

Eel Assessment – Kåseberga Fisk AB

Assessment against:

Component 1: Core requirements
Component 7: Processing, wholesale and retail supplies

Completed by
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30th April 2019

Final

Introduction

This document represents the report completed following the 2019 audit carried out under the Sustainable Eel Standard (Version 6.0, June 2018) against Kåseberga Fisk AB. This assessment has been completed against Components 1 & 7 of the Standard only.

The assessment is of a Fish and Eel Smoker in South-eastern Sweden. The business was founded in March 1968 and now with the 5th generation of the family is continuing to prepare and smoke fish in the traditional way for the region as well as modern cold smoking. The company is being reassessed under the new standard as in order to continue smoking eels cultivated by Scandinavian Silver Eel. The operation is comprised of a Smoker (traditional and modern), shop, restaurant and delivery business. The facility mostly deals with uncertified wild caught eel which it previously sourced locally but now has to source in Denmark as well as any local catch which is available. All certified eels are from Scandinavian Silver Eel who deliver frozen whole large eels to the facility and receive all bar a very small quantity back following the smoking process.

1. The assessment

The assessor was Alex Senechal of MacAlister Elliott and Partners Ltd, who visited Kåseberga Fisk AB, accompanied by Richard Fordham of Scandinavian Silver Eels on the 3rd May 2017. The visit included a tour of the smokery with Jimmie Ahl and other staff.

2. Client Contact Details

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|----------------------------|---|
| Client Contact Name | Jimmie Ahl |
| Client Address | Alesväg 34 271 78 LÖDERUP, Sweden |
| Client Email | kontakt@kasebergafisk.se |
| Client Phone Number | 0411-52 71 80 or 0411-52 70 60 |

3. Results of the assessment

The outcome of this assessment is as follows;

A responsible score will result in 1, an aspiring score in 0. Score weighting will be taken into consideration for each element.

That Kåseberga Fisk AB has scored the following for Component 1: General Requirements and therefore **should** be considered **RESPONSIBLE** under the SEG standard.

| Component 1: General Requirements | Auditor's findings | Weighting | Score |
|--|--------------------|-----------|-------|
| 1.1 Commitment to Legality | Responsible | 1 | 1 |
| 1.2 Contribution to eel conservation projects | N/A | N/A | N/A |
| 1.3 The facility trades in certified responsibly sourced eels | Responsible | 1 | |
| 1.4 Traceability: | | | |
| 1.4.1 Incoming products, separation and segregation | Responsible | 1 | 1 |
| 1.4.2 Outgoing products | Responsible | 1 | 1 |
| 1.4.3 Record keeping and documentation | Responsible | 1 | 1 |
| 1.5.5 Biosecurity & welfare – eel and eel products are provided with minimal risk of diseases, parasites and alien species | Responsible | 1 | 1 |
| Total | | 5 | 5/5 |
| Percentage Responsibility Score: | | 100% | |

that Kåseberga Fisk AB has scored the following for Component 7: Processing, wholesale and retail supplies, and therefore **should** be considered **RESPONSIBLE** under the SEG standard.

| Component 7: Processing, wholesale and retail supplies | Score |
|---|----------|
| <p>Comments:</p> <p>The company is only responsible for the handling of already slaughtered and frozen large eels which have been delivered by Scandinavian Silver Eel, who will equally be the ones to then collect the smoked and portioned final product for onward sale. Kåseberga Fisk do not sell any certified eels and only smoke them. To date there has not been any interest at the shop or wholesale from them for any certified product, therefore other than to provide a smoking service to Scandinavian Silver Eel, the company does not see this as an important part of its business presently although it is understood why SEG exists and its aims.</p> | Aspiring |

Summary of assessment and scoring

| Component | Aspiring | Responsible |
|-----------------------------------|----------|-------------|
| 1 | 0 | 5 |
| 7 | 1 | 0 |
| Total | 1 | 5 |
| | | |
| Total Responsibility Score | | 83% |

Recommendations:

It is recommended that the facility look to further increase the quantity of eels which it processes which are from a sustainable source and to sell where possible certified eels through the shop by encouraging its fishermen and other sources of eels to be from SEG certified sources.

