Introduction to seafood ratings
The Marine Conservation Society (MCS) is the UK charity dedicated to protecting our seas, shores and marine wildlife. MCS works to turn the tide on the neglect of our oceans.

Decades of pollution, damaging fisheries and aquaculture, rapid and extensive development, and climate change have resulted in seas that are far less healthy than they should be – too many fish are being taken from the sea, too much waste is going in and too little is being done to protect marine wildlife and habitats. To achieve our vision of Seas Full of Life – seas and coasts where nature flourishes and people thrive - MCS focuses its work in 3 key areas:

- Responsible fisheries and aquaculture
- Clean seas
- Ocean recovery

MCS believes consumers and businesses have a key role to play in securing the future health of our seas and marine wildlife by making environmentally responsible choices when buying seafood. This means avoiding fish that has come from poorly managed fisheries or fish farms that have a high environmental impact in favour of buying fish from well managed sources with a lower impact that are better for our seas and oceans.

By rating seafood against a number of sustainability criteria to produce “at-a-glance” ratings, MCS aims to help consumers and businesses make the right choices.

Our ratings are easily accessible at www.goodfishguide.org, also available as a smartphone app (iPhone and Android) and as a hardcopy pocket Good Fish Guide.

This document provides an introduction to our seafood ratings and explains what they are, how they’re used, and how they can help consumers and businesses make responsible choices and encourage lower impact seafood production.

To provide transparency for our ratings process, we have also produced detailed wild capture and farmed ratings methodologies:

- Wild Capture Methodology
- Farmed Seafood Methodology

If you have specific questions or you would like to share your comments or have information that we could use to better inform our assessments, please contact us at:

Marine Conservation Society
Overross House
Ross Park
Ross-on-Wye
Herefordshire
HR9 7US
Tel: 01989 566 017
Email: ratings@mcsuk.org
MCS assigns ratings to both farmed and wild caught fish. These ratings reflect the sustainability and environmental impact of the fishery or production method in question and are a way of communicating the relative sustainability of seafood in an easy to understand and familiar “traffic light” format. We use five different colours – from dark green to red - to represent each of the 5 ratings.

For each farmed fish or fishery1, the 1 – 5 ratings arise from the assessment undertaken against key criteria MCS considers reflect the issues of greatest concerns for the conservation and sustainable use of marine resources.

For wild capture fisheries, these are: stock or species status; management; and ecological impacts of the fishing or capture method.

For farmed fish, these are: feed sourcing and use; environmental impacts and interactions; fish welfare; and regulations and management.

Section 3 explores these criteria in more depth.

**What do we want to achieve by rating fish?**

Fish has played a central role in the diets of humans for millennia. Traditionally, it has provided an accessible and low-cost protein with many of the world’s poorest people depending on fishing and fish farming for their livelihood. In 2013, fish accounted for about 17% of the global population’s intake of animal protein and provided more than 3.1 billion people with almost 20% of their average intake of animal protein2.

Fish is also an excellent source of nutrients and is perceived by many as a healthier alternative to other animal proteins.

For these reasons fish will continue to form a major part of our diets into the future and demand for seafood will undoubtedly continue to rise as the world’s human population increases. Looking after our seas and managing how we catch and farm fish has never been more important as it is today. Fish plays a key role in global ‘food security’ (a reliable and sustainable supply of food that meets the need of current and future generations) and as such the issue of its continued supply through effective and sustainable management must be taken seriously.

MCS recognises the vital importance of fisheries and fish farming – from their role in providing essential protein to the contribution they make in supporting the social and economic prosperity of producing countries.

By encouraging consumers and commercial fish buyers to use our ratings to make the best choices available, MCS aims to support and grow the market for the most responsible fisheries and farms. Increasing demand for responsibly produced fish will help ensure the marine environment is in the best condition possible, in order to support healthy and thriving seas, people and economies.

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1 A fishery, defined in terms of species, area of capture, stock or sub area and capture method, is the sum of all fishing activities on a given resource e.g. North Sea cod fishery or it may also refer to a single type or style of fishing e.g. trawl fishery.

Scope of MCS ratings

There are many important issues associated with producing seafood. In addition to issues associated with the direct sustainability of the fishery or farming method, there are issues associated, but not limited to, social issues such as labour rights; the use of genetic modification technology (GM); and issues related to carbon energy use and food miles.

