



Licences	Description	Incentive	Status	Goal/Aim	Audit scheme
ASC Salmon.	The ASC was founded in 2010 by the WWF (World Wildlife Fund) and IDH (the Sustainable Trade Initiative). ASC certification covers responsibly farmed seafood in relation to biodiversity, feed, pollution, diseases and social practices. Established values and criteria require best practice to achieve certification. All information regarding each certified ASC site is available at <a href="http://www.asc-aqua.org">www.asc-aqua.org</a> .	Verification of responsible aquaculture with reduction or elimination of key impacts from salmon farming with yearly onsite audits by independent certification bodies. Establish regular meetings/dialogue with the communities.	In Central Norway and Aurora, 71% of the biomass is certified.	100% certified farms in Central Norway and Aurora region by 2022	yearly
GlobalG.A.P.	GlobalG.A.P certification covers food safety, traceability, environment, HSE and animal welfare. Global Good Aquaculture Practice is an internationally recognised risk-based standard for farm production.	Verification of good aquaculture practice with yearly onsite audits by independent certification bodies.	100% of Atlantic salmon/rainbow trout sites from broodstock to harvest are certified.	Sustain 100% certification for all sites.	yearly



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MSC	<p>The MSC recognises well-managed and sustainable fisheries through a certification programme. The MSC lays down principles and criteria for sustainable fisheries, which are used in a third party and voluntary certification programme. These principles are:</p> <ul style="list-style-type: none"> <li>· The maintenance and re-establishment of healthy populations of targeted species</li> <li>· The maintenance of the integrity of ecosystems</li> <li>· The development and maintenance of effective fisheries management systems, taking into account all relevant biological, technological, economic, social, environmental and commercial aspects.</li> </ul>	Support sustainable fisheries	MSC certification for 91% of the catches and 100% of the processing facilities	Increase to 93% certified catches by 2022, sustain 100% certification of the processing facilities	yearly
Debio	Governmental approval of organic production of Atlantic salmon and macroalgae.	Verification of responsible organic aquaculture with yearly onsite audits by official certification bodies.	One ongrowing salmon site, "Gjengane", has been approved. All sites for production of macroalgae are certified.	One additional farm location certified in 2020	yearly



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BRC	GFSI standard: This standard specifies the food safety, quality and operational criteria required within a food manufacturing organisation.	Verification of good manufacturing practices to ensure safe food products.	9 facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 1 additional facility certified by 2022	yearly
IFS	The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognised standard for auditing food manufacturers. The focus is on food safety and the quality of processes and products. It covers food processing companies and companies that pack loose food products.	Verification of good manufacturing practices to ensure safe food products.	8 facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 2 additional facilities certified by 2020	yearly
FSSC 22000	The FSSC 22000 Scheme sets out the requirements for Certification Bodies, Accreditation Bodies and Training Organisations to develop and implement its operations for auditing and certification of food safety management systems of organisations within the entire food supply chain. The FSSC 22000 Scheme consists of three components: ISO 22000, sector-specific PRPs and additional requirements.	Verification of good manufacturing practices to ensure safe food products.	3 facilities certified	Every VAP, Industry and Sushi factory must have a GFSI certification. Target: 1 additional facility certified by 2020 and 1 more by 2022	yearly
Global G.A.P CoC	Chain of Custody Certification GlobalG.A.P covers food safety, traceability, environment, HSE and animal welfare. Global Good Aquaculture Practice is an internationally recognised risk-based standard for farm production.	Verify correct traceability system according to standard.	11 facilities certified	Keep certification and evaluate extension	yearly
ASC CoC	Chain of custody ASC covers responsibly farmed seafood regarding traceability	Verify correct traceability system and compliance with the standard.	15 facilities certified	Sustain certification and evaluate extension	yearly
MSC CoC	Chain of custody MSC covers well-managed species regarding traceability	Verify correct traceability system and compliance with the standard.	23 facilities certified	Sustain certification and evaluate extension	yearly



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Debio	Governmental approval of organic harvest and production of Atlantic salmon and macroalgae.	Verify commitment and compliance with the standard	3 facilities certified	Sustain certification and certify additional 3 facilities in 2020	yearly
ISO22000	The aim of the ISO 22000 is to harmonise the requirements for food safety management on a global level. The standard contributes to ensuring food safety throughout the whole food chain, from farm to table. ISO 22000:2018 applies to the ISO High Level Structure (HLS), common for all ISO standards.	Verify food safety management	1 facility certified	Sustain certification	yearly
ISO 9001	ISO 9001 provides a model for a quality management system which focuses on the effectiveness of the processes in a business to achieve desired results. Extensive system documentation.	Verification of good manufacturing practices to ensure safe food products.	1 facility certified	Sustain certification	yearly
ISO14001	ISO 14001 is the most recognised international standard for environmental management systems.	Verify good environmental management system	1 facility certified	Sustain certification	yearly
Kosher / Orthodox union	Kosher refers to a set of intricate biblical laws that detail the types of food that a Jewish person may eat and the ways in which it may be prepared. To be certified Kosher, all ingredients in every product—and the process of preparing the product—must be certified for orthodox kosher-compliance too.	Prove compliance to standard	6 facilities certified	Sustain certification and evaluate extension	yearly