Food safety

MSC Chain of Custody and Organic Farming

One day to understand two commitments your customers buy on the label: seafood from an MSC-certified fishery and a product from organic farming. For each, the course shows what the chain of custody requires of a processor or trader: identification, segregation, traceability, mass balance, logo use, audit. The exercises use your real flows.

Duration : 1 day

Objectives

1. Explain the principle of chain of custody certification and what it guarantees the consumer
2. Identify the requirements of the MSC Chain of Custody standard for a seafood processor or trader
3. Describe the rules for organic production, processing and certification for products exported to the European Union
4. Apply identification, segregation and mass balance rules to a certified batch
5. Prepare the certification body's audit and avoid product downgrades

Programme

Day 1 — morning

• Seafood ecolabels: certified fishery, chain of custody, role of the certification body

• MSC Chain of Custody standard: scope, sites, subcontractors, standard, group and consumer-facing variants; same standard for ASC aquaculture products

• Key requirements: buying from certified suppliers, identification, segregation, traceability, no substitution

• Use of the logo and claims on packaging, licence to use

Day 1 — afternoon (workshop)

• Organic farming: principles, Regulation (EU) 2018/848 for export, Moroccan framework for organic production

• Organic processing: authorised ingredients, cleaning and segregation of lines, labelling and logos

• Control and certification: control body, certificate, documents accompanying exported batches

• Workshop: traceability and mass balance exercise on a certified batch from your site

Teaching methods

• Comparison table of the two schemes, MSC and organic, handed to participants

• Traceability exercise from purchase to dispatch on a real or reconstructed certified batch

• Review of labels and packaging carrying a logo

• Cases of typical gaps found at chain of custody audits

• Final test on a mixed batch to be reclassified

Assessment and documents

Knowledge test and a graded mass balance exercise, reaction survey at D+1. Numbered certificate verifiable online for each participant; training report handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

For health requirements on exported fishery products, see “Seafood: Freshness, Histamine, EU Requirements”. The full traceability exercise, with withdrawal and recall, is covered in “Traceability, Withdrawal, Recall and Crisis Management”.

Practical information

Duration	1 day
Audience	Quality, purchasing, production, logistics, export sales
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Do we need to be certified to resell a product that is already MSC certified?
As a rule, each company that takes ownership of the product and sells it with the MSC claim must be covered by a chain of custody certificate. Some situations are exempt; the course reviews the common cases for a processor or a trader.

Can a site be MSC and organic certified with the same system?
Yes. Both schemes rely on the same tools: batch identification, segregation, traceability, mass balance. A solid traceability system serves both, with rules specific to each for logos and certificates.

Does the training deliver a certification?
No. It prepares your teams. MSC or organic certification is issued by an independent body after an audit of your site.

Who should attend?
Quality, purchasing, production, logistics and the person in charge of labels. Chain of custody breaks often come from a step where nobody felt concerned: receiving, repacking or dispatch.