



منظمة الأغذية
والزراعة
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Food
and
Agriculture
Organization
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Organisation
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Unies
pour
l'alimentation
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l'agriculture

Продовольственная и
сельскохозяйственная
организация
Объединенных
Наций

Organización
de las
Naciones
Unidas
para la
Agricultura
y la
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TECHNICAL CONSULTATION ON THE TECHNICAL GUIDELINES ON AQUACULTURE CERTIFICATION

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DEFINITIONS ON AQUACULTURE CERTIFICATION

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This document contains definitions of 52 key words given in the Draft Technical Guidelines on Aquaculture Certification. These definitions are those either appear in the draft guidelines document or taken from other sources. Towards the end of this document, a set of definitions relevant to aquaculture certification are also given, although they do not appear in the draft text of the guidelines. These definitions come from the Sanitary and Phytosanitary Agreement and the Technical Barriers to Trade Agreement of the World Trade Organization (WTO).

	Term	Definition given in the draft technical guidelines	Other definitions
1	Accreditation*	<i>Procedure by which a competent authority gives formal recognition that a qualified body or person is competent to carry out specific tasks. (ISO/IEC Guide 2, 12.11)</i>	<p>i) Third party attestation related to a conformity assessment body conveying formal demonstration of its competence to carry out specific conformity assessment tasks. <i>(ISO/ IEC 17000:2004)</i></p> <p>ii) The procedure by which an authoritative body gives formal recognition of the competence of a certification body to provide certification services, against an international standard. <i>(Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</i></p> <p>iii) The formal recognition that an organization is competent to perform specific processes, activities, or tasks (which are detailed in a scope of accreditation) in a reliable credible and accurate manner. It follows that:</p> <ul style="list-style-type: none"> • Accreditation must be objective, transparent and effective. • An Accreditation Body (AB) must use highly professional competent assessors and technical experts in all relevant fields. • All AB employees (and subcontractors) must be reliable, ethical and competent in both accreditation processes and the relevant technical fields. <p><i>(International Accreditation Forum IAF Guidance Document Issue 4. IAR GD 2: 2005)</i></p> <p>iv) Procedure by which the evaluation, certification and inspection bodies have been assessed against internationally recognised standards to demonstrate their competence, impartiality and performance capability to carry out specific tasks. <i>(United Kingdom Accreditation Service, UKAS. http://www.ukas.com/about/accreditation/What_is_Accreditation/What_is_Accreditation.asp)</i></p>

2	Accreditation body*	<i>Body that conducts and administers an accreditation system and grants accreditation.</i> (ISO Guide 2, 17.2)	<p>i) Authoritative body that performs accreditation. (ISO/IEC 17000:2004, 2.6)</p> <p>ii) Agency having jurisdiction to formally recognise the competence of a certification body to provide certification services. (Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</p>
3	Accreditation system*	<i>System that has its own rules of procedure and management for carrying out accreditation. Accreditation of certification bodies is normally awarded following successful assessment and is followed by appropriate surveillance.</i> (ISO Guide 2, 17.1)	
4	Accredited certificate		<p>i) A certificate issued by a certification/registration body in accordance with the conditions of its accreditation and bearing an accreditation mark or statement. (International Accreditation Forum. IAF Guidance Document Issue 4. IAR GD 2: 2005)</p>
5	Animal welfare		<p>i) The avoidance of abuse and exploitation of animals by humans by maintaining appropriate standards of accommodation, feeding and general care, the prevention and treatment of disease and the assurance of freedom from harassment, and unnecessary discomfort and pain. (Saunders Comprehensive Veterinary Dictionary)</p>
6	Aquaculture	<i>The farming of aquatic organisms including fish, molluscs, crustaceans and aquatic plants. Farming implies some sort of intervention in the rearing process to enhance production, such as regular stocking, feeding, protection from predators, etc. Farming also implies individual or corporate ownership of the stock being cultivated, the planning, development and operation of aquaculture systems, sites, facilities and practices, and the production and transport.</i> (Modified from TGRA-5 p.6)	<p>i) The farming of aquatic organisms in inland and coastal areas, involving intervention in the rearing process to enhance production and the individual or corporate ownership of the stock being cultivated. (FAO Glossary of Aquaculture http://www.fao.org/fi/glossary/aquaculture/)</p> <p>ii) The farming of aquatic animals with some sort of intervention in the rearing process to enhance production, such as regular stocking, feeding, protection from predators, etc. (OIE Aquatic Animal health Code http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)</p> <p>iii) The farming during part or the whole of their life cycle of all aquatic animals, except mammalian species, aquatic reptiles and amphibians, intended for human consumption, but excluding bivalve mollusc species.</p>

