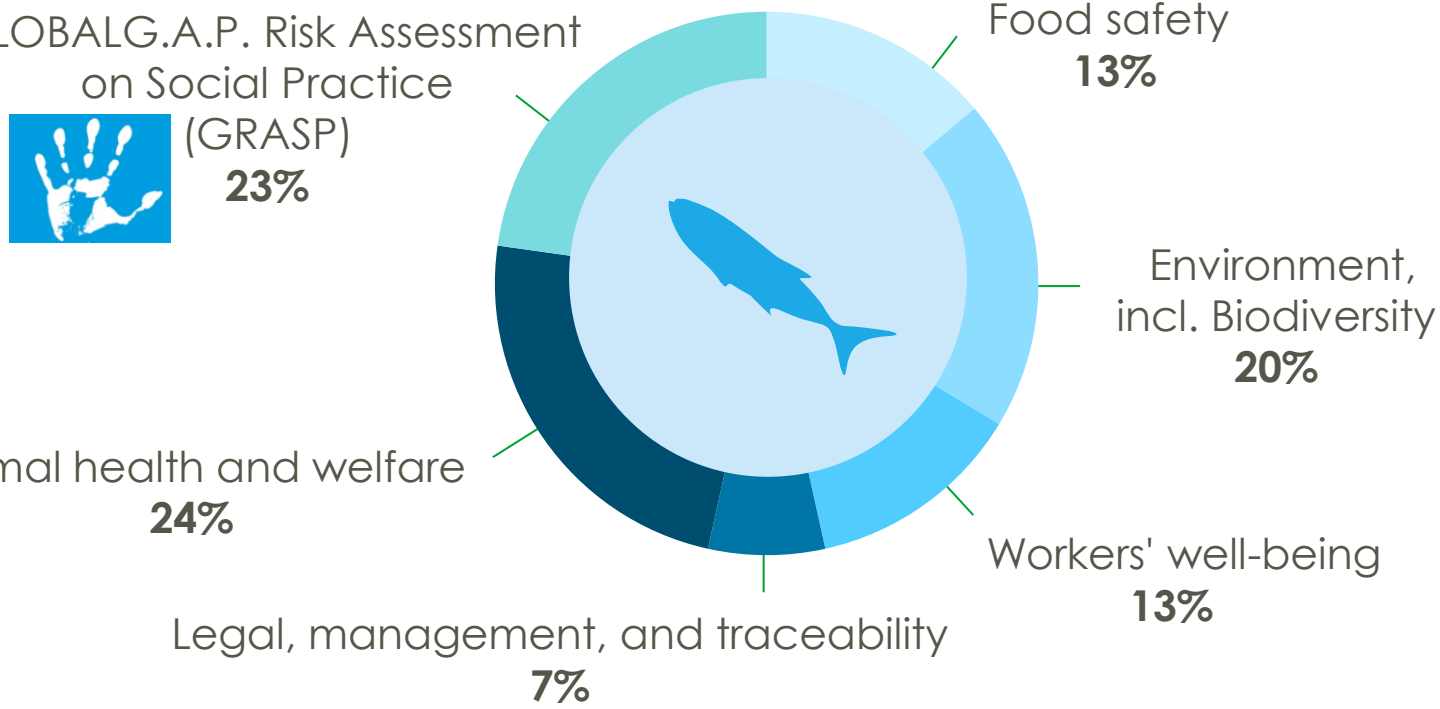
GLOBALG.A.P. Compound Feed Manufacturing Standard

GLOBALG.A.P. Aquaculture Standard

SUPPORTING THE AQUACULTURE SECTOR SINCE 2004

IFA V6 FOR AQUACULTURE STANDARD CONTENT

Principles and criteria*

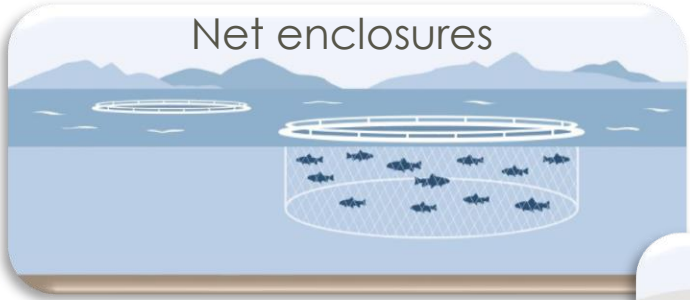


*Excluding postharvest section AQ 28

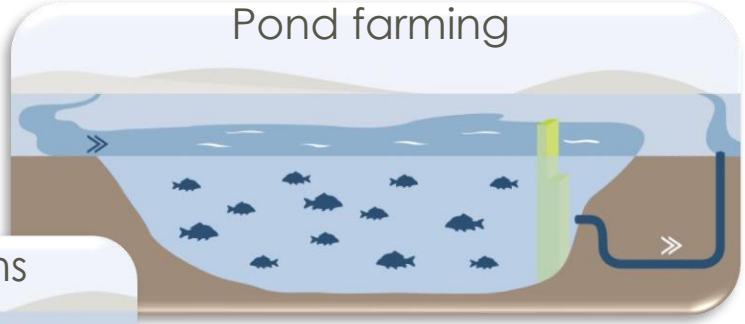
GLOBALG.A.P. CERTIFICATION FOR AQUACULTURE

Available for all types of production systems

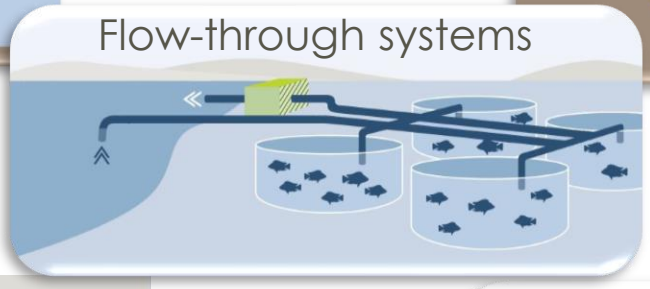
Net enclosures



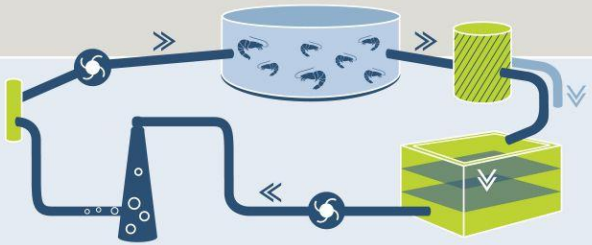
Pond farming



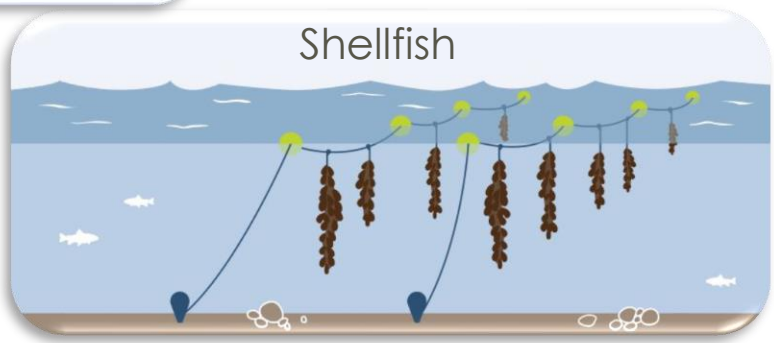
Flow-through systems



Closed recirculation systems



Shellfish



GLOBALG.A.P. CERTIFICATION FOR AQUACULTURE

Seaweed (macroalgae) added as a new product category

Available for:

