

CHAIN OF CUSTODY CERTIFICATE

This is to certify that:

Eco Seafood (N.Waasdorp BV)

Halkade 48, 1976 DC IJmuiden, The Netherlands

conforms to the requirements of:

Marine Stewardship Council (MSC) Chain of Custody Default Standard (v5.1)

The buyer of fish or fish products from this organisation may, with approval from MSC, apply the MSC trademark to fish or fish products within their own scope of MSC CoC certification.

The MSC website www.msc.org is the authoritative source of information regarding certificate scope and validity

MSC CoC Certification No.:

MSC-C-54698

Initial Certificate Date:

24 February 2023

Certificate Issue Date:

13 January 2026

Certificate Expiry Date:

23 February 2029



asi assurance
services
international

A handwritten signature in black ink, appearing to read "Rathin Grover".

Authorised Signature

Rathin Grover

President, Food Services

Intertek DIC A/S

Fynsvej 111, st., 6000 Kolding, Denmark



Audit Report

Eco Seafood (N.Waasdorp BV)



1.0 ORGANISATION DETAILS

1.1 Organisation Profile

Organisation name	Eco Seafood (N.Waasdorp BV)		
Trading name	Nettovismarkt / Eco Seafood/ Fish& Seafood/ Viskoop. NI		
Audit language	NL		
		Certificate Issue	Certificate expiry
MSC Certificate code	MSC-C-54698	24/02/2023	23/02/2026
ASC Certificate code	ASC-C-00751	24/02/2023	23/02/2026
MSC License code	LL002751		
MSC License status	Active		
ASC License Code	LLA0895		
ASC License status	Terminated		
Address / Location	Halkade 48, IJmuiden, 1976 DC, NETHERLANDS		
Contact information	Phone: +31 31 255 512796 Email: info@waasdorp.nl		
CoC Contact Person 1	Name: Nico Waasdorp Title: Dhr Phone: +31 255-512796 Mobile: +31 6-20609831 Email: info@waasdorp.nl Address: Halkade 48, IJmuiden, 1976 DC, NETHERLANDS		
Total sales value per year (certified & non-certified seafood)	2027201		
Currency of sales value	Euro		
Volume handled per year (metric tonnes: certified & non-certified)	9.7 _ 800		
Number of employees	11		
Organisation description	<p>Eco seafood was established in 2014 as trading name the company is fully privately owned by Mr. N. Waasdorp. And trade company part of 'Zeevisgroothandel N.Waasdorp B.V.'. The product flow is purchasing of fresh fish and fish products and sales of products. The following processes have been described : Purchasing, Quality control incoming goods, storage, sales, distribution. eleven staff members involved in the daily operations. The turnover for MSC products since 01-01-2025-01-12-2025 approx 2 milj Euro the turnover of All fish products products sold by Ecoseafood and trading companies. No sub contractors used. The risk of substitution is minimal due to restricted procedures. The reason for certification is that the ECO Seafood are aiming for the market of sustainable fisheries and clients are more aware of sustianable fish and fish products. Trade company name Zeevishandel N. Waasdorp B.V. for MSC & ASC activities and also use the tradename covered bij Zeevishandel N. Waasdorp B.V. as registered at the chamber of commerce (Nettovismarkt / Eco Seafood/ Fish& Seafood/ Viskoop. NI.)</p>		

Food Safety Certifications

Site name / Subcontractor	GFSI recognised scheme/ ISO 22000 certification	Reference / certificate number	Certificate validity checked	Other food certifications held (If applicable)
Eco seafood BV	None held	HACCP cert	Yes	HACCP for sales organisation