Whilst we acknowledge these are important issues in determining the environmental and ethical sustainability of seafood supply, the scope of MCS seafood ratings does not extend to criteria taking account of such issues. Instead, we refer to other organisations with dedicated staff and expertise in these areas.

Who we work with

MCS works with a wide range of stakeholders, including the fishing and farming sectors, consumers, retailers, suppliers, and government in order to encourage them to support and implement best environmental practices and policies.

We work with organisations such as the Cornwall, Yorkshire and Dorset Wildlife Trusts, Inshore Fisheries Conservation Authorities (IFCAs) and the National Marine Aquarium in Plymouth to increase the regional profile of our seafood work and promote local and more sustainably produced fish.

In the UK, we import more seafood than we export which means we trade on a global market and therefore have the potential to influence the sustainability of fisheries and farms from around the world. To better inform this global element of our ratings and seafood work, MCS has partnered with Monterey Bay Aquarium’s Seafood Watch (SFW) and is also one of the founding members of the Global Seafood Ratings Alliance (GSRA); a collaboration that aims to improve the effectiveness, efficiency and influence of seafood rating organisations around the world.

In 2016, MCS Good Fish Guide ratings informed the sustainability of well over 300 million seafood meals. MCS Good Fish Guide ratings also underpin the sustainability advice for fish offered by the following initiatives:

- Cornwall Wildlife Trust Good Seafood Guide
- Fish2Fork
- Soil Association Food For Life Served Here Award
- Sustainable Fish City
- Sustainable Restaurant Association

Our ratings are also used by a number of major fish suppliers and retailers such as M&J, Direct Seafoods, Compass Group UK and Ireland, Brakes, Bidvest, The Co-operative and Morrisons. To see more businesses that use MCS ratings, visit our Seafood Wall of Fame.

Since 2012, the Department for Environment, Food and Rural Affairs (Defra) Government Buying Standards (GBS) for public sector food and catering services require that all fish procured are demonstrably sustainable i.e. includes MCS Best Choice (green rated) and that no ‘red list’ or endangered species of farmed or wild fish shall be used i.e. MCS Fish to Avoid.

The GBS considerably improves the sustainability of approximately one third of seafood supplied to this sector, worth an estimated £17 million (2013).
2.1 How can fish ratings help you?

Fish and its products are some of the most widely traded commodities in the world. Supply chains can be long and complex, with fish changing hands many times in many places. For this reason, seafood can come from a bewildering number of sources, making it difficult for consumers to make straightforward and informed choices about the fish they want to buy.

Our fish ratings have been developed to help consumers and businesses make choices that support well-managed fisheries and fish farms that have a lower environmental impact. If you like to eat or buy seafood then our ratings can help you make informed choices about the fish you buy, whilst helping to achieve food security for future generations. MCS produce almost 700 ratings, providing clear information on the sustainability for around 150 species of wild-caught and farmed fish.

Our fish ratings can be obtained through the following resources:

- Good Fish Guide - Website
  www.goodfishguide.org
- Good Fish Guide - Leaflet
  www.mcsuk.org/media/seafood/PocketGoodFishGuide.pdf
- Good Fish Guide - Smartphone app for Android and iPhone
  www.mcsuk.org/goodfishguide/good-fish-guide-app

In 2016 our goodfishguide.org website received 514,101 page views; 450,000 Good Fish Guide leaflets were distributed; and our award winning app was downloaded 10,497 times.

What’s your impact on our seas?

You can play a key role in securing the future of our seas and marine wildlife by making more environmentally responsible choices when buying seafood.

Make the right choice and reduce your impact – every purchase matters!
2.2 How our ratings are used

The sustainability of fish products varies depending on how and where the fish is caught or farmed, so to make an informed choice and to use our ratings, some basic information about the origins of the seafood is needed. This is why it is important for seafood products to have clear labelling, including: on pack, billboards, counter displays and menus.

The type of information required on European Union (EU) seafood labels has improved in recent years and now requires the key pieces of information below to be included (among other things).

For all unprocessed and some processed seafood products:

- **Commercial Name** of the species e.g. cod or yellowfin tuna;
- **Scientific name** (this will help reduce ambiguity in situations where different common names are used to describe the same fish or where different fish are called the same common name);
- **Method of production** i.e. labels have to say whether the fish was caught at sea, in inland waters or was farmed;
- **Catch area for wild-caught fish** e.g. Northeast Atlantic (FAO27). Fish caught in the Northeast Atlantic and Mediterranean and Black Sea must also include the name of the sub-area or division, along with a name that is easy for the consumer to understand eg. North Sea
- **Production country** for farmed fish e.g. Greece or Scotland;
- **Fishing gear** used to catch wild fish e.g. trawl or hooks and lines; or

There is still however a lot of room for mandatory seafood labelling to improve. No information is as yet required for the farming method (e.g. open net pens) to be included for farmed fish (which represents over half the fish we consume in the UK). Furthermore, the above details are not required on processed fish products (for example, canned fish), or to fish products sold by caterers which are ready for consumption without further preparation.