			<p>(Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)</p>
7	Aquaculture establishment/system		<p>i) Concept identified by what is being cultured, giving also hints on how this is done, and possibly the aquaculture milieu in which it takes place, such as for example land-based trout culture, suspended rope culture of mussel, intensive eel culture, pond culture of Nile tilapia and intensive catfish raceway culture. (FAO Glossary of Aquaculture http://www.fao.org/fi/glossary/aquaculture/)</p> <p>ii) An establishment in which fish, molluscs or crustaceans for breeding, stocking or marketing are raised or kept. (OIE Aquatic Animal Health Code http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)</p> <p>ii) Any premises for the production of fish intended for human consumption, including the supporting inner infrastructure and surroundings under the control of the same management. (Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)</p>
8	Aquatic animals		<p>i) All life stages (including eggs and gametes) of fish, molluscs, crustaceans and amphibians originating from aquaculture establishments or removed from the wild, for farming purposes, for release into the environment, for human consumption or for ornamental purposes. (OIE Aquatic Animal Health Code http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)</p>
9	Aquatic animal products		<p>i) Non-viable aquatic animals and products from <i>aquatic animals</i>. (OIE Aquatic Animal Health Code http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)</p>
10	Assessment		<p>i) Process undertaken by an accreditation body to assess the competence of conformity assessment body based on particular standard/s and/or other normative documents for a defined scope of accreditation. (ISO/IEC 17011:2004, 3.7)</p> <p>ii) All activities related to the certification/registration of an organization to determine whether the organization meets all the requirements of the relevant clauses of the specified standard necessary for granting</p>

			certification/registration, and whether they are effectively implemented, including documentation review, audit, preparation and consideration of the audit report and other relevant activities necessary to provide sufficient information to allow a decision to be made as to whether certification/registration shall be granted.(In this Guidance the term “organization” is identical to the term “supplier” used in ISO/IEC Guide 62). (<i>International Accreditation Forum IAF Guidance Document Issue 4. IAR GD 2: 2005</i>)
11	Audit*		<p>i) Systematic, independent, documented process for obtaining records, statements of facts or other relevant information and assessing them objectively to determine the extent to which the specified requirements are fulfilled. (<i>ISO/IEC 17000:2004, 4.4</i>)</p> <p>ii) A systematic and functionally independent examination to determine whether activities and related results comply with planned objectives. (<i>Codex Alimentarius, Principles for Food Import and Export Certification and Inspection, CAC/GL 20</i>)</p> <p>iii) Systematic and functionally independent examination to determine whether activities and related results comply with a conforming scheme, whereby all the elements of this scheme should be covered by reviewing the suppliers’ manual and related procedures, together with an evaluation of the production facilities. (<i>Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/</i>)</p>
12	Auditor		i) Person qualified to carry out audits for or on behalf of a certification body. (<i>Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/</i>)
13	Benchmark		i) Procedure by which a food safety-related scheme is compared to a specific Guidance Document (<i>Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/</i>)
14	Better Management Practice(s) (BMP(s))	<i>Management practices aimed at improving the quantity, safety and quality of products taking into consideration animal health and welfare, food safety, environmental and socio-economical</i>	

		<p>sustainability. BMP implementation is generally voluntary. The term “better” is preferred rather than “best” because aquaculture practices are continuously improving (today’s ‘best’ is tomorrow’s ‘norm’).</p> <p>(Adapted from the FAO/NACA/UNEP/WB/WWF International Principles for Responsible Shrimp Farming. Network of Aquaculture Centres in Asia-Pacific (NACA). Bangkok, Thailand. 2006)</p>	
15	Certification*	<p>Procedure by which an official certification body or officially recognised certification body gives written or equivalent assurance that a product, process or service conforms to specified requirements. Certification may be, as appropriate, based on a range of audit activities that may include continuous audit in the production chain.</p> <p>(Modified from ISO Guide 2, 15.1.2; Principles for Food Import and Export Certification and Inspection, CAC/GL 20; Ecolabelling Guidelines)</p>	<p>i) Competent and recognized body that conducts certification. A certification body may oversee certification activities carried out on its behalf by other bodies. (ISO Guide 2, 15.2)</p> <p>ii) Third-party attestation (i.e., issue of a statement) that specified requirements related to products, processes, systems or persons have been fulfilled (ISO/IEC 17000, 2005, Definitions 5.2 and 5.5)</p> <p>iii) Procedure by which accredited certification bodies, based on an audit, provide written or equivalent assurance that food safety management systems and their implementation conform to requirements. (Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</p> <p>iii) is the procedure by which official certification bodies and officially recognized bodies provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products. (Codex Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems. (CAC/GL 26 – 1997)).</p>
16	Certification body or entity*	<p>Competent and recognized body that conducts certification and audit activities. A certification body may oversee certification activities carried out on its behalf by other bodies. (ISO Guide 2, 15.2)</p>	<p>i) Provider of certification services, accredited to do so by an accreditation body. (Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</p>
17	Certification scheme	<p>The processes, systems, procedures and activities</p>	<p>i) Certification system related to specified products to which the same specified</p>

