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Traceability of crustacean products — Specifications on the information to be recorded in farmed crustacean distribution chains

Traçabilité des produits crustacés — Spécifications relatives aux informations à enregistrer dans les chaines de distribution de crustacés d'élevage

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ISO copyright office
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document is ISO/TC 234, *Fisheries and aquaculture*.

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Introduction

There are increasing demands for detailed information on the nature and origin of food products. Traceability is becoming a legal and commercial necessity.

The ISO definition of traceability concerns the ability to trace the history, application and location of that which is under consideration, and for products, this can include the origin of food materials and non-food parts thereof, the processing history and the distribution and location of the product after delivery. Traceability includes not only the principal requirement to be able to physically trace products through the distribution chain, from origin to destination and vice versa, but also to be able to provide information on what they are made of and what has happened to them. These further aspects of traceability are important in relation to food safety, quality, and labelling.

The scheme specified in this International Standard does not demand perfect traceability, i.e. that a particular retail product is to be traceable back to a hatchery and or farm and batch of origin. Pragmatically, it is recognized that mixing of animals or materials is often commercially necessary at a number of stages in the distribution chains, e.g. in grading at first sale and in the processing of raw materials into products. As a result, there will be occasions where whole chain traceability of materials and products is neither possible nor commercially practical. These limitations are recommended to be recognized and taken into consideration when auditing against this International Standard and ought not to preclude compliance so as to disadvantage otherwise compliant operators. Where such mixing necessarily occurs, the food business has to generate a trade unit or units only from the point that identification of units is possible. The requirement for traceability is that the business records the IDs of created or received trade units that may be input into each subsequently created unit thereafter, and vice versa. The particular product or products are then traceable through the supply chain (as far as is practical) to generate information on the maximum number of stages of the chain as possible.

Given the variety of crustacean products and of their distribution chains that operate within and between different countries, and varying legal requirements, the information specifications cannot itemize all the information that can possibly be required in every situation. This International Standard provides a generic basis for traceability. Flexibility is allowed for businesses to record further information, in their own non-standardized files, but keyed to the same unit IDs.

The information remains the ownership of the food business that generated it, but is available when required by law for the purposes of traceability (in the event of a food safety problem) or by commercial agreement between businesses. The structure, names and content of the information is standardized so that it can be readily communicated from business to business through the distribution chains, ensuring common understanding of terms and meanings.

Commercial arrangements for businesses to communicate information through the distribution chains are to be encouraged, particularly for the information desired by the trade to be visible at the various transaction points in the chains, but that is not the subject of this International Standard.

Though this International Standard is designed with electronic representation and communication of data in mind, the specifications may be met by paper systems.

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Traceability of crustacean products — Specifications on the information to be recorded in farmed crustacean distribution chains

1 Scope

This International Standard specifies the information to be recorded in farmed crustacean supply chains in order to establish the traceability of products originating from farm raised crustaceans. It specifies how farmed crustacean products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of crustacean and their products, from farm through to retailers or caterers.

The types of business identified in this International Standard for farmed crustacean distribution chains are the following:

a) farming

   1) broodstock collection

   2) hatcheries and nurseries

   3) crustacean farm

   4) harvesting;

b) processors;

c) traders and wholesalers;

d) retailers and caterers;

e) logistics including materials brought from other domains;

f) feed production.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 8601, *Data elements and interchange formats — Information interchange — Representation of dates and times*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1
traceability
ability to trace the history, application or location of that which is under consideration

Note 1 to entry: When considering product, traceability can relate to

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— the origin of materials and parts,

— the processing history, and

— the distribution and location of the product after delivery.

[SOURCE: ISO 9000:2005, definition 3.5.4, modified]

3.2
Unique Logistic Unit Identifier
ULUI
any composition established for transport and/or storage that needs to be identified and managed through the supply chain

3.3
Unique Trade Unit Identifier
UTUI
smallest unit, which is guaranteed to retain its integrity as it moves from one link of the chain to the next

Note 1 to entry: It is the smallest unit that is kept whole and undivided with no change in content or label/identification.

3.4
crustacean
aquatic animal belonging to the phylum Arthropoda

Note 1 to entry: Arthropoda is a major group of invertebrate organisms characterized by their chitinous exoskeleton and jointed appendages, occurring in marine and freshwaters and on land.

3.5
crustacean product
product prepared out of crustaceans or parts thereof

4 Abbreviated terms

In this International Standard, the following abbreviations apply:

ACC Aquaculture Certification Council

CAC Codex Alimentarius Commission

EPC Electronic Product Code, a unique number provided by GS1 used to identify instances of trade items (individual trade units) particularly suited for representation in an RFID chip

FAO The Food and Agriculture Organization of the United Nations

FBO Food Business Operator, generic term for someone in the supply chain who processes, sends or receives relevant trade units or logistic units

GAqP Good Aquaculture Practices

GLN Global Location Number, a 13 digit globally unique number provided by GS1 used to identify parties and physical locations

GMO Genetically Modified Organism

GMP Good Manufacturing Practice

GS1 Global non-profit organization dedicated to the design and implementation of global standards and solutions to improve the efficiency and visibility of supply and demand chains globally and across sectors. Previously EAN/UCC

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