- Finfish
- Crustaceans
- Molluscs
- **NEW: seaweed (macroalgae)**

THE GLOBALG.A.P. SOLUTION

International recognitions for IFA for aquaculture

- Only aquaculture certification standard at primary production level for seafood farming recognized by **GFSI (Global Food Safety Initiative)**
- Recognized by **GSSI (Global Sustainability Seafood Initiative)** for all species of finfish, crustaceans, molluscs, and seaweed

Referenced at all times:

- Technical Guidelines on Aquaculture Certification – **FAO (Food and Agriculture Organization of the United Nations)**
- WOAH Aquatic Animal Health Code requirements, assuring health risk mitigation, responsible use of antimicrobials and animal welfare
- Standard implementation contributes to the **United Nations Sustainable Development Goals**

THE GLOBALG.A.P. SOLUTION

Considers the four pillars of the FAO Technical Guidelines

FAO Technical Guidelines on Aquaculture Certification

Food safety	Animal health and welfare	Environmental integrity	Socioeconomic aspects
Only scheme recognized by GFSI for aquaculture at farm level	Covers the WOAH Aquatic Animal Health Code requirements	Recognized by GSSI for all species in the GLOBALG.A.P. product list	GLOBALG.A.P. Risk Assessment on Social Practice is a mandatory part of IFA for aquaculture

Compound feed manufacturer standard v3.1

Control points and criteria*

Category	CPCC
Major Must	208
Minor Must	42
Recommendation	8
TOTAL CFM V3	**258**

*Published December 2021

Tried, tested, and trusted around the world, with GLOBALG.A.P. certified production processes producing over 23 million tons of feed across 30 countries

Compound feed manufacturer standard v3.1

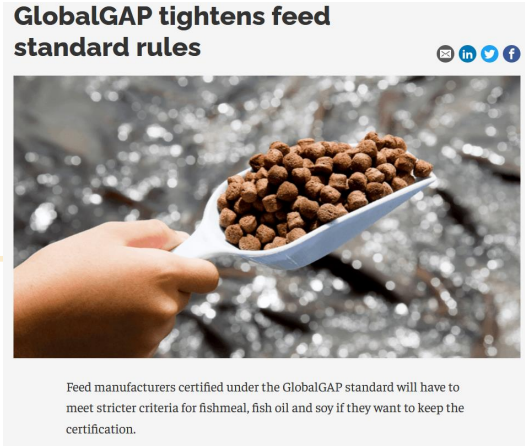
Control points and criteria*

GlobalGAP tightens feed standard rules

Feed manufacturers certified under the GlobalGAP standard will have to meet stricter criteria for fishmeal, fish oil and soy if they want to keep the certification.

Source: Fishfarmingexpert

Compound feed manufacturer standard v3.1
Control points and criteria*



Main changes

- GHG evaluation for production and feed ingredients
- Workers' health, safety, and welfare
- Responsible sourcing of feed ingredients (terrestrial and marine):
  Sourcing of fish meal and fish oil
  FEFAC soy sourcing guidelines
  Palm oil products

Source: Fishfarmingexpert

WHAT'S NEW IN THE IFA V6 STANDARD

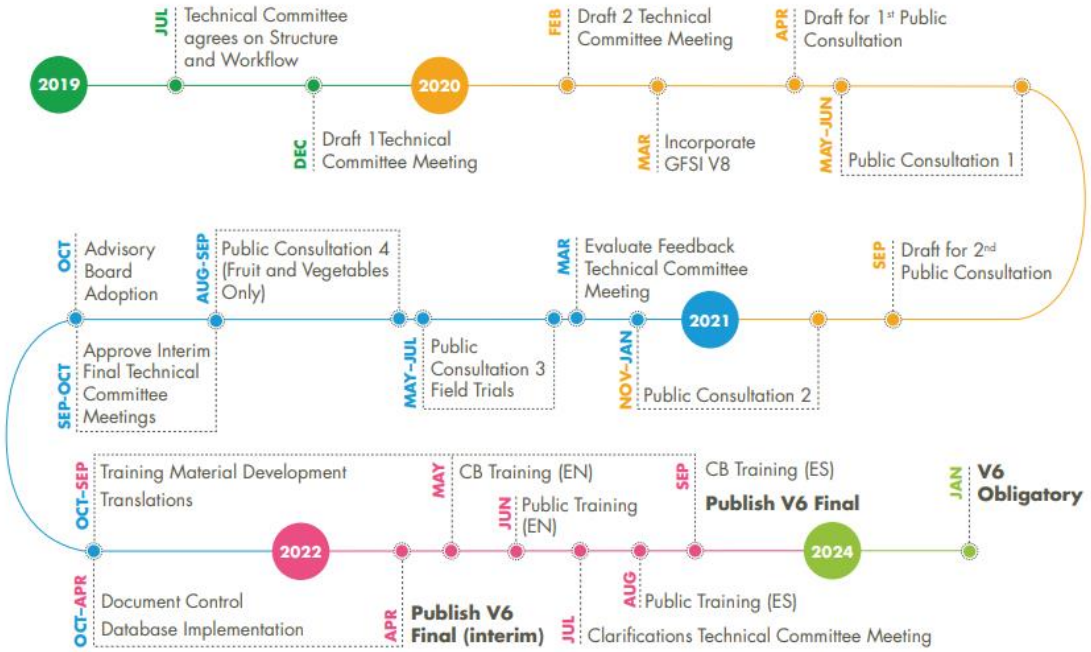
Parameters that have gained importance in recent years based on buyer and consumer demands

GLOBALG.A.P.
The Global Partnership for Safe and Sustainable Agriculture

IFA V6

Aquaculture Revision Process and World Consultation Tours

- 14 webinars covering all continents
- 21 hours
- 150 stakeholders
- 4 languages
- 485 comments



