



Sourcing Responsibly for Future Generations.



Committed to providing quality food products on a global basis, while exercising excellence in business practices – from sourcing to delivery.

RESPONSIBLE SOURCING:
Business practices of buying and selling goods through environmentally responsible sources, while closely monitoring processes of the partners and plants we choose to do business with.

PARTNERSHIPS:
We follow this practice by partnering with standard-setting organizations for aquaculture seafood, like the Global Aquaculture Alliance, whose practices are recognized internationally as a means for ensuring the aquaculture industry is meeting the growing demand for seafood is produced using Best Aquaculture Practices.

We partner with the Marine Stewardship Council (MSC) on several projects to accomplish certification of our wild caught seafood supply chain and are in the final stages of achieving MSC certification with our lobster fishery in the Bahamas.

An additional partnership with Sustainable Fisheries Partnership (SFP) helps us develop and implement fishery improvement projects for both wild and farmed raised species. These improvement projects are designed to bring common stakeholders together to establish goals and collaboratively improve the environmental and social quality of the seafood production in a particular area using best practices.

FACILITY DESIGN:
At Beaver Street Fisheries, we operate a HACCP-Approved, USDA-Inspected Production, Processing and Packing Facility with permanent USDC and USDA inspectors on the premises during all hours of operation. We are constantly improving facilities and equipment to ensure a safer, higher-quality product and comply with all Global Food Safety Initiative (GFSI) requirements.

TESTING:
Various microbiological testing programs play a major part of our food safety programs.

- THESE PROGRAMS INCLUDE:**
- Environmental testing of plant structure, air and water
 - Equipment testing (contact and non-contact) pre-operational
 - DNA and moisture testing of raw materials
 - Performance testing of finished products

FOR MORE INFORMATION ON ANY OF THESE PROGRAMS AND PARTNERSHIPS
Please contact:
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