1.2 Organisation Scope

Organisation's main activity	Trading Fish (Buying/Selling)
Activities	Restaurant / Takeaway to Consumer, Retail to consumer, Storage
Subcontracted (Off-site) activities	No subcontracted activities (excludes transportation)
MSC Species	Albacore tuna (<i>Thunnus alalunga</i>) - MSC, Atlantic cod (<i>Gadus morhua</i>) - MSC, Atlantic herring (<i>Clupea harengus</i>) - MSC, Atlantic mackerel (<i>Scomber scombrus</i>) - MSC, Atlantic razor clam (<i>Ensis leei</i>) - MSC, Blue mussel (<i>Mytilus edulis</i>) - MSC, Cockle (<i>Cerastoderma edule</i>) - MSC, Common sole (<i>Solea solea</i>) - MSC, Deep-water Cape hake (<i>Merluccius paradoxus</i>) - MSC, European flat oyster (<i>Ostrea edulis</i>) - MSC, European pilchard(=Sardine) (<i>Sardina pilchardus</i>) - MSC, European plaice (<i>Pleuronectes platessa</i>) - MSC, Golden redfish (<i>Sebastes marinus / Sebastes norvegicus</i>) - MSC, Haddock (<i>Melanogrammus aeglefinus</i>) - MSC, Pacific cupped oyster (<i>Crassostrea gigas</i>) - MSC, Pacific Halibut (<i>Hippoglossus stenolepis</i>) - MSC, Saithe(=Pollock) (<i>Pollachius virens</i>) - MSC, Sockeye salmon (<i>Oncorhynchus nerka</i>) - MSC, Walleye pollock (<i>Gadus chalcogrammus = Theragra chalcogramma</i>) - MSC, Yesso scallop (<i>Mizuhopecten yessoensis</i>) - MSC
ASC Species	Arctic Char (<i>Salvelinus alpinus</i>) - ASC, Atlantic Salmon (<i>Salmo salar</i>) - ASC, European seabass (<i>Dicentrarchus labrax</i>) - ASC, Giant tiger prawn (<i>Penaeus monodon</i>) - ASC, Gilthead seabream (<i>Sparus aurata</i>) - ASC, Pacific cupped oyster (<i>Crassostrea gigas</i>) - ASC, Rainbow Trout (<i>Oncorhynchus mykiss</i>) - ASC, Whiteleg shrimp (<i>Penaeus vannamei</i>) - ASC, Yellowtail amberjack (<i>Seriola lalandi</i>) - ASC

1.3 Labour COC Eligibility Requirements

Please list the labour audit programs held by the organisation and associated sites and subcontractors (where applicable). N/A

Does the certificate holder, include an entity that has been convicted for a forced or child labour violation in the last 2 years? No

Does the applicant or certificate holder declare any association with entities that have been convicted for a violation of law on forced or child labour in the last two years? No

Does the organisation have one or more of the following specified in their scope? Contract processing, Manual off-loading, Packing or repacking, Processing primary, Processing secondary, Processing preservation, Processing other, Use of subcontractor? No

Please select how the organisation or any of its sites, and / or subcontractors meet the eligibility criteria for Labour Social Policy Requirements Exempt due to specified activities not in organisation scope

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Actions and evidence taken to demonstrate compliance through submission of reporting templates / self-assessments (If applicable) N/A

Actions and evidence taken to demonstrate compliance to an MSC recognised third-party labour audit program (s) (If applicable) N/A

Does the organisation meet the Labour CoC eligibility requirements Yes

1.4 ASC CoC eligibility requirements

Please select how the organisation meets the food safety eligibility requirement for ASC CoC certification.
Exempt due to size of organisation

Does the organisation meet the ASC CoC Certification eligibility Yes

Evidence used to confirm eligibility / ineligibility Company takes ownership of ASC product and have conducted self assessment , They have a robust system which is covered by a CoC handbook covering checks on certification of suppliers, purchasing process, Traceability , segregation of product , label control, Internal checks and audits, supply chain agreements

2.0 AUDIT DETAILS

2.1 General details

Conformity Assessment Body (CAB)	Intertek Danmark ApS
Audit Standards	ASC CoC Module v1.3, MSC CoC Standard Default (Single Site) v5.1
Audit type	Re-certification audit
Audit frequency	12 Months

2.2 Site details

Primary site	
Site name	Eco Seafood (N.Waasdorp BV)
Address:	Halkade 48, IJmuiden, 1976 DC, NETHERLANDS
Assigned activities	Restaurant / Takeaway to Consumer, Retail to consumer, Storage, Trading Fish (Buying/Selling)
Audit date(s) & time	Date 03/12/2025 From: 0830 To: 1500
Audit duration	6 hrs 30 mins
Auditor	Jan van Sark
Audit delivery	On-Site
Announcement status	Aangekondigd

3.0 AUDIT RESULTS

3.1 Summary Of Audit Results / Findings

Non-conformance detail	Number raised
Major non-conformities	0
Minor non-conformities	0
Observations	0

3.2 Certification Decision

Standard	Certificate decision	Certification Status	Reason for change	CAB Decision Making Entity -Name	Comments / additional information	Certificate change date
ASC CoC Module v1.3	Maintain certificate	Certified	CAB's decision-making entity recommends certification	Lucy Pearce		07/03/2024
MSC CoC Standard Default (Single Site) v5.1	Maintain certificate	Certified	CAB's decision-making entity recommends certification	Lucy Pearce		07/03/2024

