



Supply Chain

Traceability.



While the primary purpose of traceability in New Zealand is to ensure that an effective recall can be undertaken quickly and effectively, it also provides seafood businesses with a level of transparency and integrity.

257

The government has registered 257 individual food safety Risk Management Programmes for seafood.



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All seafood operators are required by law to identify and track products on at least a 'one up, one back' basis.



29

There are 29 certified MSC Chain of Custody suppliers in New Zealand.

NEW ZEALAND APPROACH

Traceability of seafood in New Zealand is regulated under food safety legislation, which requires the identification and tracking of product on a one-up, one-back basis as it moves along the supply chain. For seafood, this is from the point of harvest through to domestic sale or export.

IMPLEMENTATION

The traceability systems that can be used by individual seafood businesses are not prescribed. In practice, traceability relies on a combination of human readable data (i.e. labelling), electronically encoded data, and standardised electronic exchange of information being provided across the supply chain.

COMPLIANCE

Traceability verifications are undertaken as part of food safety audits and procedures. Non-compliance can result in a series of enforcement actions depending on the severity of the breakdown in traceability. Offences can result in corrective actions, fines and/or imprisonment.

COMPARABILITY

There is currently no global, secure, interoperable system for seafood traceability. Both the New Zealand seafood industry and the New Zealand Government maintain an active watching brief on global developments to enhance traceability.