		<i>related to standard setting, accreditation and implementation of certification, including the labelling of practices, operations and products. (Adapted from Bangkok Workshop Report)</i>	<p>requirements, specific rules and procedures apply. (ISO/IEC 17000)</p> <p>ii) Scheme consisting of a certification standard and certification system as related to specified processes to which the same particular scheme applies. The certification scheme should contain at least the following items:</p> <ul style="list-style-type: none"> • a standard • a clearly defined scope • a certification system, including: <ul style="list-style-type: none"> - requirements for the qualifications of auditors - a statement of approximate duration and frequency of visits - the minimum content of the audit report. <p>(Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</p>
18	Certifying staff/ official		<p>i) A person authorised by the <i>Competent Authority</i> to sign health certificates for <i>aquatic animals</i>. (OIE Aquatic Animal Health Code http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)</p>
19	Certification system		<p>i) A system that has its own rules of procedure and management for carrying out certification.</p> <p>(Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</p> <p>ii) Conformity assessment system that includes selection determination, review, and finally certification as the attestation activity. (International Accreditation Forum IAF Guidance Document on General Requirements for Bodies operating Product Certification systems Issue 2. IAR GD 5: 2006)</p>
20	Chain of custody*	<i>The set of measures that verify that a certified product originates from a certified aquaculture production chain, and is not mixed with non-certified products. Chain of custody verification measures should cover the tracking/traceability of the product all along the production, processing,</i>	<p>i) The set of measures which is designed to guarantee that the product put on the market and bearing the ecolabel logo is really a product coming from the certified fishery concerned. These measures should thus cover both the tracking/traceability of the product all along the processing, distribution and marketing chain, as well as the proper tracking of the documentation (and control of the quantity concerned).</p>

		<i>distribution and marketing chain, the tracking of documentation, and the quantity concerned. (From the FAO Ecolabelling Guidelines)</i>	<i>(FAO Guidelines for the Ecolabelling of Fish and Fishery Products from Marine Capture Fisheries. http://www.fao.org/docrep/008/a0116t/a0116t01.htm#bm1.5)</i>
21	Codex Alimentarius	<i>The Codex Alimentarius is a collection of internationally recognized standards, codes of practice, guidelines and other recommendations relating to foods, food production and food safety and quality under the aegis of consumer protection. These texts are developed and maintained by the Codex Alimentarius Commission (CAC), a body established in 1963 by the FAO and the World Health Organization (WHO). The Commission's main aims are to protect the health of consumers and ensure fair practices in the international food trade. The Codex Alimentarius is recognized by the World Trade Organization, under the Agreement on the application of sanitary and phytosanitary measures, as the international organization setting standards, guidelines and recommendations with respect to food safety and quality and consumer protection.</i>	
22	Conflict of Interest	<i>A situation in which a person or body in a position of trust has competing interests that make it difficult to fulfil a role impartially. A conflict of interest exists even if no unethical or improper act results from it. A conflict of interest can create an appearance of impropriety that can undermine confidence in a certification system.</i>	i) Where either a Certification Body or any Auditor are in a position of trust requiring them to exercise judgement on behalf of others and also has interests or obligations (whether financial or otherwise) of the sort that might interfere with their exercise of judgement. <i>(Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)</i>
23	Conformity assessment*	<i>Any activity concerned with determining directly or indirectly that relevant requirements are fulfilled. Typical examples of conformity assessment activities are sampling, testing and inspection; evaluation, verification and assurance of conformity (supplier's declaration, certification); registration, accreditation and</i>	i) Demonstration that specified requirements relating to a product, process, system, person or body are fulfilled <i>(ISO/IEC 17000, 2004, Definition 2.1)</i> ii) Conformity assessment is an activity which involves technical procedures such as testing verification, inspection and certification which confirm that products fulfil the requirements laid down in regulations and standards.