IFA V6
Food safety

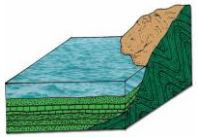
- Global Food Safety Initiative (**GFSI)** requirements still implemented
- Stricter **biosecurity** requirements
- Entire section on **hygiene** upgraded to Major Must
- All **outsourced processes, products, and materials** are verified for compliance with IFA AQ standard requirements
- **Depuration** for bivalve molluscs
- Compliance with **maximum residue limits (MRLs),** domestic and international (countries of destination defined in the certificate)
- **Negative list of medicines and treatments** (including banned under the United Nations Food and Agriculture Organization (FAO)/WHO Codex Alimentarius), **independent if allowed in country of production**

IFA V6
Environment and biodiversity

- **Environmental impact assessment (EIA)** extended.
- **Environmental Parameters of Relevance Based on the Aquaculture System Used** guideline included
- Evaluation of the **biodiversity of the benthic fauna** and/or recipient water body sediment
- **Escape management** aiming at zero escapes, with new requirements on climate change-related accidents
- Higher level of **responsible raw material sourcing for compound feed,** with targeted criteria for fish meal/fish oil, soy, and palm oil
- **Collaboration between farms sharing the same water body,** including disease control and animal movement

BENTHIC FAUNA AND RECIPIENT WATER BODY SEDIMENT FOR ALL SYSTEMS

Benthic biodiversity, chemical indicators, and possible accumulation of chemical residues in the recipient water body **sediment**
FOR ALL FARMING SYSTEMS



NEW IN IFA V6

Workers' well-being

- **GLOBALG.A.P. Risk Assessment on Social Practice (GRASP)** continues to be a compulsory part of the IFA requirements for aquaculture with GRASP v2
- Entire section on **workers' health, safety, and welfare** upgraded
- **Diving operation** requirements expanded
- **Worker handling training** for increased compliance with hygiene and animal health criteria

NEW IN IFA V6

- **Introduction of three values (metrics)** necessary as part of the audit report, in addition to the audit criteria:
  - **Percentage of mortalities** linked to causes of death
  - **Average fish meal and fish oil percentage** (including origin), and fish in:fish out information
  - **Economic feed conversion ratio** (eFCR) – the quantity of feed used to produce the quantity of fish harvested (net production refers to the live weight)

NEW IN IFA V6

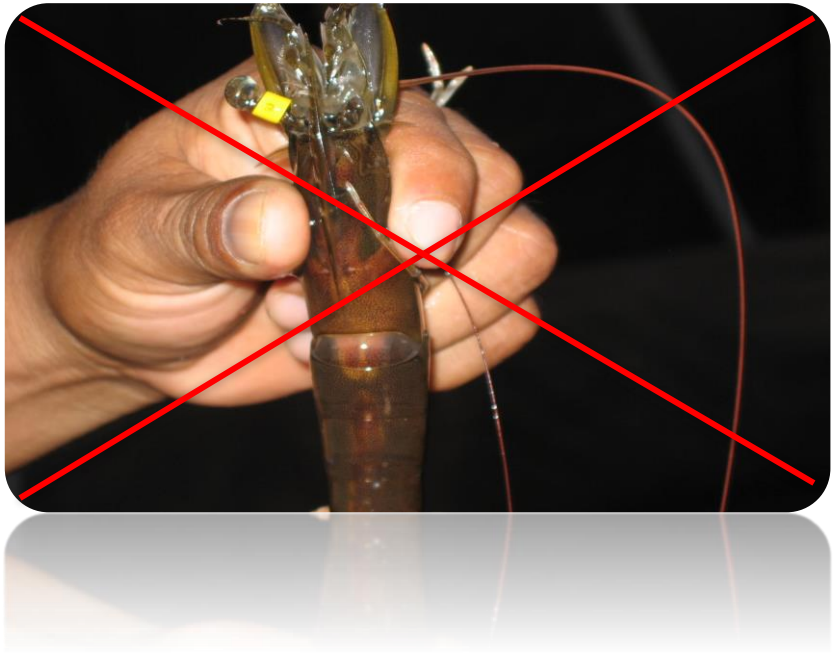
Animal health and welfare

- **Predator exclusion plan** extended
- **Aquaculture health plan (AHP)** provides transparency on antimicrobials, the management of chemical use, and a negative list of prohibited substances
- **Banning of seedlings sourced from shrimp females with eyestalk ablation**
- **Environmental enrichment concept** adopted
- **Stricter humane slaughter practices** reference the WOAH Aquatic Animal Health Code
- **Prevention of pathogen spreading** expanded
- Animal welfare parameters **established for transport**
- **Aquatic species welfare training** extended to include workers at all stages of production

ANIMAL WELFARE – SHRIMP REPRODUCTION

Broodstock and seedlings

As of April 2024, only larvae originating from shrimp females without eyestalk ablation will be accepted.



NEW IN IFA V6

Continuous improvement

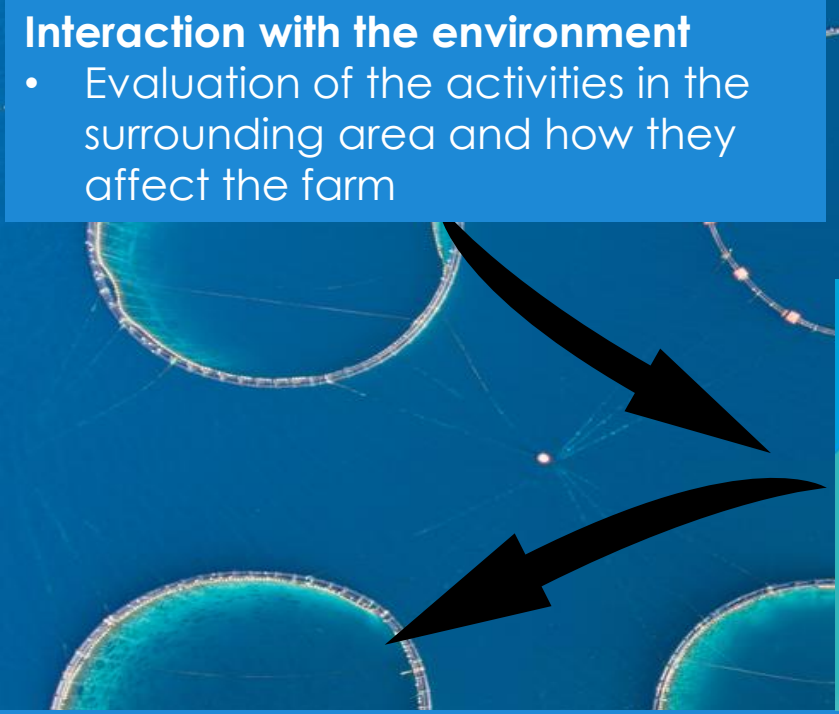
Stages of a continuous improvement plan

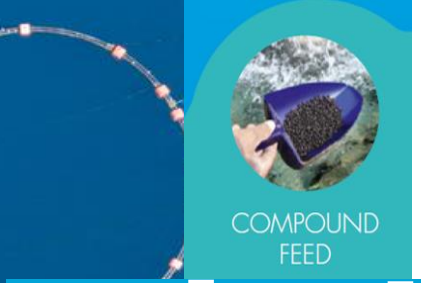
1. Producer analyzes current practices using real data
2. Reporting is used to identify areas that can be improved
3. Producer sets measurable goals for improvement
4. New measures are implemented in farm practices
5. Implementation is checked and progress reviewed at annual CB audit
6. The continuous improvement plan is revised based on progress