Our ratings also take account of whether the seafood under assessment is certified to a recognised standard or not (e.g. MSC or ASC).

Look out for the below certifications or ecolabels on your seafood.
2.3 How can fish ratings help the fishing and fish farming industries?

Fishing and fish farming are not only businesses but a way of life, that make an important contribution to both our economy and to our society, and MCS wants this contribution to continue for future generations. When fisheries and farms are well managed, they are more stable and profitable, which in turn means we have healthy seas which can support local communities long into the future.

MCS uses fish ratings to identify issues within fisheries and fish farms that need help to improve, and we are keen to play a role in finding solutions to those issues too.

We also use our ratings to highlight best practices and encourage support for the best environmental performers – this is our way of supporting and encouraging responsible businesses.

MCS wants to see an increase in the number of ‘green’ rated fish and a reduction in ‘red’ rated species. We are working towards a day when we won’t need a red-list of fish to avoid and ultimately, MCS wants sustainable seafood to be the only choice for consumers.

Our seas and our future health, wealth and well-being are inextricably linked. Clean seas and beaches, healthy fish stocks and proper marine protection supports tourism, livelihoods, habitats and wildlife.

Our Seas our Future, MCS Strategy 2015-2020
How do MCS ratings work?

MCS ratings are informed and underpinned by scientific data and information from respected and peer-reviewed sources.

New information about fisheries and farming methods comes to light all the time and as a result we update our Good Fish Guide database twice a year. Most wild capture ratings are reviewed annually. Farmed fish ratings are reviewed and updated on a 3-year basis, with an annual “health check” for key species. New assessments and re-evaluations can also be triggered if there is a significant change that is likely to affect the environmental performance of the fishery or fish farm.

Our ratings are informed by a number of criteria representing key issues of environmental concern for MCS. Individual assessments against these criteria result in the combined overall ‘score’ which corresponds to a colour - green, amber or red.

### 3.1 Colour ratings

Everything we do has an impact on the natural environment and even though we can’t always see under the surface of the water, many things we do and the seafood we buy have a serious impact on our oceans too.

To help consumers and businesses understand these impacts, MCS applies a familiar traffic-light colour scheme to its seafood ratings.

Green ratings represent fisheries and fish farming methods with the lowest environmental impact and red represent those with the greatest impact, with amber ratings ranging between the two.

<table>
<thead>
<tr>
<th>Rating</th>
<th>Colour</th>
<th>Description</th>
</tr>
</thead>
</table>
| 1      | Dark Green | **Best Choice**  
Indicates the most sustainably caught or farmed fish. |
| 2      | Light Green| **Good Choice**  
Indicates sustainably caught or responsibly farmed fish. |
| 3      | Yellow   | **OK**  
Indicates fish which are an OK choice, but require some improvements |
| 4      | Orange   | **Requires Improvements**  
Indicates fish which are some way from being sustainably caught or farmed and require significant improvements. We recommend that you seek alternatives where you can. |
| 5      | Red      | **Avoid**  
Indicates fish from the most unsustainable fisheries or farming systems. We recommend avoiding these fish (Or encourage businesses to establish a credible improvement project). |

**Rating 5 Improving**

Indicates fish which have been assessed and rated 5 (red) due to significant environmental concerns yet credible efforts to improve the fishery or farming system have been agreed through a Fisheries or Aquaculture Improvement Project – a FIP or an AIP - and work is underway. Such projects are normally publicly listed at www.fisheryprogress.org. MCS wants to encourage environmental improvements in fisheries and fish farms, and so does not recommend avoiding these fish, as we normally do for seafood rated 5 (red rated), thus providing, we hope, an incentive for businesses to support credible improvement projects.

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Overview of ratings process

A) Wild capture

Unit of assessment

The Unit of Assessment (UoA) for MCS wild capture assessments is the fishery which is typically a specific species (the focus of the assessment), from a specific geographic stock, being fished with a particular capture method and also being managed in the same way. Where there is a justification, such as the availability of credible information and MCS capacity, finer scale assessments can be undertaken.

