



# FEEDING A GROWING WORLD WITH AQUACULTURE

# THE FACTS

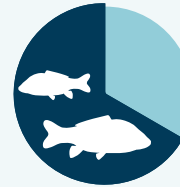
**For 20 years**  
BAP have demonstrated  
responsible and  
sustainable aquaculture.

The "Best Aquaculture Practices" certified  
mark means your seafood came from  
facilities that meet the highest standards,



## THE FUTURE OF FOOD

**BY 2030**, nearly  
two-thirds of all  
seafood produced for  
human consumption  
will come from  
aquaculture  
[World Bank].



## SUPPORTS COMMUNITIES

In our changing world  
the aquaculture  
sector makes a  
significant  
socioeconomic  
contribution in  
coastal and rural  
communities.



## IT'S SAFE



BAP-certified seafood is  
free from any prohibited  
antibiotics, drugs and any  
illegal substances. BAP  
also requires heightened  
testing of processing  
plants where residues  
of prohibited antibiotics  
are detected.

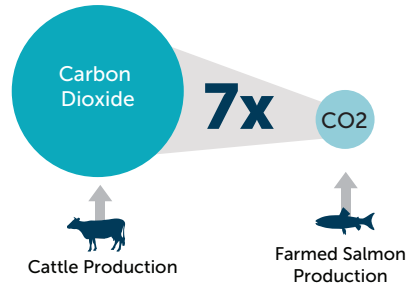
## IT'S GOOD FOR YOU



Fish is rich in protein, Vitamin D,  
calcium, phosphorus and omega-3  
fatty acids, which are important for  
your body and brain.  
Studies have also shown that  
obtaining omega-3s from  
fish instead of supplements can be  
more effective in lowering blood  
pressure [University of Pennsylvania  
School of Medicine].

## LOWER EMISSIONS

**7x LOWER GREENHOUSE GAS  
EMISSIONS THAN OTHER FARMING.**



## FARMED FISH IS THE MOST EFFICIENT FORM OF ANIMAL PROTEIN

[National Geographic].

Estimated Feed Required to Gain  
One Pound of Body Mass

	6.8 POUNDS
	2.9 POUNDS
	1.7 POUNDS
	1.1 POUNDS

## MORE THAN 100 MILLION PEOPLE



Farmers, fish processors  
and retailers – depend on the  
aquaculture industry for their  
livelihoods [Waite et al.].

## ZERO BYCATCH

No animals are  
unintentionally caught  
or harmed by fishing  
lines or nets.

## IT'S TRACEABLE

BAP 4-star certification covers the  
entire aquaculture production chain.

