

Non-MSC certified seafood ingredients

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

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.

1. Sushi Platter

Ingredients Listing: Cooked Rice (Water , Rice) , Red Peppers, **Cooked MSC Prawns (Crustacean) (7% MSC)**, Soy 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

$$\frac{\text{non-certified weight (weight of salmon)}}{\text{total seafood weight (weight of salmon + weight of cooked prawns)}} \times 100$$



$$\text{MSC-certified cooked prawns} = 7\% \times 646\text{g} = 45.22\text{g}$$

$$\text{Non-certified salmon} = 2.5\% \times 646\text{g} = 16.15\text{g}$$

$$\frac{16.15\text{g}}{(45.22\text{g} + 16.15\text{g})} \times 100 = \mathbf{26.3\% \text{ of the total seafood weight.}}$$

Option 2: Calculated by percentage

$$\frac{\text{non-certified percentage (percentage of salmon)}}{\text{total seafood percentage (percentage of salmon + percentage of cooked prawns)}} \times 100$$



$$\text{cooked prawns} = 7\%$$

$$\text{salmon} = 2.5\%$$

$$\frac{2.5\%}{(7\% + 2.5\%)} \times 100 = \mathbf{26.3\% \text{ of the total seafood weight.}}$$

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.

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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

non-certified percentage (**percentage of fish in stock**)
_____ x 100

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

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% x 0.165) = 0.08%



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**

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

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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

$$\frac{\text{non-certified percentage (percentage of shrimps)}}{\text{total seafood percentage (percentage of cod + percentage of shrimps)}} \times 100$$



MSC certified cod = 53%

Non-certified shrimps = 4 %

$$\frac{4\%}{(53\% + 4\%)} \times 100 = \frac{4\%}{57\%} \times 100 = \mathbf{7\% \text{ of the total seafood weight}}$$

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.

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

$$\frac{2\%}{(53\% + 2\% + 2\%)} \times 100 = \mathbf{3.5\% \text{ of the total seafood weight}}$$

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