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

<table>
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<tr>
<th>Calculation Examples</th>
<th>Option 1: Calculated by weight</th>
<th>Option 2: Calculated by percentage</th>
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<tbody>
<tr>
<td></td>
<td>non-certified weight ( \text{weight of salmon} ) x 100</td>
<td>non-certified percentage ( \text{percentage of salmon} ) x 100</td>
</tr>
<tr>
<td></td>
<td>total seafood weight ( \text{weight of salmon + weight of cooked prawns} )</td>
<td>total seafood percentage ( \text{percentage of salmon + percentage of cooked prawns} )</td>
</tr>
</tbody>
</table>

**Capstone:**

**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.

**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.
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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

\[
\text{non-certified percentage} \cdot \frac{(\text{percentage of salmon} + \text{percentage of pollock} + \text{percentage of fish in the stock})}{100}
\]

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

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

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

Calculated by percentage

\[
\text{non-certified percentage (percentage of shrimps)} \times 100
\]

\[
\frac{\text{total seafood percentage (percentage of cod + percentage of shrimps)}}{100}
\]

**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.

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

\[
\frac{4\%}{53\% + 4\%} \times 100 = \frac{4\%}{57\%} \times 100 = 7\% \text{ of the total seafood weight}
\]

Conclusion: Now the MSC ecolabel can be used. Please refer to the [Ecolabel User Guide](#) for more information.

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

\[
\frac{2\%}{53\% + 2\% + 2\%} \times 100 = 3.5\% \text{ of the total seafood weight}
\]