- Producers are required to implement a plan to **analyze current practices** at farm level.
- Producers then **identify "hot spots"** and **set clear, measurable goals** for improvement in a defined area.
- Year-on-year, producers demonstrate their efforts towards improving aspects such as sustainability, food safety, and workers' well-being.

Interaction with the environment

- Evaluation of the activities in the surrounding area and how they affect the farm



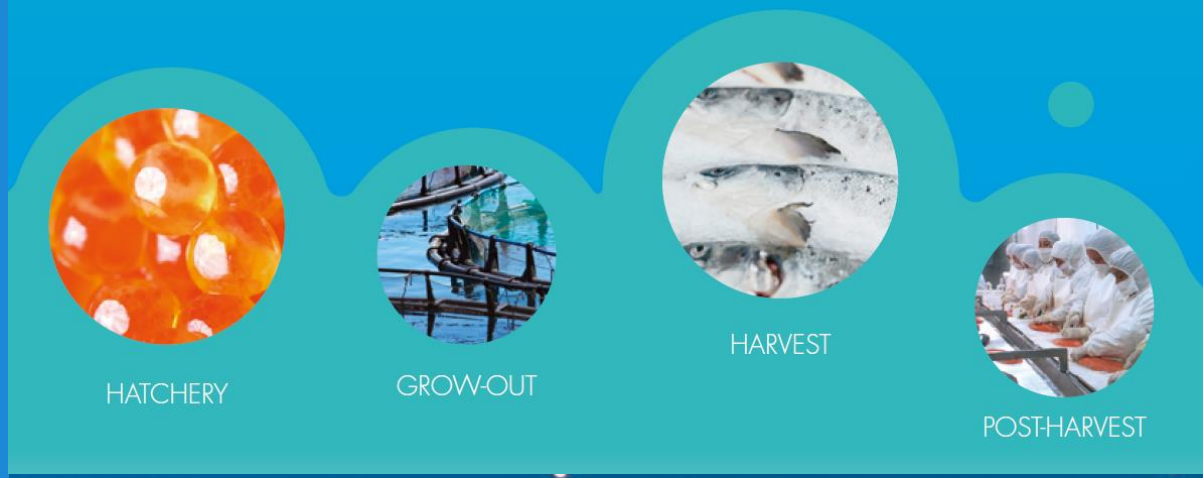


Higher level of responsible sourcing of raw materials with special requirements for fish meal/fish oil and soya

In IFA for aquaculture v6: Updated requirements on the reporting of the feed conversion ratio (FCR) to evaluate the best use of resources as well as the **percentage and origin** of fish meal/oil used in the compound feed

- **Chemical use:** Aquaculture health plan (AHP) with detailed operation instructions; Chemical use management; Negative list of prohibited substances.
- **Diseases:** The prevention of the spread of pathogens is covered in eight principles and criteria.
- **Escapes:** Escape management aims at zero escapes. Attention to climate change related escapes, including cages structures.

- Evidence required of no significant negative impact on the **biodiversity of the benthic fauna** and/or recipient water body sediment/water column
- Prevention of interaction with predators
- Collaboration with farms sharing the same water body, including disease control, movement of animals, predators, and the evaluation of macro fauna



GLOBALG.A.P. CERTIFICATION FOR AQUACULTURE
(as of 31.01.2023)

36 SPECIES FROM GLOBALG.A.P. CERTIFIED PRODUCTION

01	Adriatic sturgeon [*Acipenser naccarii*]	19	Nile tilapia [*Oreochromis niloticus*]
02	Arctic char [*Salvelinus alpinus*]	20	Pangasius tra [*Pangasianodon hypophthalmus*]
03	Atlantic cod [*Gadus morhua*]	21	Pink dentex [*Dentex gibbosus*]
04	Atlantic halibut [*Hippoglossus hippoglossus*]	22	Rainbow trout [*Oncorhynchus mykiss*]
05	Atlantic salmon [*Salmo salar*]	23	Red drum [*Sciaenops ocellatus*]
06	Barramundi [*Lates calcarifer*]	24	Red porgy [*Pagrus pagrus*]
07	Bluespotted seabream [*Pagrus caeruleostictus*]	25	Red seabream [*Pagrus major*]
08	Brook trout [*Salvelinus fontinalis*]	26	Red tilapia [*Oreochromis mossambicus × Oreochromis niloticus*]
09	Brown trout [*Salmo trutta fario*]	27	Russian sturgeon [*Acipenser gueldenstaedtii*]
10	Coho salmon [*Oncorhynchus kisutch*]	28	Senegalese sole [*Solea senegalensis*]
11	Common dentex [*Dentex dentex*]	29	Sharpsnout sea bream [*Diplodus puntazzo*]
12	European seabass [*Dicentrarchus labrax*]	30	Shi drum [*Umbrina cirrosa*]
13	Flathead grey mullet [*Mugil cephalus*]	31	South african abalone [*Haliotis midae*]
14	Giant tiger prawn [*Penaeus monodon*]	32	Starry sturgeon [*Acipenser stellatus*]
15	Gilthead seabream [*Sparus aurata*]	33	Sterlet sturgeon [*Acipenser ruthenus*]
16	Greater amberjack [*Seriola dumerili*]	34	Turbot [*Scophthalmus maximus*]
17	Hybrid striped bass [*Morone saxatilis x Morone chrysops*]	35	White grouper [*Epinephelus aeneus*]
18	Meagre [*Argyrosomus regius*]	36	Whiteleg shrimp [*Litopenaeus vannamei*]

