Our Certifications

recognized by the Global Sustainable Seafood Initiative (GSSI) and Global Food Safety Initiative (GFSI), support our commitment to sustainable stewardship.

Greece	Spain
100% GlobalG.A.P.	100% GlobalG.A.P.
20% ASC	100% ASC
100% BRC	100% BRC
100% Fish From Greece	100% Fish from Spain

GLOBALG.A.P. is an internationally recognized standard for farm production and covers Food safety, Traceability, Environment and Biodiversity, Workers' Health, Safety and Welfare, Animal welfare, Quality Management System (QMS), and Hazard Analysis and Critical Control Points (HACCP).
GlobalG.A.P. Chain of Custody safeguards the identification of GLOBALG.A.P. certified products throughout the entire process from farm to retailers and enhances supply chain traceability.

Source: GlobalG.A.P.

ASC is the most recognized certification scheme and labelling program for responsible seafood farming worldwide. The program covers a wide range of topics such as water quality, responsible sourcing of feed, disease prevention, animal welfare, fair treatment and pay for workers, and local communities.

Source: ASC

BRC Food Safety provides a framework to manage product safety, integrity, legality and quality, and the operational controls for these criteria in the food and food ingredient manufacturing, processing, and packing industry.

Source: BRCGS

The **IFS Food Standard** reviews the products and production processes to evaluate a food producer's ability to produce safe, authentic, and quality products according to legal requirements and customer specifications.

Source: IFS Food

Fish from Greece certifies that the fish has been responsibly and expertly raised at the fish farms of HAPO members, stringently following E.U. regulations and with complete transparency.

Source: HAPO

Crianza Mares y Ríos de España is a label program guaranteeing Spanish origin and the products' quality and freshness, meaning the product reach the market in less than 24 hours from harvest.

Source: Crianza de Nuestros Mares y Ríos