An overview of the ratings process for each fishery i.e. combination of species and specific area and method of capture we rate is presented in Figure 1 below.

The sustainability of the fishery is assessed against 3 criteria:

- Stock or Species status – the state of the stock i.e. stock size (the total weight of mature or breeding adults) and fishing pressure measured against recommended safe levels or reference points.
- Management – an assessment of the measures, monitoring, surveillance and enforcement in place to ensure the stock is well maintained and the impacts of the fishery mitigated appropriately. Our assessment of management also includes consideration of whether the fishery is already certified as being sustainable by other bodies (such as the Marine Stewardship Council) and whether or not the fishery is in a Fisheries Improvement Project (FIP).
- Capture method and ecological effects – an assessment of the impacts of the capture method on non-target species (bycatch), and wider ecosystem, and measures implemented to mitigate them. This includes whether the fishery is operating within a Marine Protected Area (MPA), and is compatible or not with the conservation objectives, and legal requirements of the site.

See Glossary for explanation of these and other terms.

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4 ‘Stock’ is the term given to a group of individuals in a species occupying a well-defined spatial range independent of other stocks of the same species. A stock will form the basis of a distinct fishery.
The relationship between the combined criteria score and the overall rating is presented in Table 1 below.

**TABLE 1** Relationship between combined score and overall rating

<table>
<thead>
<tr>
<th>Combined criteria score</th>
<th>Overall rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less than 2.5</td>
<td>Dark Green</td>
</tr>
<tr>
<td></td>
<td><strong>Best Choice</strong></td>
</tr>
<tr>
<td>Between 2.5 and 5</td>
<td>Light Green</td>
</tr>
<tr>
<td></td>
<td><strong>Good Choice</strong></td>
</tr>
<tr>
<td>Between 5 and including 7.5</td>
<td>Yellow</td>
</tr>
<tr>
<td></td>
<td><strong>OK</strong></td>
</tr>
<tr>
<td>Between 7.5 and 10</td>
<td>Orange</td>
</tr>
<tr>
<td></td>
<td><strong>Requires Improvements</strong></td>
</tr>
<tr>
<td>10 and more, up to max. of 15</td>
<td>Red</td>
</tr>
<tr>
<td></td>
<td><strong>Avoid</strong></td>
</tr>
</tbody>
</table>

In addition, each criterion is ‘weighted’ (Table 2) in a ranking system, placing more emphasis (and therefore numerical value) on the criterion that are in our opinion have the most significance for sustainability. We consider that target stock (focus of the assessment) status is the strongest current measure of sustainability and therefore this criterion has the heaviest weighting. The weighting multipliers are also designed to ensure a minimum total or combined criteria score of 0, and a maximum of 15.

**TABLE 2** Weighting of sustainability criteria

<table>
<thead>
<tr>
<th>Sustainability Criterion</th>
<th>Weighting multiplier</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stock or species status</td>
<td>X value by 6</td>
</tr>
<tr>
<td>Management</td>
<td>X value by 5</td>
</tr>
<tr>
<td>Capture method and ecological effects</td>
<td>X value by 4</td>
</tr>
</tbody>
</table>

The criteria against which we measure sustainability are:

- **Feed resources** – traceability, sourcing and inclusion of both marine and non-marine feed ingredients;
- **Environmental Impacts and Interactions** – traceability, sourcing and inclusion of both marine and non-marine feed ingredients;
- **Fish health and welfare** – welfare standards, including slaughter and regional disease outbreaks.
- **Regulations and Management** – planning, strategic assessment, regulation, enforcement and third party certification standards.
B) Farmed

Unit of assessment

The Unit of Assessment (UoA) for the MCS aquaculture methodology is the aquaculture production system within a region.

The region may be defined at country level (e.g. Vietnam) or at the regional level (e.g. Mekong Delta) and further determined by the scope and geographical application of regulations and management practices in the area. Each UoA is further defined by production method and species.

Limit to Farmed fish ratings

The scope of the ratings for aquaculture species is limited to a species, within a certain region using a specific production method. For example we assess Atlantic salmon, farmed in Scotland, in open marine pens. We do not rate individual farms or producers; we also do not rate companies. Farm/producer level assessments can only take place by certifiers against an independent production standard and use external auditors to check compliance. Standards such as those held by the Aquaculture Stewardship Council (ASC); Organic standards such as the Soil Association or other standard holders such as Global Aquaculture Alliance (GAA) and GlobalGap.