GLOBALG.A.P. CERTIFICATION FOR AQUACULTURE

28 COUNTRIES WITH GLOBALG.A.P. CERTIFIED AQUACULTURE PRODUCTION (AS OF 31/01/23)

1 Albania
2 Australia
3 Chile
4 Colombia

5 Croatia
6 Denmark
7 Ecuador
8 Faroe Islands

9 France
10 Greece
11 Honduras
12 Iceland

13 Ireland
14 Italy
15 Mauritius
16 Nicaragua

17 Norway
18 Poland
19 Portugal
20 Saudi Arabia

21 South Africa
22 Spain
23 Taiwan
24 Turkey

25 United Kingdom
26 United States
27 Uzbekistan
28 Vietnam

ADDED VALUE OF GLOBALG.A.P. AQUACULTURE SUPPLY

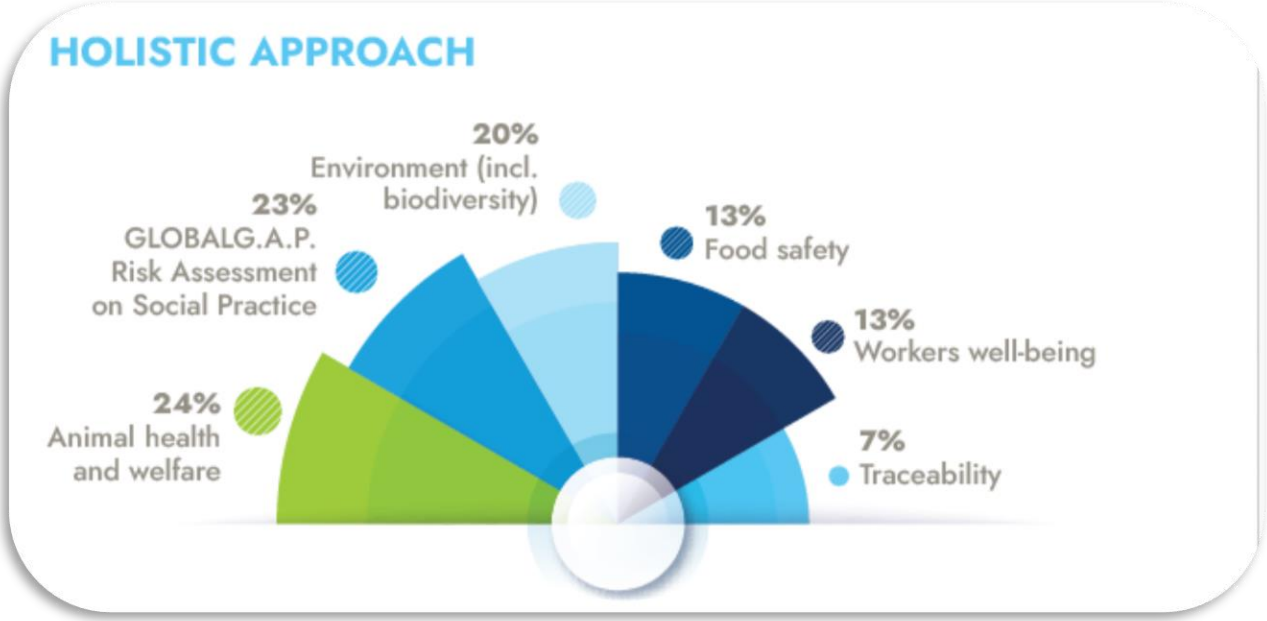
For buyers, producers and consumers

1. Traceability and reliability throughout the supply chain

ADDED VALUE OF GLOBALG.A.P. AQUACULTURE SUPPLY

For buyers, producers and consumers

2. Balanced implementation of relevant aspects



ADDED VALUE OF GLOBALG.A.P. AQUACULTURE SUPPLY

For buyers, producers and consumers

3. Extensive offer of certified aquaculture products at the market
   - ✓ Covering: finfish, crustaceans, molluscs, seaweed
   - ✓ **36 species** certified, linked to the scientific name in **28 countries**

EXTENSIVE OFFER TO THE AQUACULTURE MARKET

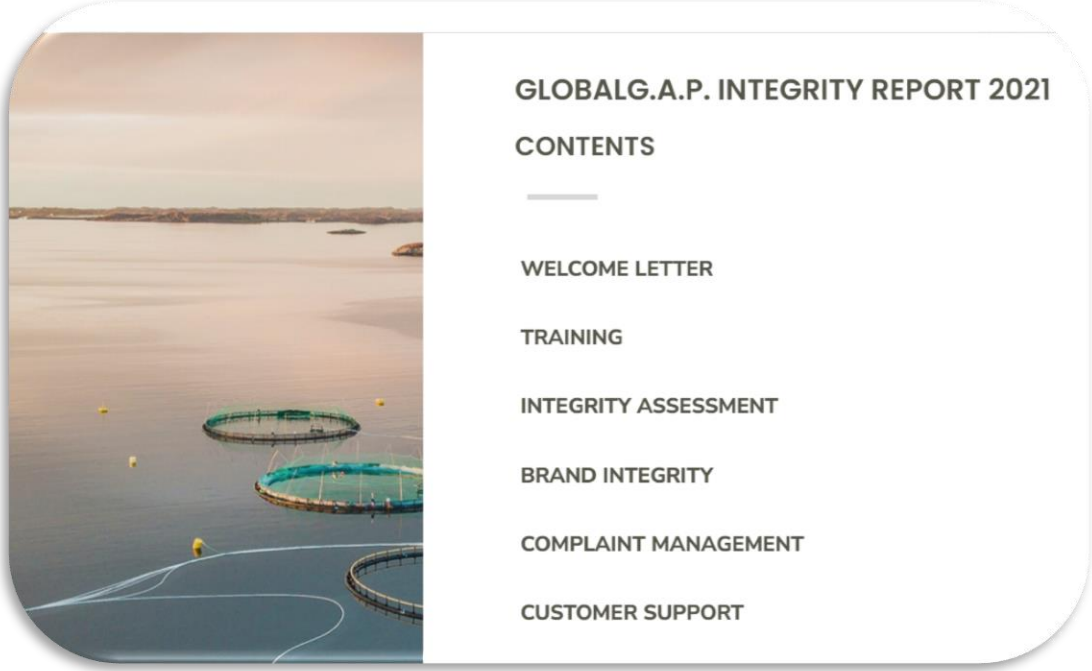
2.8 million metric tons are produced under GLOBALG.A.P. certified production processes annually, covering all species of:

FINFISH | CRUSTACEANS | MOLLUSCS | SEAWEED

ADDED VALUE OF GLOBALG.A.P. AQUACULTURE SUPPLY

For buyers, producers and consumers

4. Integrity: verification of consistent implementation worldwide



ADDED VALUE OF GLOBALG.A.P. AQUACULTURE SUPPLY

For buyers, producers and consumers

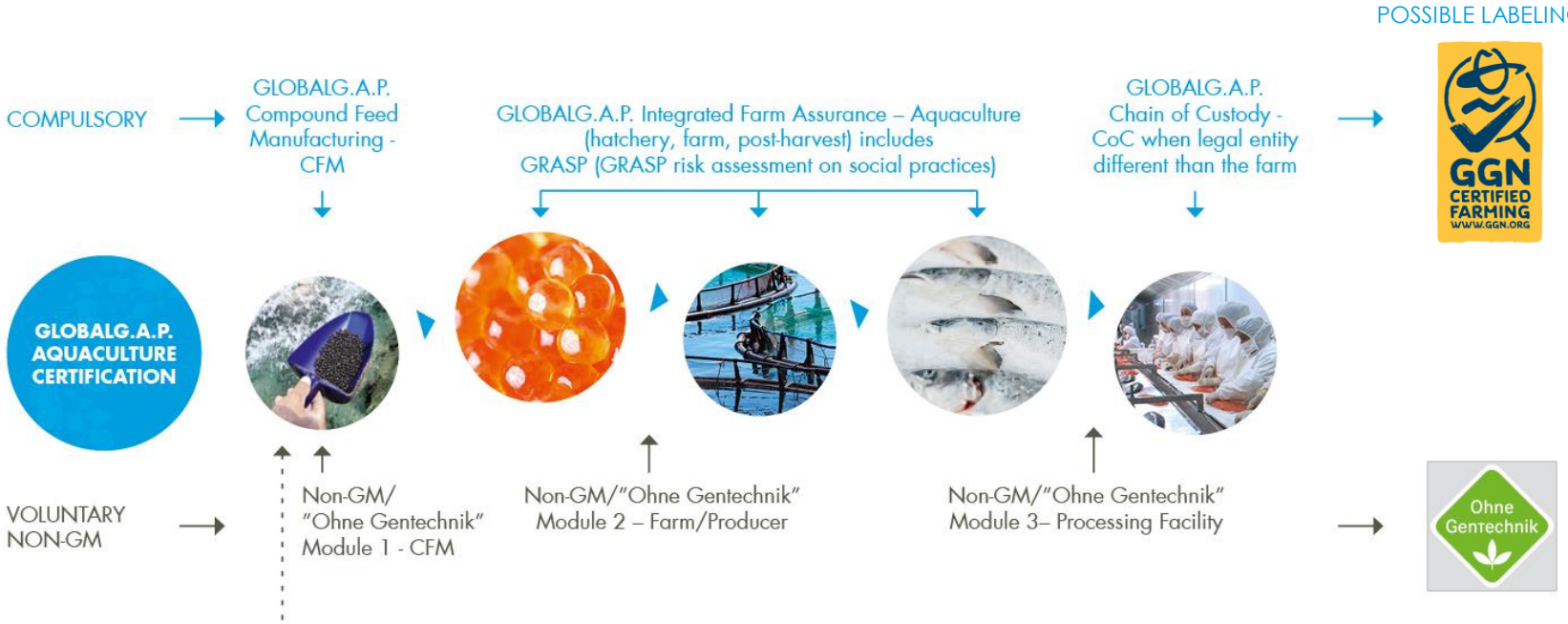
5. B2C: communication to consumers through the GGN label

GLOBALG.A.P.
The Global Partnership for Safe and Sustainable Agriculture

The GGN label

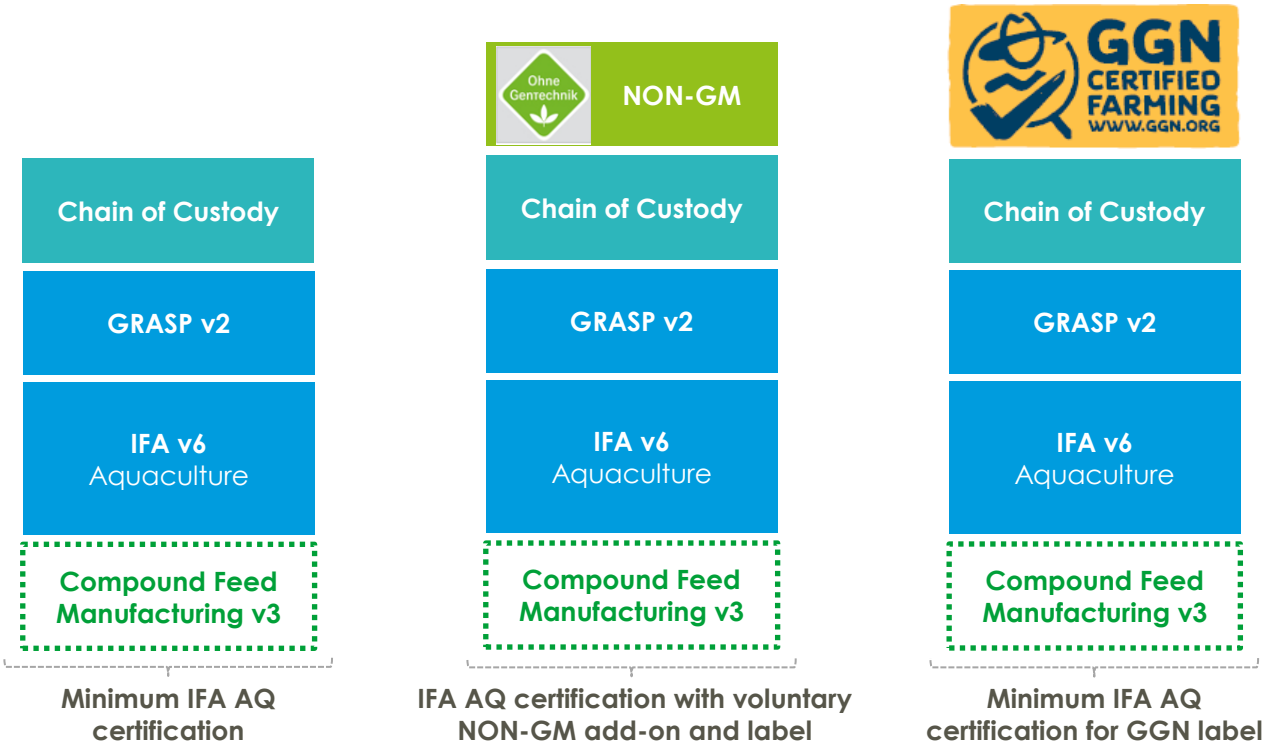
- Cross-category, consumer-facing label
- Stands for certified, responsible farming and transparency

COMMUNICATION B2C



THE GLOBALG.A.P. PORTFOLIO

Aquaculture solutions



THE GGN LABEL

Making certified, responsible farming visible

Products with the GGN label are available at:

36 COUNTRIES WHERE CONSUMERS CAN FIND PRODUCTS WITH THE GGN LABEL (AS OF 31/01/23)

1 Austria
2 Belgium
3 Bulgaria
4 China
5 Croatia
6 Cyprus
7 Czech Republic
8 Denmark
9 Ecuador
10 Estonia
11 France
12 Germany
13 Greece
14 Hungary
15 Ireland
16 Italy
17 Japan
18 Latvia
19 Lithuania
20 Moldova
21 Netherlands
22 Norway
23 Peru
24 Poland
25 Portugal
26 Romania
27 Serbia
28 Singapore
29 Slovakia
30 Slovenia
31 South Africa
32 Spain
33 Sweden
34 Switzerland
35 United Kingdom
36 United States

SEAFOOD WITH THE GGN LABEL

Both in packaging for end consumer and fresh counters

SEAFOOD WITH THE GGN LABEL

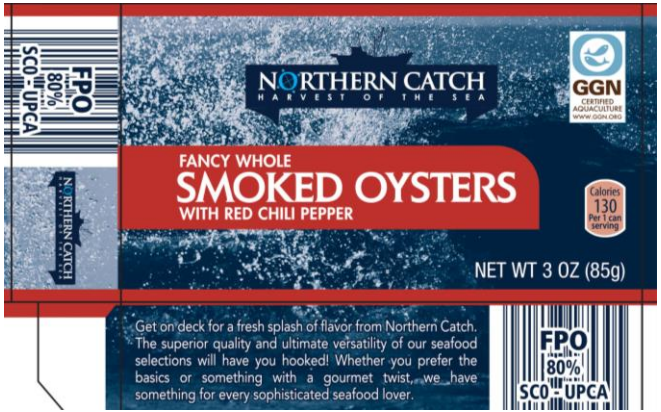
Both in packaging for end consumer and fresh counters

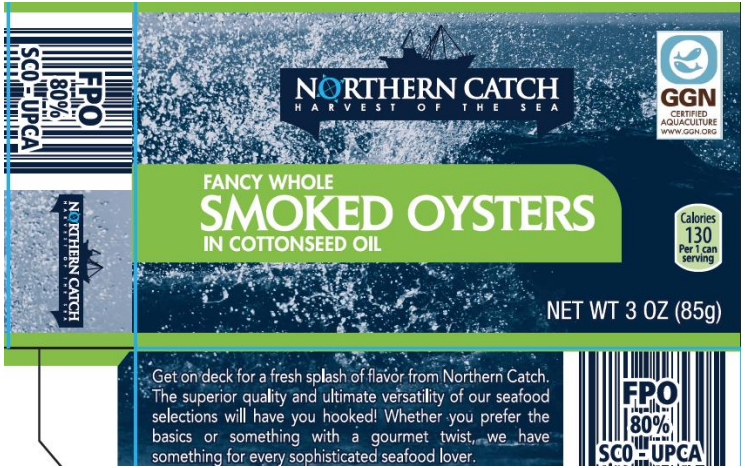
Algal oil-fed salmon to hit German shelves this week

Kaufland's packaging highlights the salmon's algal oil input. Photo: Veramaris.


MILDLY SPICED SMOKED OYSTERS
CROWN PRINCE
GGN
CERTIFIED AQUACULTURE
WWW.GGN.ORG
CROWN PRINCE
QUALITY PRODUCTS SINCE 1948
Mildly Spiced
Smoked Oysters
WITH RED CHILI PEPPER
NET WT. 3 OZ. (85g)
CROWN PRINCE
WARNING: CONTAINS CHEMICALS KNOWN TO CALIFORNIA TO CAUSE BIRTH DEFECTS, REPRODUCTIVE HARM.
MILDLY SPICED Smoked Oysters WITH RED CHILI PEPPER


WHOLE SMOKED OYSTERS
CROWN PRINCE
Natural Source OMEGA-3
CROWN PRINCE
QUALITY PRODUCTS SINCE 1948
GGN
CERTIFIED AQUACULTURE
WWW.GGN.ORG
Fancy Whole
Smoked Oysters
IN COTTONSEED OIL
NET WT. 3 OZ. (85g)
CROWN PRINCE
[California Proposition 65] WARNING: This Product Contains Lead And Cadmium, Chemicals Known To The State Of California To Cause Birth Defects Or Other Reproductive Harm.
WHOLE Smoked Oysters IN COTTONSEED OIL


FPO
80%
SCO-UPCA
NORTHERN CATCH
HARVEST OF THE SEA
GGN
CERTIFIED AQUACULTURE
WWW.GGN.ORG
FANCY WHOLE
SMOKED OYSTERS
WITH RED CHILI PEPPER
Calories 130 Per 1 can serving
NET WT 3 OZ (85g)
Get on deck for a fresh splash of flavor from Northern Catch. The superior quality and ultimate versatility of our seafood selections will have you hooked! Whether you prefer the basics or something with a gourmet twist, we have something for every sophisticated seafood lover.
FPO
80%
SCO-UPCA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Get on deck for a fresh splash of flavor from Northern Catch. The superior quality and ultimate versatility of our seafood selections will have you hooked! Whether you prefer the basics or something with a gourmet twist, we have something for every sophisticated seafood lover.
FPO
80%
SCO-UPCA

H & N GROUP

Soon with the new GGN label logo

Crystal Harvest

EUROPEAN SEA BASS

BRONZINI

ALL NATURAL

DELICATE AND FULL FLAVOR

PREMIUM HAND-CUT

SKIN-ON FILLETS

KEEP FROZEN

NET WT 16 OZ (1LB) 453g

Crystal Harvest

Nutrition Facts

4 servings per container

Serving size	4 oz (112g)
Amount Per Serving	
Calories	**180**
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 4g	
Cholesterol 70mg	23%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 24g	48%
Vitamin D 4mcg	20%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 494mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Sea Bass (*Dicentrarchus labrax*)

CONTAINS: Fish (*Sea Bass*)

PACKED FOR H & N GROUP, INC.
VERNON, CA 90058

H&N GROUP

HNGROUP.COM

INDIVIDUALLY VACUUM PACKED

SAFE HANDLING INSTRUCTIONS

Keep frozen, do not refreeze. Raw fish, to be thoroughly cooked before consumption. Internal temperature should reach 145°F. May contain bones.

THAWING INSTRUCTIONS

For best results remove fillets from individually vacuum packed wrapping.
Cover fillets and thaw under refrigeration.

FARM RAISED • PRODUCT OF TURKEY

Mediterranean Sea Bass, also known as Bronzini, is an iconic fish of Europe. This fish offers a delicate flavor with a medium firm texture. A favorite serving suggestion is to pan fry the fillet, in a separate pan sauté olive oil, asparagus, cherry tomatoes, Kalamata olives, salt, pepper & red chill flakes to taste. Cover sea bass with sauté and serve.

