

## La Norme pour les crevettes d'élevage finalisée

The Shrimp Aquaculture Dialogue has handed over the shrimp standard to the Aquaculture Stewardship Council (ASC), following seven years of development. Now the standard is finalised, this marks a major milestone for the ASC and a step towards promoting more responsible shrimp aquaculture.

The Dialogue members have created a standard that sets out a series of robust requirements to address the key impacts of the industry. Over the years ahead, as farms meet these requirements they will be reducing these impacts helping to move the sector towards sustainability.

"I have to applaud the individuals on the Dialogue – around 400 people worked tirelessly, including NGOs, industry, scientists and others," said Chris Ninnis, ASC's CEO. "It's no mean feat to bring such varied views and expertise together to create this important document."

The majority of shrimp aquaculture takes place in China, followed by Thailand, Indonesia, India, Vietnam, Brazil, Ecuador and Bangladesh. Many large and small scale shrimp farms in Central America, Southeast Asia and elsewhere are working towards producing shrimp responsibly.

"These standards are a breakthrough for sustainable shrimp production," said Jason Clay, WWF's senior vice president of market transformation. "Shrimp is the most valuable traded marine product in the world today, with the farmed shrimp industry growing at a rate of 10 per cent annually. These standards will help ensure this growth occurs sustainably and in a way that benefits producers, consumers and the environment. We're now one big step closer to sustainable shrimp making its way to seafood counters around the world."

Shrimp is the seventh standard to join ASC's global programme for responsible aquaculture. It follows the successful introduction of standards for farmed tilapia, pangasius, bivalves (clams, mussels, oysters, scallops), abalone, freshwater trout and salmon.

The stakeholders involved in the Shrimp Aquaculture Dialogue produced a global standard that focuses on addressing seven key areas of adverse impact.

Through ASC certification shrimp farms aim to measurably reduce adverse impacts on the environment and local communities by preserving wetlands and mangroves; addressing the transfer of viruses and reducing disease; bringing cleaner water and ensuring the sustainable use of water; ensuring the responsible use of feed; and addressing biodiversity issues. In addition, the standard defines guidelines covering the rights of employees and local communities, ensuring ASC certified shrimp is produced in a responsible social setting.

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