		<p><i>approval as well as their combinations. Conformity assessment procedures are technical procedures — such as testing, verification, inspection and certification — which confirm that products fulfil the requirements laid down in regulations and standards.</i></p> <p>(Modified from ISO Guide 2, 12.2)</p>	<p>(Technical Information to Technical Barriers to Trade http://www.wto.org/english/tratop_e/tbt_e/tbt_info_e.htm)</p>
24	Environmental Impact Assessment		<p>i) A set of activities designed to identify and predict the impacts of a proposed action on the biogeophysical environment and on man's health and wellbeing, and to interpret and communicate information about the impacts, including mitigation measures that are likely to eliminate the risks. In many countries, organizations planning new projects are required by law to conduct EIA. Usually it is carried out by three parties, the developer, the public authorities and the planning authorities.</p> <p>(FAO Glossary of Aquaculture. http://www.fao.org/fi/glossary/aquaculture/)</p>
25	Equivalence	<p>Equivalence is the capability of different inspection and certification systems to meet the same objectives, and should be recognised by exporting and importing countries as such.</p> <p>Equivalence may be confirmed by auditing the relevant inspection and certification systems and, as appropriate, the facilities and procedures in the exporting country.</p> <p>(Original from Codex Alimentarius Commission)</p>	<p>i) Members shall accept the sanitary or phytosanitary measures of other Members as equivalent, even if these measures differ from their own or from those used by other Members trading in the same product, if the exporting Member objectively demonstrates to the importing Member that its measures achieve the importing Member's appropriate level of sanitary or phytosanitary protection. For this purpose, reasonable access shall be given, upon request, to the importing Member for inspection, testing and other relevant procedures.</p> <p>Members shall, upon request, enter into consultations with the aim of achieving bilateral and multilateral agreements on recognition of the equivalence of specified sanitary or phytosanitary measures.</p> <p>(WTO Agreement on the Application of Sanitary and Phytosanitary Measures – Legal Text)</p> <p>http://www.wto.org/english/docs_e/legal_e/15sps_01_e.htm#ArticleIV</p> <p>ii) is the capability of different inspection and certification systems to meet the same objectives.</p> <p>(Codex Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems. (CAC/GL 26 – 1997)).</p>
26	Evaluation		<p>i) Examination of production facilities, in order to verify that they conform to requirements.</p> <p>(Global Food Safety Initiative Guidance Document 5th Edition September</p>

			2007. http://www.mygfsi.com/)
27	Feed additives		i) Chemicals other than nutrients for fish that are approved for addition to their feed. (Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)
28	Fish feeds		i) Fodder intended for fish in aquaculture establishments, in any form and of any composition. (Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)
29	Genetically modified organism (GMO)	<i>An organism that has been transformed by the insertion of one or more transgenes.</i> (FAO)	i) An organism in which the genetic material has been altered anthropogenically by means of recombinant DNA technologies. This definition includes transgenic organisms, i.e., an organism bearing within its genome one or more copies of novel genetic constructs produced by recombinant DNA technologies, but excludes chromosome manipulated organisms, (i.e., polyploids), where the number of chromosomes has been changed through cell manipulation techniques. (ICES Code of Practice on the Introductions and Transfers of marine Organisms 2004. http://www.ices.dk/reports/general/2004/icescop2004.pdf)
30	Group certification	<i>Certification for a group of farmers, normally considered for small-scale aquaculture farmers, for whom individual certification is cost-prohibitive and who have key characteristics in common, e.g. common marketing of the produce as a group, homogeneity of members in terms of location, production system, products, the group has an Internal Control System to ensure compliance with the standards by all members of the group. The group of facilities or operations that are considered collectively may: a) be in close proximity to each other, b) share resources or infrastructure (e.g. water sources or effluent discharge system), c) share a landscape unit (e.g. watershed), d) have the same production system, e) involve the same farmed species; or f) other</i>	