688mg OF OMEGA 3 PER 112g SERVING

GGN CERTIFIED AQUACULTURE WWW.GGN.ORG

This product comes from a farm that has been independently certified, conforms with good aquaculture practices and is certified to store the GGN (EN) logo. With the 13-digit number you can view farm information directly on the www.ggn.org portal.

GGN 4050373162931

TR 48 – 0040

7 53393 73655 0

FRESH FROM ALDI

SIMPLE. SUSTAINABLE. Seafood.

GOLD

ATLANTIC SALMON

PORTION

FRESH NEVER FROZEN

Text field 03
Text field 03

99,999 kg NET WT. (LB)	99,99 € TOTAL PRICE
$9,99 € PRICE PER LB.	LOT: Simple text
USE OR FREEZE BY: APR-12-19	PLU: 100000
	TARE: 0,11 LB.
	NUM: 001234567

0 00000 00000 0

PROCESSED IN THE UNITED STATES

220 CALORIES PER 4 OZ

GGN CERTIFIED AQUACULTURE WWW.GGN.ORG

ALDI

SIMPLE. SUSTAINABLE. Seafood.

GOLD

FRESH FROM ALDI

NORWEGIAN ATLANTIC SALMON

PORTION

FRESH NEVER FROZEN

PRODUCT OF NORWAY

0.58lb NET WT. (LB)	$5.21 TOTAL PRICE
$ 8.99 PRICE PER LB.	GGN 4050373162931
USE OR FREEZE	LOT: 3749822
MAR-13-20	PLU: 58272
	TARE: 0.06 LB.
	NUM: 7496247

PROCESSED IN THE UNITED STATES

220 CALORIES PER 4 OZ

GGN GGN.ORG

CoC: 4063061166272
GGN: 4050373162931

Sam's CLUB

ATLANTIC SALMON

WITH 4% SALT AND WATER SOLUTION

RAISED WITHOUT ANTIBIOTICS

5-7 PREMIUM SALMON FILLETS

INDIVIDUALLY VACUUM PACKED • SKINLESS & BONELESS • CENTER CUT PORTIONS

WITH PEO
BRING
ANTIBI
WHICH BR
FARM

NET WT 40 OZ (2.5 LB) 1.13KG

CoC-405285289353 4

Responsibly farmed. Discover more at www.ggn.org.

KEEP FROZEN UNTIL READY TO USE
DO NOT REFREEZE

Nutrit

About 7 servings
Serving Size

Amount per serving
Calorie

Total Fat 24g	
Saturated Fat	
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 300mg	**13%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein: 30g	
Vitamin D 10.9mcg	50%
Calcium 10mg	0%
Iron 0mg	0%
Potassium 600mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: ATLANTIC SALMON (COLOR ADDED THROUGH FEED), WATER, SALT
CONTAINS: FISH (ATLANTIC SALMON)
WARNING: MAY CONTAIN BONES
DISTRIBUTED BY
SPE, INC.
JESSUP, MD 20794

NO M480 EFTA

STORAGE: Salmon portions must be kept frozen until ready to use. Once thawed, salmon should be consumed within two days. DO NOT REFREEZE.

Cook to an internal temperature of 145°F or until salmon separates easily.
Cook thoroughly before consumption.

TRACEABILITY

ATLANTIC SALMON (Salmo Salar)
COUNTRY OF ORIGIN: NORWAY
HARVEST LOCATION: FAO AREA 27 (ATLANTIC, NORTHEAST)
HARVEST METHOD: FARM RAISED (2.5% PEN DENSITY)

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PLASTIC BAG

how2recycle.info

8 19670 02559 2

Walmart
Save money. Live better.

Responsibly Farm Raised

NORWEGIAN ATLANTIC SALMON

NO ANTIBIOTICS EVER

Fresh Never Frozen

PERISHABLE: KEEP REFRIGERATED

CoC- 40630819305375

Responsibly farmed. Discover more at www.ggn.org.

GRILL | PAN FRY | BROIL | 6 MINUTES COOKING TIME

EASY TO COOK!

Appliances may vary; adjust cooking times as necessary. Remove packaging before cooking.

Grill: Place on grill on high heat for **6-8 minutes.**

Pan Fry: Heat small amount of oil in a skillet over medium-high heat. Season as needed. Pan fry for **5-6 minutes**, turning once.

Broil: Place on oiled baking sheet and broil on high for **4-6 minutes.**

SAFE HANDLING INSTRUCTIONS

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW FISH AND SEAFOOD SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW FISH OR SEAFOOD.
- COOK THOROUGHLY WITH AN INTERNAL TEMPERATURE OF 145°F.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

RAISED WITHOUT ANTIBIOTICS

FISH MARKET by LIDL

LIDL

NORWEGIAN

ATLANTIC SALMON

FILLET PORTIONS – SKIN ON
FARM RAISED

GGN CERTIFIED FARMING www.ggn.org

CoC: 40630619662727
GGN: 4050373162933

SERVING SUGGESTION

PER 5 OZ SERVING

330 CALORIES	3.5g SAT FAT 18% DV	50mg SODIUM 2% DV	0g TOTAL SUGARS

KEEP REFRIGERATED

NET WT 10 OZ (284g)

AQUACULTURE PRODUCTS WITH THE GGN LABEL

Asian market

Singapore

China

Sam's CLUB

GLOBALG.A.P. Transition tool

New Integrated Farm Assurance Version 6 Transition Tools for Seamless Certification

15 August 2023

Three new transition tools are now available to support producers in their transition to the newest version of the flagship GLOBALG.A.P. standard, Integrated Farm Assurance (IFA) version 6.

IFA v6 spearheads the journey toward smart farm assurance solutions, having undergone significant content changes from IFA v5 to offer a smarter, more intuitive standard. The new transition tools provide a valuable resource that allows producers to cross-reference the two versions and identify necessary adaptations for IFA v6.

Three transition tools are available for producers – one for the aquaculture and two for the fruit and vegetables product category. The transition tool for aquaculture is available for the transition to both IFA v6 Smart and IFA v6 GFS, whereas there are two separate transition tools for the Smart and GFS editions of IFA v6 for fruit and vegetables.

You can find the "Transition Tool IFA v5.4-1-GFS and IFA v5.2 to IFA v6 Smart/GFS for aquaculture here

You can find the "Transition Tool IFA v5.2 to IFA v6 Smart for fruit and vegetables" here

You can find the "Transition Tool IFA v5.4-1-GFS to IFA v6 GFS for fruit and vegetables" here

Visit our website to download the transition tool here.

GLOBALG.A.P. ACADEMY TRAINING COURSE

20 – 24 November 2023

For producers, professionals, and consultants in the aquaculture sector

https://public.onlineacademy.globalgap.org/catalog/info/id:1313

Questions?