

HOW DO I CALCULATE THE PERCENTAGE OF NON-MSC CERTIFIED SEAFOOD INGREDIENTS IN A MIXED PRODUCT?

If 95% or more of the seafood ingredients in your product are MSC certified, you may use the MSC label on the packaging.

GOOD TO KNOW

You don't need to send recipes to the Licensing team for approval. However, your auditor may ask to see your calculations.

EXAMPLE 1: SUSHI PLATTER

Ingredients Listing:

Cooked Rice (Water, Rice), Red Peppers, **Cooked MSC Prawns (Crustacean) (7% MSC)**, Soya 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

Non-certified weight (weight of salmon)

Total seafood weight (weight of salmon + weight of cooked prawns)

x100



MSC certified cooked prawns:

7% x 646g = 45.22g

Non-certified salmon:

2.5% x 646g = 16.15g

16.15g

(45.22g + 16.15g)

x100

26.3% of the total seafood weight.

OPTION 2: CALCULATED BY PERCENTAGE

Non-certified percentage (percentage of salmon)

Total seafood percentage (percentage of salmon + percentage of cooked prawns)

x100



MSC certified cooked prawns:

7%

Non-certified salmon:

2.5%

2.5%

(7% + 2.5%)

x100

26.3% of the total seafood weight.

This calculation shows that **more than 5%** of the seafood ingredients are non-MSC certified which means that the MSC label **may not** be used on the packaging.

However, you may still use version 3 of the MSC claim and the MSC Chain of Custody code on the back of pack. See **page 13** of the **MSC Label User Guide** for more details.

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EXAMPLE 2: FISH SPREAD CONTAINING NON-CERTIFIED STOCK

Ingredients Listing:

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

Non-certified percentage
(percentage of fish in stock)

Total seafood percentage (percentage of
salmon + percentage of pollock + percentage of
fish in the stock)

x100

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



$\frac{0.08\%}{(26\% + 16\% + 0.08\%)}$

x100 = $\frac{0.08\%}{42.08\%}$ **x100**

= 0.19% of the total seafood weight.

This calculation shows that **more than 95%** of the seafood ingredients are MSC certified which means that the MSC label may be used on the packaging.