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FishChoice.com Adds Certified Farmed Shellfish

Food Alliance's recently debuted shellfish certification program is the first aquaculture certification program added to FishChoice.com's sustainable seafood directory.

"This certification is a great development for sustainable seafood, and we look forward to letting our audience of seafood buyers know about new Food Alliance Certified farmed shellfish products as they become available," says Richard Boot, founder and President of Fishchoice.

Two companies with Food Alliance certification for shellfish are on already listed on FishChoice - Taylor Shellfish (mussels) and Hog Island Oysters (clams & oysters). Food Alliance joins FishChoice's sustainable seafood partners, which include the Seafood Watch Program, Blue Ocean Institute and the Marine Stewardship Council.

Food Alliance certifies farmed oysters, clams, geoducks and mussels against standards for social and environmental responsibility. The standards address safe and fair working conditions, soil and water conservation, and protection of wildlife habitat. The program applies to shellfish produced from seed to harvest within a defined area and with clear ownership of the shellfish being cultured. No antibiotics or GMO breeds are used.

The FishChoice.com website is a sustainable seafood directory where buyers can find wild and farmed products mostly from U.S. and Canadian producers. The seafood directory currently has more than 1,300 product listings from well over 200 suppliers across 150+ species of seafood with new products added every week.

<http://www.progressivegrocer.com/top-stories/headlines/fresh-food/id33838/fishchoice-com-adds-certified-farmed-shellfish/>