

Responsibility and Certifications

Responsibility

The production of fishmeal and fish oil is based on the responsible utilization of marine resources, focusing on protein-rich, short-lived pelagic fish species such as sprat, sandeel, and blue whiting. Additionally, trimmings from the seafood processing industry are an important resource - today, these trimmings account for approximately 25% of the industry's raw materials. This ensures full utilization of marine resources and supports the circular economy.

Fishing for pelagic species is conducted using trawls in the water column, which does not impact the seabed. This more targeted method has a significantly lower climate and environmental footprint than many other fishing and food production methods. Danish fishmeal and fish oil are known for traceability and sustainability, and the industry plays an important role in the blue value chain and the production of healthy foods.

Certification

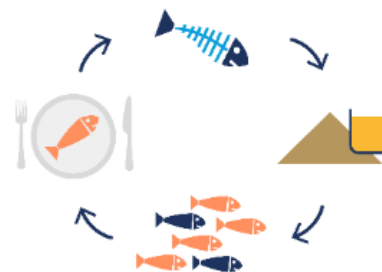
The Danish fishmeal and fish oil industry is globally leading in control, species sorting, weighing, quality assurance, and full traceability of raw materials.

The industry complies with international standards and certifications for the sustainable use of resources, responsible production, and traceability throughout the value chain.

Registered Landings

Marine Ingredients Denmark has developed a Code of Conduct that sets clear guidelines for weighing and species control during landings and deliveries. The aim is to enhance transparency in reporting and cooperation with authorities and research institutions. To ensure a uniform standard, sampling, species control, and weighing are carried out by accredited third-party inspectors.

The registration of landings is conducted through a Danish third-party system that follows ISO 17020 Type A standards for impartial and independent certification. Additionally, the landing weight is closely monitored and verified to ensure compliance with quotas and regulations. Systematic registration of species distribution in landings contributes to accurate reporting and supports data-driven fisheries management.



Quality and Environmental Management

- ISO 9001:2015 – Quality management for the production, sale, and refining of fishmeal and fish oil.
- ISO 14001:2015 – Environmental management for sustainable operations and resource management.

Organic Certification

- The Soil Association – High standards for ethics, ecology, and sustainability.

Food Safety

- ISO 22000 – International requirements for food safety and HACCP management.
- GMP+ – Ensures quality and safety in feed production.

Sustainable Fishing and Responsible Sourcing

- MarinTrust – Standard for responsible fishmeal and fish oil production.
- MSC – Certification for sustainable fishing and traceability.
- ASC – Standard for sustainable aquaculture and feed.