4. Next Audit

At the completion of the audit the client was assessed against the risk assessment set out in the Methodology. This is set out in the table below.

| Question | | Yes | No |
|----------|--|-----------------------|----------|
| 1 | Has the client been part of any external investigation which may be of concern to SEG AND/OR been suspended from any other certification standard? | Enhanced Surveillance | Go to Q2 |
| 2 | Has the client received a borderline ¹ pass for a Component in its previous audit? | Enhanced Surveillance | Go to Q3 |
| 3 | Does the client only buy and sell product (does not physically handle it?) / or the client does not sell any certified eel but is simply a smoker who provides a service to a third party. | Minimum Surveillance | Go to Q4 |
| 4 | All other scenarios | Standard Surveillance | |

¹ A borderline pass, under versions 1.0 to 5.0 of the standard, was considered a pass when one less amber indicator is received then would be required to fail (i.e. 5 green indicators and 4 amber indicators) or when a client is certified with equal number of amber and green indicators.

| | Certification Audit | Year 1 | Year 2 | Year 3 | Year 4 Recertification Audit |
|-----------------------|----------------------------|---------------|---------------|---------------|-------------------------------------|
| Minimum Surveillance | On-Site Audit | No Audit | No Audit | No Audit | On-Site Audit |
| Standard Surveillance | On-Site Audit | No Audit | On-Site Audit | No Audit | On-Site Audit |
| Enhanced Surveillance | On-Site Audit | On-Site Audit | On-Site Audit | On-Site Audit | On-Site Audit |

As the client has been seen to fall into the Responsible bracket, the next audit will be due in the April 2023 (in 4 years' time) and shall be an on-site audit unless any changes are made to the operations or if the facility decides to start selling SEG eels.

The tables below give the standard and a rationale for the scores given above. The score is highlighted in the appropriate colour.

| Component 1 – Generic requirements | |
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| Criterion 1.1: Commitment to legality | |
| Responsible indicators | For at least the past two years: the organisation has not been found guilty for any offences relating to eel fishing or trading. |
| Aspiring indicators | For at least the past 12 months: the organisation has not been found guilty for any offences relating to eel fishing or trading. |
| Discussion | There is no evidence of any illegal trading in eels or any fish species as was declared by the owners of the facility and from basic internet searches on the matter. |
| Score | Pass: Responsible indicator |
| Criterion 1.2: Contribution to Eel Conservation Projects. (Optional bonus score) | |
| Responsible indicators | The organisation donates at least 2% of its profits or at least 20% of its corporate responsibility programme to projects that make a positive contribution to eel conservation or population enhancement, such as Eel Stewardship Funds, River Restoration projects, conservation and education projects. |
| Aspiring indicators | The organisation donates 1 – 1.99% of its profits or 10 - 20% of its corporate responsibility programme to projects that make a positive contribution to eel conservation or population enhancement, such as Eel Stewardship Funds, River Restoration projects, conservation and education projects. |
| Discussion | N/A |
| Score | N/A |
| Criterion 1.3: The facility trades in certified responsibly sourced eel | |
| Responsible indicators | The organisation trades in at least 50% (by number) of certified responsibly sourced eel and has the documentation to demonstrate that. |
| Aspiring indicators | The facility trades in 10 – 49.9% (by number) of certified responsibly sourced eel and has the documentation to demonstrate that. |
| Discussion | The volume of non SEG eels processed and sold by the facility changes year on year depending on demand and availability of wild eels, however, this averages out at 50% of the business being the processing of certified eels for Scandinavian Silver Eel compared to wild caught eels for sale by the facility. In 2018, a small quantity of eels was retained by the facility and therefore “purchased” due to a processing error during smoking. |
| Score | Pass: responsible indicator |
| Criterion 1.4: Traceability | |

| 1.4.1: Traceability - Incoming product, separation and segregation | |
|--|--|
| Responsible indicators | <ul style="list-style-type: none"> • Certified and uncertified eel products can be clearly and easily traced back to their source. • Where a fishery or buyer, an electronic tele-declaration system is used • It operates a clear system which ensures that the product remains separated at all stages from arrival to dispatch from non-certified eel products. • The organisation ensures that any products wishing to make a claim as certified do not contain any non-certified eel-based ingredients. • If resolved through mass- or number- balance calculations, the margin of error does not exceed 2% |
| Aspiring indicators | <ul style="list-style-type: none"> • Certified and uncertified eel products can be traced back to their source. • It operates a system which ensures that the product remains separated at all stages from arrival to despatch from non-certified eel products. • The organisation ensures that any products wishing to make a claim as certified do not contain any non-certified eel-based ingredients • If resolved through mass- or number- balance calculations, the margin of error does not exceed 5% |
| Discussion | <p>From the time of arrival when delivered by Scandinavian Silver Eel, eels are kept separate from non SEG eels by remaining in their labelled boxes in the cold store before processing. A batch received for smoking is kept separate from the point of thawing, thorough to hanging on “Vagn” which is ~144 fish per cage (and therefore smoker). No other eels are processed at the same time as SEG eels thus limiting the risk of mixing. Once they are smoked, they are left to cool then either vacuum packed or left loose, boxed and the boxes labelled with use by dates and batch numbering.</p> |
| Score | Pass: Responsible indicator |
| 1.4.2: Traceability - Outgoing product | |
| Responsible indicators | <ul style="list-style-type: none"> • Where a fishery or buyer, an electronic tele-declaration system is used • Documentation is well maintained with a maximum of 2% error in the following: • The organisation correctly uses batch-coding for labelling certified product, which can be on the packaging for the product, or included in the documentation (e.g. invoice) with the assignment • All product to be sold as certified by an organisation is accompanied by an invoice which meets the following criteria: <ul style="list-style-type: none"> - Includes an appropriate batch code - Includes a record of the quantity (no. & weight) of product and to whom it was sold |