A rating is a tool that communicates the relative environmental performance of one production system against specific criteria, which in the opinion of MCS represent the key issues of environmental concern in aquaculture, compared to another. An overview of the ratings process for the UoA - species farmed within a specific region and using a method of production we rate is presented in Figure 2 below.

![Figure 2: Overview of farmed ratings process](image)

The criteria against which we measure sustainability are:

- Feed resources – traceability, sourcing and inclusion of both marine and non-marine feed ingredients.
- Environmental Impacts and Interactions – the impacts of production on: freshwater; habitats; water quality and other species both indirectly and directly by reliance on juveniles.
- Fish health and welfare – welfare standards, including slaughter and regional disease outbreaks.
- Regulations and Management – planning, strategic assessment, regulation, enforcement and third party certification standards.

The relationship between the combined criteria score and the overall rating is presented in Table 3 below.

<table>
<thead>
<tr>
<th>Combined Score</th>
<th>Final Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Most species and production methods generate data; a lack of data can result in a higher (or poorer) rating because we use the precautionary approach where, in the absence of information, we may have to exercise caution and mark that criteria data deficient.

The overall methodology for calculating each individual combined score relies on data from a range of sources, is a positive scoring system (the higher the score, the better the rating). The process is completed for all new species and where new industry developments/scientific advice is available for existing species.

A number of criteria are measured and assessed (see calculation process below).

The combined score corresponds to one of our coloured ratings, 1-5, (green, amber or red) and this can be seen in the table below.
The relationship between the combined criteria score and the overall rating is presented in Table 3 below.

<table>
<thead>
<tr>
<th>Combined criteria score</th>
<th>Overall rating</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 or more</td>
<td>Dark Green Best Choice</td>
<td>Best Choice</td>
</tr>
<tr>
<td>Between 4 and 8</td>
<td>Light Green Good Choice</td>
<td></td>
</tr>
<tr>
<td>Between -2 and 3</td>
<td>Yellow OK</td>
<td>Think</td>
</tr>
<tr>
<td>Between -10 and -3</td>
<td>Orange Requires Improvements</td>
<td></td>
</tr>
<tr>
<td>-11 or less</td>
<td>Red Avoid</td>
<td>Fish to Avoid</td>
</tr>
</tbody>
</table>

No weighting of criteria or assessment questions is used in the aquaculture assessment methodology due to the diversity of production systems and species each having their unique impacts.

3.2 The decision-making process

Once all the scientific advice and any other information has been collated and reviewed against MCS assessment criteria a rating is produced. A database of ratings is maintained and any changes to the ratings are compiled and forwarded to an Industry Review Group (IRG) (see Appendix 1 for the current list of core group members) for comment. Whilst this IRG is comprised of regular core members, participation is not exclusive and MCS regularly invites feedback from relevant experts on various ratings. Ratings are then reviewed against external comments and any other credible information received before finalising and publishing new ratings.

MCS is working to develop its ratings consolation process to encourage more contributions from relevant external experts (science or industry).

3.3 When do rating updates take place?

Wild capture rating updates take place twice a year, in summer and in winter – in response to the publication of scientific advice for the main commercial species in the North East Atlantic by the International Council for the Exploration of the Sea (ICES). For an outline of the update timescale please see Table 4 and for a detailed table of the update schedule please see the Good Fish Guide Update Schedule (Appendix 1).

<table>
<thead>
<tr>
<th>Action</th>
<th>Timescale</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICES Summer Advice</td>
<td>July to September</td>
</tr>
<tr>
<td></td>
<td>Approx. 3 months</td>
</tr>
<tr>
<td>ICES Autumn Advice</td>
<td>October/Nov to Feb</td>
</tr>
<tr>
<td></td>
<td>Approx. 4 months</td>
</tr>
</tbody>
</table>

Farmed ratings are on a 3-year scheduled full update with an annual “health check” for the key, most popular species. A rating review can also be triggered by changes in regional practices or certification standard updates/amendments or to reflect significant changes in production.

3.4 How can ratings change?

MCS works hard to ensure that our ratings reflect current practices and science, to ensure that we update them to reflect new scientific data; updated certification standards; or a change to management; changes in regulations and/or changes in the way the fish is caught or farmed.