		<i>common characteristics as appropriate.</i>	
31	Guidelines/Technical Guidelines	<i>Documents that provide guidance on implementation of Codes of Conduct, Codes of Practice, certification principles, criteria and standards.</i>	
32	Monitor/monitoring		<p>i) The act of conducting a planned sequence of observations or measurements of control parameters to assess whether a critical control point is under control. (<i>Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009</i>) http://www.codexalimentarius.net/web/publications.jsp?lang=en)</p>
33	Non-conformity		<p>i) Deviation of product or process from specified requirements, or the absence of, or failure to implement and maintain, one or more required management system elements, or a situation which would, on the basis of available objective evidence, raise significant doubt as to the conformity of what the supplier is supplying. (<i>Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/</i>)</p> <p>ii) The absence of, or the failure to implement and maintain, one or more quality management system requirements, or a situation which would, on the basis of available objective evidence, raise significant doubt as to the quality of what the organization is supplying. <i>International Accreditation Forum. IAF Guidance Document Issue 4. IAR GD 2: 2005</i>)</p> <p>iii) Deviation from specified requirements related to the product or to certification requirements defined by the certification body. (<i>International Accreditation Forum IAF Guidance Document on General Requirements for Bodies operating Product Certification systems Issue 2. IAR GD 5: 2006</i>)</p>
34	Precautionary approach	<i>A set of agreed measures and actions, including future courses of action that ensures prudent foresight and reduces or avoids risk to the resource, the environment, and the people, to the extent possible, taking into account existing uncertainties and the potential consequences of being wrong.</i> (Adapted from FAO)	<p>i) When an activity raises threats of harm to human health or the environment, the measures that should be taken even if some cause and effect relationships are not fully established scientifically. (<i>Wingspread Conference on Precautionary principle</i>)</p> <p>ii) Appropriate measures that can be taken in the absence of full scientific certainty when there is a risk or threat of a serious or irreversible damage to the resource, the environment and the people</p>

			<i>(UNCED Rio Declaration and Principle 15 Agenda 21, and the WTO Agreement on the application of Sanitary and Phytosanitary Measures (SPS Agreement)).</i>
35	Polyculture		i) The rearing of two or more non-competitive species in the same culture unit. <i>(FAO Glossary of Aquaculture http://www.fao.org/fi/glossary/aquaculture/)</i>
36	Product certification	<i>Verification that a certain product has passed performance and/or quality assurance tests or qualification requirements stipulated in standards or regulations or that it complies with a set of criteria governing quality and/or minimum performance requirements.</i>	
37	Quarantine		i) The facility and/or process by which live organisms and of their accompanying organisms can be held or reared in isolation from the surrounding environment. <i>(ICES Code of Practice on the Introductions and Transfers of marine Organisms 2004.</i> http://www.ices.dk/reports/general/2004/icescop2004.pdf) ii) Maintenance of a group of <i>aquatic animals</i> in isolation with no direct or indirect contact with other <i>aquatic animals</i> , in order to undergo observation for a specified length of time and, if appropriate, testing and treatment, including proper treatment of the effluent waters. <i>(OIE Aquatic Animal health Code</i> http://www.oie.int/eng/normes/fcode/en_glossaire.htm#sous-chapitre-2)
38	Responsible aquaculture	<i>Aquaculture conducted according to the principles provided in the FAO Code of Conduct for Responsible Fisheries.</i>	
39	Small-scale aquaculture	<i>Aquaculture farms with small production volume, and/or relatively small surface area, mainly without permanent labour, and typically lacking technical and financial capacity to support individual certification. Depending on the production systems used, other considerations include production technology; resources; number of workers, including owner; economics, including annual income; relative importance of</i>	i) Aquaculture system with a small annual production (max one tonne per unit and 10 tonnes total), made of one or more small production units; family or communally run; low to moderate input levels and limited external labour. Own food supply may be a motive. <i>(FAO Glossary of Aquaculture http://www.fao.org/fi/glossary/aquaculture/)</i>

		<p><i>aquaculture as contributor to total income; ownership. Small-scale aquaculture farms are typically: 1) family-sized operations; 2) using family labour; 3) based on the family's land; and 4) owner-operated. Small-scale aquaculture may be diffused through a local area or district, or highly concentrated around specific resources (e.g. water supply or processing plant). (Adapted from the Report of the First Expert Workshop on Aquaculture Certification held in Bangkok, Thailand. March 2007)</i></p>	
40	Small-scale farmers	<p><i>Resource-poor individuals or groups of people involved in small-scale aquaculture production, i.e. aquaculture production facilities and processes with small production volume, and/or relatively small surface area, and typically lacking technical and financial capacity and other resources to support individual certification. (Adapted from Bangkok Workshop Report)</i></p>	<p>i) Farming and husbandry of aquatic organisms to augment nutrition or income. The operation uses limited capital and family or household labour. (Guidelines for Responsible Aquaculture in Southeast Asia. http://www.seafdec.org.ph/pdf/Responsible_Aquaculture_AOD.pdf)</p>
41	Socially responsible aquaculture	<p><i>Aquaculture that is developed and operated in a responsible manner, i.e. that benefits the farm, the local communities and the country; that contributes effectively to rural development, and particularly poverty alleviation; has employees who are treated fairly; maximizes benefits and equity; minimizes conflicts with local communities; ensures worker welfare and fair working conditions; minimizes risks to smallholders; and provides training to workers in responsible aquaculture practices. (Adapted from the FAO/NACA/UNEP/WB/WWF International Principles for Responsible Shrimp Farming. Network of Aquaculture Centres in Asia-Pacific (NACA). Bangkok, Thailand. 2006)</i></p>	
42	Stakeholder	<p><i>An individual or group of individuals, whether at institutional or personal level, who has an interest or claim that has the potential of being impacted</i></p>	<p>i) An individual, or group of individuals, with interests that may affect, or be affected by, an organization (ISO 26000, Working Draft 3 (Rev), definition 3.17).</p>

