# Non-MSC certified seafood ingredients

## Calculation examples for non-MSC-certified seafood ingredients in a mixed product

**Note:** You don't need to submit recipes to the MSC's Licensing Team for approval, however, your auditor may ask to prove your calculation.

**1. Sushi Platter**

Ingredients Listing: Cooked Rice (Water , Rice) , Red Peppers, **Cooked MSC Prawns (Crustacean) (7% MSC)**, Soy Sauce (3.5%) (Water, Soybeans , Wheatflour), Salt, Vinegar, Alcohol, Sugar), Rice Vinegar, Sugar, **Cured Lochmuir™ Salmon (Fish) (2.5%)** , Cucumber, Pickled Ginger (2%) Total weight: 646g

**Option 1: Calculated by weight**

$$\frac{\text{non-certified weight (weight of salmon)}}{\text{total seafood weight (weight of salmon + weight of cooked prawns)}} \times 100$$

**MSC-certified cooked prawns = 7% x 646g = 45.22g**
**Non-certified salmon = 2.5% x 646g = 16.15g**

$$\frac{16.15g}{(45.22g + 16.15g)} \times 100 = \textbf{26.3 \% of the total seafood weight.}$$

**Option 2: Calculated by percentage**

$$\frac{\text{non-certified percentage (percentage of salmon)}}{\text{total seafood percentage (percentage of salmon + percentage of cooked prawns)}} \times 100$$

**cooked prawns = 7%**
**salmon = 2.5%**

$$\frac{2.5\%}{(7\% + 2.5\%)} \times 100 = \textbf{26.3 \% of the total seafood weight.}$$

**Conclusion:** More than 5% of the total seafood ingredients are non-MSC-certified and the **MSC ecolabel cannot** be used. You may make some MSC related claims on your product – however not on the front of the packaging.

# Non-MSC certified seafood ingredients

## Calculation examples for non-MSC-certified seafood ingredients in a mixed product

**2. Fish spread containing non-certified stock:**
Ingredients listing for 100g: **26% salmon (MSC)**, **16% Pollock (MSC)** and **0.5% fish stock (non MSC).**

**Calculated by percentage**
The weight of the stock is the dry weight of the powder before mixing with water

$$\frac{\text{non-certified percentage (percentage of fish in stock)}}{\text{total seafood percentage (percentage of salmon + percentage of pollock + percentage of fish in the stock)}} \times 100$$

The stock itself contains only 16.5% fish all of which is non-certified. Therefore the amount of fish in the fish stock is (0.5% x 0.165) = 0.08%

**MSC-certified salmon = 26%**
**MSC-certified pollock = 16 %**
**Non-certified fish in stock = 0.08%**

$$\frac{0.08\%}{(26\% + 16\% + 0.08\%)} \times 100 = \frac{0.08\%}{42.08\%} \times 100$$

= **0.19 % of the total seafood weight**

Conclusion: As the percentage is below 5%, the MSC ecolabel can be used. See Ecolabel User Guide

# Non-MSC certified seafood ingredients

## Calculation examples for non-MSC-certified seafood ingredients in a mixed product

**3. Fish with seafood sauce:**
Ingredients listing for 100g: **53% MSC certified cod**, **4% non-certified shrimps**, cream, spices

**Calculated by percentage**

$$\frac{\text{non-certified percentage (percentage of shrimps)}}{\text{total seafood percentage (percentage of cod + percentage of shrimps)}} \times 100$$

**MSC certified cod = 53%**
**Non-certified shrimps = 4 %**

$$\frac{4\%}{(53\% + 4\%)} \times 100 = \frac{4\%}{57\%} \times 100 = \textbf{7 \% of the total seafood weight}$$

**Conclusion:** More than 5% of the total seafood ingredients are not MSC-certified and the MSC label cannot be used. You may make some MSC related claims on your product – however not on the front of the packaging.

**Note:** In order to be eligible to use the MSC ecolabel ideally you should try to source MSC-certified shrimps.
Alternatively it is possible to mix non-MSC-certified with MSC-certified shrimps, to bring the percentage down.

If, for example, an **equal blend of MSC-certified (2%) and non-MSC-certified shrimps (2%)** is used, the formula becomes:

$$\frac{2\%}{(53\% + 2\% + 2\%)} \times 100 = \textbf{3.5 \% of the total seafood weight}$$

Conclusion: Now the MSC ecolabel can be used. Please refer to the Ecolabel User Guide for more information.