

At Toppits, we believe that sustainability is a core element of any responsible business, and we are committed to engaging in thoughtful business practices in a way that protects the environment and the overall population of many aquatic species. We source an abundant amount of our seafood from responsible fisheries and aquaculture operations that are certified MSC, ASC, BAP and/or Ocean Wise.

Aquaculture Stewardship Council (ASC)

A certification program open to all farmed fisheries that respect the environment and adhere to guidelines to food additives and social conditions.

- Promotes industry best practices to minimize the environmental and social footprint of commercial aquaculture
- The standards cover 7 principles: (1) Legal compliance, (2) Preservation of the natural environment and biodiversity, (3) Preservation of water resources, (4) Preservation of diversity of species and wild populations, (5) Responsible use of animal feed and other resources, (6) Animal health and (7) Social responsibility



Marine Stewardship Council (MSC)

A certification program that recognizes and rewards efforts to protect oceans and safeguard seafood supplies for the future.

- Developed their own standards for sustainable fishing and seafood traceability
- Designed to assess fisheries on its specific impacts to wild fish populations and the ecosystems they're part of
- 3 core principles every fishery must meet: (1) Sustainable fish stock, (2) Minimizing environmental impact and (3) Effective management
- Regular DNA testing has shown that MSC labelled products are correctly labelled. So you can trust that the fish is what its packaging or menu says it is
- Only wild-capture fisheries certification and ecolabelling program that meets the best practices requirements set by both the United Nations Food and Agriculture Organization and ISEAL, the global membership association for



Best Aquaculture Practices (BAP)

A program with the most comprehensive, proven and trusted third-party aquaculture certification.

- Covers the entire aquaculture supply chain
- Only program that is capable of certifying every step in the production chain
- Standards encompass environmental responsibility, social responsibility, food safety and animal health and welfare
- First to be third-party benchmarked by the 3 G's: Global Social Compliance Program, Global Sustainable Seafood Initiative and Global Food Safety Initiative
- Robust internal program integrity
- Third-party certification bodies and auditors
- Supply chain transparency program



Ocean Wise (OW)

A conservation program that makes it easy for consumers to choose sustainable seafood for the long term health of our oceans.

- A Vancouver Aquarium conservation program, created to help businesses and their customers make environmentally friendly choices
- Over 750 Ocean Wise partners with thousands of locations across Canada, Ocean Wise labelling assures you that option is the best choice for the health of our oceans
- Aims to tackle issues of overfishing, climate change, pollution and urban development through its engagement, research, education and visitor connections