		<i>by or having an impact on a given activity. This interest or claim can be stated or implied and direct or indirect. Stakeholders and stakeholder groups can be at the household, community, local, regional, national, or international levels.</i>	
43	Standard*	<i>Document approved by a recognized organization or entity, that provides, for common and repeated use, rules, guidelines or characteristics for products or related processes and production methods, with which compliance is not mandatory under international trade rules. It may also include or deal exclusively with terminology, symbols, packaging, marking or labelling requirements as they apply to a product, process or production method.</i> (Technical Barriers to Trade agreement, Annex 1, 2)	i) A normative document, established by consensus and approved by a recognised body that provides, for common and repeated use, rules, guidelines or characteristics for activities or their results, aimed at the achievement of the optimum degree of order in a given context. (Global Food Safety Initiative Guidance Document 5th Edition September 2007. http://www.mygfsi.com/)
44	Standard setting body, organization or entity*	<i>Organization or entity that has recognized activities in standard setting.</i> (ISO Guide 2, 4.3)	
45	Surveillance		i) Systematic iteration of conformity assessment activities as a basis for maintaining the validity of the statement of conformity (ISO/IEC 17000:200, 6.1) ii) A systematic series of investigations of a given population of aquatic animals to detect the occurrence of disease for control purposes, and which may involve testing of samples of a population. (FAO Glossary of Aquaculture http://www.fao.org/fi/glossary/aquaculture/) iii) A systematic series of investigations of a given population of <i>aquatic animals</i> to detect the occurrence of <i>disease</i> for control purposes, and which may involve testing samples of a population. (OIE Aquatic Animal health Code. http://www.oie.int/eng/Normes/fcode/en_glossaire.htm) iv) Follow-up audit to verify the validity of an issued certificate. (Global Food Safety Initiative Guidance Document 5th Edition September

			2007. http://www.mygfsi.com/)
46	Third party*	<i>Person or body that is recognized as being independent of the parties involved, as concerns the issue in question, and involves no conflict of interest.</i> (ISO/IEC Guide 2)	i) A person or body that is independent of the organization or person that provides the object of conformity assessment (ISO/IEC 17000, 2004, Definition 2.4).
47	Third party certification	<i>Procedure by which an accredited external, independent, certification body, which is not involved in standards setting or has any other conflict of interest, analyzes the performance of involved parties, and reports on compliance. This is in contrast to first party certification (by which a single company or stakeholder group develops its own standards, analyzes its own performance, and reports on its compliance and second party certification (by which an industry or trade association or NGO develops standards, analyzes the performance of involved parties, and reports on compliance).</i> Adapted from the Report of the First Expert Workshop on Aquaculture Certification held in Bangkok, Thailand. March 2007	i) A person or body that is independent of the organization or person that provides the object of conformity assessment (ISO/IEC 17000, 2004, Definition 2.4) ii) An assessment carried out to ensure compliance with a publicly available standards or technical specifications. The assessment is carried out by an independent, third party organization that is qualified and licensed to issue certification when the assessment is successfully completed. This means that rather than an organization or company claiming to comply with industry standards, they have taken their commitment to quality further and invited in an external third party to verify that their product or service does indeed comply with the industry standards. (BSI British Standard. http://www.bsigroup.com/en/ProductServices/Fire/Fire-alarm-installations/About-the-scheme/Third-party-certification/)
48	Traceability	<i>The ability to follow the movement of a product of aquaculture or inputs such as feed and seed, through specified stage(s) of production, processing and distribution. The documentation and other evidence by which a certified product can be traced back from each buyer to each supplier through the chain of custody all the way to the certified production area from which it originated.</i> (Adapted from Codex ISO; MAC HHT Standard; Bangkok Workshop Report)	i) The ability to trace the history, application or location of an entity by means of recorded identifications. (ISO 8402:1994 Quality management and quality assurance – Vocabulary) ii) The ability to trace the history, application or location of that which is under consideration. (ISO 9000:2000 Quality Management Systems. Fundamentals and Vocabulary) (For both these definitions, there is an additional clause which states that when relating to products, traceability specifically entails ‘the origin of materials and parts, the processing history, and the distribution and location of the product after delivery). iii) Ability to follow the movement of feed or food through specified stage/s of production, processing and distribution (ISO 22005 Traceability in the feed and food chain – General principles and