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| Aspiring indicators | <ul style="list-style-type: none"> • Documentation is well maintained with a maximum of 5% error in the following: • The organisation correctly uses batch-coding for labelling certified product, which can be on the packaging for the product, or included in the documentation (e.g. invoice) with the assignment • All products to be sold as certified by an organisation are accompanied by an invoice which meets the following criteria: - Includes an appropriate batch code - Includes a record of the quantity (no. & weight) of product and to whom it was sold |
| Discussion | Batch coding is on the invoice, delivery notes and also on the transporting boxes rather than the individual packs of fish. Product is sent back to SSE rather than any being retained here apart from on very rare occasions. Copies of these papers are retained by the business for tis records. |
| Score | Pass: Responsible indicator |

1.4.3: Traceability - Record keeping and documentation

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| Responsible indicators | <ul style="list-style-type: none"> • The organisation operates a system that allows the tracking and tracing of all eel from purchase to sale and including any steps in between. In the case of live eels this should include the ability to track each batch delivered to a buyer to be connected back to a water, a time period (maximum duration one month) and specific fisherman/vessel • If a fisherman or buyer, a tele-declaration system is used to report catches and trade • The organisation operates a system that also allows for the completion of a batch reconciliation of eel product by weight over a given period. • The organisation maintains records for a minimum of three (3) years. |
| Aspiring indicators | <p>The above requirements are met except that:</p> <ul style="list-style-type: none"> • Records have been maintained for less than three (3) years • If a fisherman or trader, a tele-declaration system is planned to be used to report catches and trade in the next season |
| Discussion | Records of SSE eels delivered for smoking and sent back with delivery notes were available since 2015 for inspection. The quantities received from SSE and sent back as smoked are all clearly noted including the cuts of eels provided back to SSE. As only SEG eels from SSE are smoked at the facility and are batch numbered from SSE when they arrive, it is then possible to trace the fish back to UK Glass eels and therefore know that they are either from the Severn, Parrett or Taw in the UK. |
| Score | Pass: Responsible indicator |

Criterion 1.5: Biosecurity & welfare – Eel and eel products are provided with minimal risk of diseases, parasites and alien species

1.5.5 Wholesale / Retail / Processing: Hygiene Plans are followed and there are rare examples of infection

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| Responsible indicators | Food processing hygiene plans are followed |
| Discussion | Hygiene plan has been written by the company and is distributed to all staff who then have to sign to acknowledge that they have read and are aware of the requirements set out in it. For the eel smoking at the facility, there are only 3 individuals who handle them |

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| | all of which have extensive experience and handle much more than only eels for direct sale to the public in the shop and for wholesale. |
| Score | Pass: Responsible indicator |

Component 7 – Processing, wholesale and retail supplies

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| Issues | <p>This component describes the sometimes short, sometimes long chain from the eel leaving the fishery or fish farm, processed for human consumption (e.g. filleted, smoked), distributed to retailers and then sold to the consumer (e.g. the public, restaurants).</p> <p>In some cases, a number of processes might be carried out by the same business, e.g. some family businesses in Holland have their own eel farm, their own smoker and sell direct to the public.</p> |
| Notes | <p>There are no separate criteria for processors, wholesalers and retailers, but the component is provided here to show how they are included in the supply chain.</p> <p>The most obvious and important component applying to these is Component 1.1, covering Commitment to legality, 1.3: Trading in certified eel and 1.4: Traceability.</p> |
| | Where the facility undertakes other processes in this standard, e.g. perhaps eel farming, the business and assessor should decide the relevant parts to audit. |
| Benefits | <ul style="list-style-type: none"> • Consumers have the opportunity and choice to purchase responsibly sourced eel |
| Targets & Measures | <ul style="list-style-type: none"> • An increasing number and proportion of processors, wholesalers and retailers provide certified eel, from 5% now to 90% in 10 years • An increasing proportion of total retail sales is of certified eel, from 5% now to 75% in 10 years |
| Discussion | <p>There is no demand at the moment however, there is interest from the company, should there be demand. Discussion around possible certification of the wild catch fish was held however, while this is not something which is requested presently or thought to be viable, there is thought that this may be possible in the future if the right circumstances are presented to the fishing industry and to the purchasing public. Currently demand is for traditional, wild caught fish from their clients apart from SSE.</p> |
| Score | Pass: Aspiring indicator |