We like to keep people informed of changes to our ratings and maintain a mailing list of Interested Parties. If you would like to be added to our list or have any queries regarding our ratings, email: ratings@mcsuk.org.
### APPENDIX I Good Fish Guide Update Schedule

<table>
<thead>
<tr>
<th>Action</th>
<th>Timescale</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ICES Summer Advice</strong></td>
<td></td>
</tr>
<tr>
<td>New ICES (and other) advice accessed</td>
<td>June/July</td>
</tr>
<tr>
<td>Advice processed (Post Acom Industry Briefing Meeting 1st week July)</td>
<td>July</td>
</tr>
<tr>
<td>Internal discussion of any ratings changes</td>
<td>Last Week July</td>
</tr>
<tr>
<td>Ratings agreed internally</td>
<td>Last week July</td>
</tr>
<tr>
<td>Proposed changes to Good Fish Guide ratings published online at <a href="https://www.mcsuk.org/responsible-seafood/about-our-ratings">https://www.mcsuk.org/responsible-seafood/about-our-ratings</a> and comments invited</td>
<td>Early August</td>
</tr>
<tr>
<td>External comments reviewed</td>
<td>Early September</td>
</tr>
<tr>
<td>Rating changes (if any) made and agreed internally</td>
<td>Mid-September</td>
</tr>
<tr>
<td>Confirmation of final ratings returned to those consultees providing comment including those with relevant interest inviting final comment before publication</td>
<td>Mid -September</td>
</tr>
<tr>
<td>Rating changes sent to Interested parties</td>
<td>Mid September</td>
</tr>
<tr>
<td>Database changes (GFG Master) sent to IT for data cleansing</td>
<td>Mid September</td>
</tr>
<tr>
<td>Database uploaded to website and App and ratings checked</td>
<td>Mid/late September</td>
</tr>
<tr>
<td><strong>ICES Autumn Advice</strong></td>
<td></td>
</tr>
<tr>
<td>New ICES (or other) advice received</td>
<td>August to December</td>
</tr>
<tr>
<td>Advice processed</td>
<td>Ongoing from August</td>
</tr>
<tr>
<td>Internal discussion of any ratings changes</td>
<td>Ongoing as they arise</td>
</tr>
<tr>
<td>Ratings agreed internally</td>
<td>Ongoing as they arise</td>
</tr>
<tr>
<td>Proposed changes to Good Fish Guide ratings published online at <a href="https://www.mcsuk.org/responsible-seafood/about-our-ratings">https://www.mcsuk.org/responsible-seafood/about-our-ratings</a> and comments invited</td>
<td>Mid-December</td>
</tr>
<tr>
<td>External comments reviewed</td>
<td>From third week in January</td>
</tr>
<tr>
<td>Rating changes (if any) agreed internally</td>
<td>End Jan</td>
</tr>
<tr>
<td>Fish Lists/layout compiled/finalised for Pocket Good Fish Guide and sent to printers</td>
<td>End Jan</td>
</tr>
<tr>
<td>Confirmation of final ratings returned to those consultees providing comment including those with relevant interest inviting final comment before publication</td>
<td>Early Feb</td>
</tr>
<tr>
<td>Rating changes sent to Interested parties</td>
<td>Mid/late Feb</td>
</tr>
<tr>
<td>Database changes (GFG Master) sent to IT for data cleansing</td>
<td>1st week in March</td>
</tr>
<tr>
<td>Database uploaded to website and App and ratings checked</td>
<td>Mid-March</td>
</tr>
<tr>
<td>Delivery of new PGFG (published annually)</td>
<td>Mid-March</td>
</tr>
</tbody>
</table>
APPENDIX II External review process

Following the release of the latest scientific advice and as part of MCS scheduled ratings updates in the Summer and Winter each year (see Appendix II), MCS consults externally on proposed changes to seafood ratings.

Interested parties with technical insight, relevant industry or scientific expertise or those with information that could contribute to the comprehensiveness and quality of the assessments, are particularly invited to input.

To receive notifications about ratings updates and consultations, please email us (ratings@mcsuk.org) and request to be added to our interested parties email distribution list, and follow the Good Fish Guide on Twitter @GoodFishGuideUK.

Details of ratings consultations will also be made available online at:

www.mcsuk.org/responsible-seafood/about-our-ratings
View our detailed ratings methodologies:

- 🌊 Wild Capture Methodology
- 🌊 Farmed Seafood Methodology

If you have any questions or specific queries about MCS seafood ratings or you would like to comment on or contribute to information in the Good Fish Guide please contact MCS at:

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Email: ratings@mcsuk.org


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