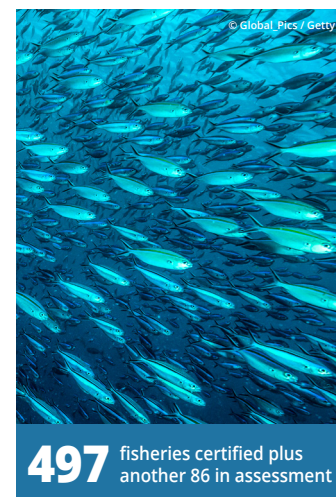


WWF recognizes the Marine Stewardship Council (MSC) as the leading environmental certification program for wild-caught seafood. The MSC Fisheries Standard is used to assess if a fishery is well-managed and targeting healthy fish stocks in a way that does not negatively impact the marine environment. Across the seafood supply chain, WWF is working with retailers, food service companies, manufacturers, and suppliers to responsibly source seafood from fisheries that are MSC certified or working to meet the MSC standard.

This certification update provides figures on the amount of MSC certified product by species group.

2022 Global MSC Certified Fisheries Catch (including suspended fisheries)			
	MSC Certified Volume (million lbs.)	Global Fisheries Volume (million lbs.)	% MSC Certified
Clam	183	615	30%
Cod	2,709	3,747	72%
Crab	173	3,483	5%
Lobster	352	671	52%
Pollock	6,375	7,507	85%
Salmon	1,153	2,270	51%
Scallop	223	1,668	13%
Shrimp	141	3,832	4%
Small Pelagics	5,141	43,680	12%
Squid and Octopus	156	7,211	2%
Tuna	3,677	14,089	26%
Whitefish (excluding cod & pollock)	5,609	11,434	49%
All fisheries	30,175	185,134	16%



Percent of global production MSC certified



Salmon
51%



Cod
72%



Lobster
52%



Tuna
26%

Yellowfin tuna **31%**, Skipjack tuna **37%**

Annual MSC production volume is reported by the conformity assessment body (CAB) that conducts the audit and reports back to the MSC; MSC figures show the most recent reported catch volume for all fisheries up to February 10, 2022. Annual global production volume is reported by the FAO and is from 2018, the most recently available data set.

'Certified' status includes suspended units of certification (UoCs) as suspended fisheries are still engaged in the MSC program.

For more information on the MSC or to find MSC certified suppliers, please visit msc.org.

WWF recommends the Aquaculture Stewardship Council (ASC) as the most credible, robust certification program for responsibly farmed seafood. Across the seafood supply chain, WWF is working with retailers, food service companies, manufacturers, and suppliers to responsibly source seafood from farms that are ASC certified. By encouraging non-certified farms to improve their practices and ultimately meet the ASC's standard, seafood buyers can increase the number of responsible farms and the overall supply of more environmentally and socially responsible seafood in the marketplace.

This certification update provides figures on the amount of ASC certified product currently in the market.

2021 Global ASC Certified Aquaculture Production				
	ASC Certified Farms	ASC Certified Volume (million lbs.)	Aquaculture Production Volume within Standard (million lbs.)	% ASC Certified
Abalone	50	5	448	1%
Bivalve	311	394	35,033	1%
Freshwater Trout	83	106	1,645	6%
Pangasius	42	242	7,123	3%
Salmon	605	3,470	6,769	51%
Seabass/Seabream/Meagre	56	121	1,389	9%
Seriola/Cobia	21	10	406	2%
Shrimp	430	743	20,150	4%
Tilapia	39	478	13,657	3%
Tropical Marine Finfish	5	5	1,693	<1%
Total	1,658	5,574	160,411	3.4%



5.6 billion pounds of ASC certified production



18% increase in ASC certified farms over the last year



1,659* farms certified plus another 265 in assessment



3.4% of global aquaculture production (by vol.) is ASC certified

Percent of global production ASC certified



Salmon
51%



Shrimp
4%

Annual ASC production volume is reported by the conformity assessment body (CAB) that conducts the audit and reports back to the ASC; ASC figures are up to date as of February 1, 2022. Annual global aquaculture production volume is reported by the FAO and is from 2019, the most recently available data set.

For more information on the ASC or to find ASC certified suppliers, please visit asc-aqua.org.

**Total farms includes one certified flatfish farm that is not yet reporting production volume.*