GDST Standards and Guidelines
For Interoperable Seafood Traceability Systems
Version 1.0
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Statement of Adoption

The GDST Standards and Guidelines for Interoperable Seafood Traceability Systems, Version 1.0, have been developed through a multi-year, business-to-business process among more than five dozen seafood supply chain companies working together under the auspices of the Global Dialogue on Seafood Traceability (GDST). The companies whose names and logos appear below all participated in the GDST process as members or partners of the Dialogue, and now hereby adopt these standards and guidelines as the outcome of the GDST’s consensus-based process, and call on all participants in seafood supply chains to similarly endorse and begin implementing them.

The GDST 1.0 standards and guidelines are intended to be applicable across the seafood sector worldwide. However, they are not meant to impose a “one size fits all” solution on any business. They are designed to allow competition among supply chain companies and traceability providers to facilitate building and implementing the strongest full-chain seafood traceability systems. Establishing globally shared standards and guidelines for interoperability ensures a common set of commercial expectations about traceability practices. The companies listed below believe that broad adherence to these standards will greatly benefit the seafood industry as a whole by increasing the effectiveness and reliability of traceability systems, supporting responsible production and procurement activities, and returning strong value at the bottom line.

By working to adopt and implement these standards ourselves over time, and recommending their widespread endorsement and implementation globally, we are setting out a clear vision for how interoperable full-chain traceability can and should work across the seafood sector. It is well understood, however, that implementation of these standards will require time, and may involve a phased approach for some companies. The timelines, business decisions and conditions necessary to achieve full implementation will vary from company to company. The goal of achieving full implementation of these standards (including the capture and conveyance of all GDST Key Data Elements (KDEs) and adherence to all GDST “mandatory” IT design standards) is one we share.

We further recognize that GDST 1.0 represents a first iteration of technical standards that will need to evolve over time. Our companies are currently working to establish mechanisms for the maintenance and refinement of the GDST standards to meet the needs of the future. In addition, the GDST 1.0 standards make room for companies to add or refine elements suitable to their specific circumstances, so long as they do not derogate from the standards as adopted.

Our adoption of the GDST 1.0 standards is, we believe, a significant milestone for the seafood industry. However, the effective implementation of such standards cannot be achieved by any single company or group of companies acting alone; interoperability requires interdependent action across a large number of companies. The companies listed below have pledged to do our part, and encourage supply chain partners and others across the industry to do the same.
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