			<p><i>basic requirements for system design and implementation, First edition 2007).</i></p> <p>iv) Property of a measurement result whereby the result can be related to a reference through documented unbroken chain of calibrations, each contributing to the measurement uncertainty.</p> <p><i>(ISC/IEC Guide 99:2007, 2.41)</i></p> <p>v) The ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution.</p> <p><i>(European Community Regulation 178/2002 ‘General principles and requirements of food law’ of 28 January 2002, and in force from 1 January 2005)</i></p> <p>vi) the ability to follow the movement of a food through specified stage(s) of production, processing and distribution.</p> <p><i>(Codex Procedural Manual).</i></p>
49	Transparency	<p><i>While respecting legitimate concerns to preserve confidentiality, certification systems should be open to scrutiny by consumers and their representative organizations, and other interested parties. Transparency seeks to achieve a greater degree of clarity, predictability and information. Transparency also implies answering reasonable questions and publishing information and standards. Transparency refers to a process that is open, inclusive, well-documented and includes proactive communication to stakeholders and public disclosure of the process, decisions and results.</i></p> <p><i>(Adapted from the Report of the First Expert Workshop on Aquaculture Certification held in Bangkok, Thailand. March 2007)</i></p>	
50	Unit of certification	<p><i>The scale or extent of the aquaculture operation(s) assessed and monitored for compliance. The unit of certification could consist of a single farm,</i></p>	

		<i>production unit or other aquaculture facility. The certification unit could also consist of a group or cluster of farms that should be assessed and monitored collectively.</i>	
51	Validation		i) Obtaining evidence that the elements of the HACCP plan are effective. (Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)
52	Verification		i) The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the standards or plan. (Codex Alimentarius Commission Code of Practice for Fishery and Fishery Products, First Edition, 2009. http://www.codexalimentarius.net/web/publications.jsp?lang=en)

* As given in the FAO Ecolabelling Guidelines - FAO. Guidelines for the Ecolabelling of Fish and Fishery Products from Marine Capture Fisheries. Rome, FAO. 2005. 90p.

ADDITIONAL DEFINITIONS OF RELEVANCE TO CERTIFICATION

AGREEMENT ON TECHNICAL BARRIERS TO TRADE - ANNEX 1 - TERMS AND THEIR DEFINITIONS FOR THE PURPOSE OF THIS AGREEMENT

The terms presented in the sixth edition of the ISO/IEC Guide 2: 1991, General Terms and Their Definitions Concerning Standardization and Related Activities, shall, when used in this Agreement, have the same meaning as given in the definitions in the said Guide taking into account that services are excluded from the coverage of this Agreement.

For the purpose of this Agreement, however, the following definitions shall apply:

1. *Technical regulation*

Document which lays down product characteristics or their related processes and production methods, including the applicable administrative provisions, with which compliance is mandatory. It may also include or deal exclusively with terminology, symbols, packaging, marking or labelling requirements as they apply to a product, process or production method.

Explanatory note

The definition in ISO/IEC Guide 2 is not self-contained, but based on the so-called "building block" system.

2. Standard

Document approved by a recognized body, that provides, for common and repeated use, rules, guidelines or characteristics for products or related processes and production methods, with which compliance is not mandatory. It may also include or deal exclusively with terminology, symbols, packaging, marking or labelling requirements as they apply to a product, process or production method.

Explanatory note

The terms as defined in ISO/IEC Guide 2 cover products, processes and services. This Agreement deals only with technical regulations, standards and conformity assessment procedures related to products or processes and production methods. Standards as defined by ISO/IEC Guide 2 may be mandatory or voluntary. For the purpose of this Agreement standards are defined as voluntary and technical regulations as mandatory documents. Standards prepared by the international standardization community are based on consensus. This Agreement covers also documents that are not based on consensus.

3. Conformity assessment procedures

Any procedure used, directly or indirectly, to determine that relevant requirements in technical regulations or standards are fulfilled.

Explanatory note

Conformity assessment procedures include, *inter alia*, procedures for sampling, testing and inspection; evaluation, verification and assurance of conformity; registration, accreditation and approval as well as their combinations.

