

## **Identification and description of existing key standards for the production of safe food and feed ingredients at sea**

J.L. Banach and S. van den Burg

Deliverable 1.1 identifies and describes existing key private and public standards for the production of safe food and feed ingredients, *i.e.*, for seaweed, at sea. To achieve this, we have addressed:

- the terminology between hazards and risks, given a food safety perspective;
- the terminology for public and private standards (including mandatory and voluntary standards);
- evaluated literature on potential food safety hazards in seaweed (focused on single-use perspective); and
- outlined public and private standards relevant for production and trade of seaweed for use as food and feed ingredients.

Public standards include that from Codex Alimentarius and European legislation, while private standards include those from International Organization for Standardization (ISO), Global Food Safety Initiative (GFSI), and Good Manufacturing Practices. Finally, we have indicated some recent developments in commercial seaweed cultivation (e.g., European Committee for Standardization (CEN)/ Netherlands Standardization Institute (NEN); Organic certification; Marine Stewardship Council (MSC)/ Aquaculture Stewardship Council (ASC); Codex standards on laver).