4. International body or system

Body or system whose membership is open to the relevant bodies of at least all Members.

5. Regional body or system

Body or system whose membership is open to the relevant bodies of only some of the Members.

6. Central government body

Central government, its ministries and departments or any body subject to the control of the central government in respect of the activity in question.

Explanatory note:

In the case of the European Communities the provisions governing central government bodies apply. However, regional bodies or conformity assessment systems may be established within the European Communities, and in such cases would be subject to the provisions of this Agreement on regional bodies or conformity assessment systems.

7. Local government body

Government other than a central government (e.g. states, provinces, Länder, cantons, municipalities, etc.), its ministries or departments or any body subject to the control of such a government in respect of the activity in question.

8. Non-governmental body

Body other than a central government body or a local government body, including a nongovernmental body which has legal power to enforce a technical regulation.

AGREEMENT ON THE APPLICATION OF SANITARY AND PHYTOSANITARY MEASURES - ANNEX A – DEFINITIONS¹

1. *Sanitary or phytosanitary measure* - Any measure applied:

- (a) to protect animal or plant life or health within the territory of the Member from risks arising from the entry, establishment or spread of pests, diseases, disease-carrying organisms or disease-causing organisms;
- (b) to protect human or animal life or health within the territory of the Member from risks arising from additives, contaminants, toxins or disease-causing organisms in foods, beverages or feedstuffs;
- (c) to protect human life or health within the territory of the Member from risks arising from diseases carried by animals, plants or products thereof, or from the entry, establishment or spread of pests; or
- (d) to prevent or limit other damage within the territory of the Member from the entry, establishment or spread of pests.

Sanitary or phytosanitary measures include all relevant laws, decrees, regulations, requirements and procedures including, *inter alia*, end product criteria; processes and production methods; testing, inspection, certification and approval procedures; quarantine treatments including relevant requirements associated with the transport of animals or plants, or with the materials necessary for their survival during transport; provisions on relevant statistical methods, sampling procedures and methods of risk assessment; and packaging and labelling requirements directly related to food safety.

¹ For the purpose of these definitions, "animal" includes fish and wild fauna; "plant" includes forests and wild flora; "pests" include weeds; and "contaminants" include pesticide and veterinary drug residues and extraneous matter

2. *Harmonization* - The establishment, recognition and application of common sanitary and phytosanitary measures by different Members.

3. *International standards, guidelines and recommendations*

(a) for food safety, the standards, guidelines and recommendations established by the Codex Alimentarius Commission relating to food additives, veterinary drug and pesticide residues, contaminants, methods of analysis and sampling, and codes and guidelines of hygienic practice;

(b) for animal health and zoonoses, the standards, guidelines and recommendations developed under the auspices of the International Office of Epizootics;

(c) for plant health, the international standards, guidelines and recommendations developed under the auspices of the Secretariat of the International Plant Protection Convention in cooperation with regional organizations operating within the framework of the International Plant Protection Convention; and

(d) for matters not covered by the above organizations, appropriate standards, guidelines and recommendations promulgated by other relevant international organizations open for membership to all Members, as identified by the Committee.

4. *Risk assessment* - The evaluation of the likelihood of entry, establishment or spread of a pest or disease within the territory of an importing Member according to the sanitary or phytosanitary measures which might be applied, and of the associated potential biological and economic consequences; or the evaluation of the potential for adverse effects on human or animal health arising from the presence of additives, contaminants, toxins or disease-causing organisms in food, beverages or feedstuffs.

5. *Appropriate level of sanitary or phytosanitary protection* - The level of protection deemed appropriate by the Member establishing a sanitary or phytosanitary measure to protect human, animal or plant life or health within its territory.

NOTE: Many Members otherwise refer to this concept as the "acceptable level of risk".

6. *Pest- or disease-free area* - An area, whether all of a country, part of a country, or all or parts of several countries, as identified by the competent authorities, in which a specific pest or disease does not occur.

NOTE: A pest- or disease-free area may surround, be surrounded by, or be adjacent to an area – whether within part of a country or in a geographic region which includes parts of or all of several countries - in which a specific pest or disease is known to occur but is subject to regional control measures such as the establishment of protection, surveillance and buffer zones which will confine or eradicate the pest or disease in question.

7. *Area of low pest or disease prevalence* - An area, whether all of a country, part of a country, or all or parts of several countries, as identified by the competent authorities, in which a specific pest or disease occurs at low levels and which is subject to effective surveillance, control or eradication measures.