3.3 Certificate suspensions raised over the last 3 years

No certificate suspensions raised over the last 3 years

3.4 Non-conformities raised at previous audit

None were identified or raised

3.5 Non-conformities raised at latest audit

No Non-Conformities raised at latest audit

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3.6 Audit Attendance & Interviews

Site / Subcontractor: Eco Seafood (N.Waasdorp BV)

First Name	Last Name	Role or Job Title	Opening Meeting	Document Review	Site Tour	Closing Meeting	Interview	Interview topics	Interview Comments (Summary of responses)
Nico	van Waasdorp	Owner Director	<input checked="" type="checkbox"/>	MSC requirements	Excellent knowledge of sustainable fishery and MSC CoC standards, He is also a teacher for fishery.				
Nic	van Waasdorp	Operations director	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sales, Purchasing , Full Chain of Custody requirements were operations in shop explained and Nic has very good activities	knowledge of sustainability and Chain of Custody
Anna	Janus	Sales	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sales and storage	Good knowledge of products sold and MSC CoC requirements (such as segregation and storage of certified products)
Sandra	Smits	Back office manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	MSC & ASC administration	Excellent knowledge of MSC CoC requirements on Mass balance records and traceability

3.7 Traceability Tests

Site name: Eco Seafood (N.Waasdorp BV)

Product name
Golden redfish

Product tested: description (eg pack size), product form (chilled, frozen or ambient)
Golden redfish fillets 120gr+ MSC

Species: a list of all species found in the product
Sebastes norvegicus

Traceability documents reviewed

Document Reference	Document (e.g., dispatch note, purchase invoice...)	Explanation (describe how codes or documents link product at different steps)
A	Sales invoice	Sales invoice to client is linked by unique order number PXSD7JUSTZY8 , Quantity ordered 18KG and Product code 15641 Product name Roodbaarsfilet Vers MSC
B	Delivery note	Delivery note to client is linked by unique order number PXSD7JUSTZY8 , Quantity ordered 18KG and Product code 15641 Product name Roodbaarsfilet Vers MSC
C	Order customer	Order placed by client in online digital system which is linked by unique order number PXSD7JUSTZY8 , Quantity ordered 18KG and Product code 15641 Product name Roodbaarsfilet Vers MSC
D	Invoice supplier	Invoice received from supplier for supply Roodbaarsfilet 120gr + MSC link with delivery note and description quantity prod code 05449 / packing list L2310393 NL-EG 6144
E	Delivery note supplier	Delivery note received from supplier for supply Roodbaarsfilet 120gr + MSC link with invoice 849492 and ordernumber 694616 description quantity prod code 05449 / packing list L2310393/NL-EG 6144
F	Order confirmation supplier	Order confirmation received from supplier for supply Roodbaarsfilet 120gr + MSC link with ordernumber 694616 description quantity prod code 05449 / packing list L2310393/NL-EG 6144
G	Order to supplier	Order (Email) to supplier for supply Roodbaarsfilet 120gr + MSC link with ordernumber 694616 description quantity prod code 05449 / packing list L2310393/NL-EG 6144

Descriptions of how traceability is maintained: a brief description of the traceability system , how data is recorded (electronic or paper) and any special circumstances.

Traceability tested by selecting random order data is recorded in ERP management system and online sales management system they also have hard copy data available, such as delivery note, order . Also E mail traffic is available with suppliers and customers.

Time taken to complete the traceability test by organisation
01hrs 00mins

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Outcome of traceability test

Complete

Product name

ASC Salmon t

Product tested: description (eg pack size), product form (chilled, frozen or ambient)

ASC salmon fillet trim C4-5 Chilled

Species: a list of all species found in the product

Salmon salar

Traceability documents reviewed

Document Reference	Document: examples include, dispatch note, purchase invoice etc.	Explanation: a clear description of how documents or codes link the product at different steps
A	Sales invoice	Sales invoice to client is linked by unique order number S9WNTJX6U491 , Quantity ordered 9,30 KG and Product code 25201 Product name Zalmfilet ASC vers
B	Delivery note	ales invoice to client is linked by unique order number S9WNTJX6U491 , Quantity ordered 9,30 KG and Product name Zalmfilet ASC vers
C	Order customer	Order received from client is linked by unique order number S9WNTJX6U491 , Quantity ordered 6 kg delivered 9,30 KG and Product code 25201 Product name Zalmfilet ASC vers
D	Invoice supplier	Sales invoice received from supplier is linked by unique order number 202508216 linked to customer number 2604042 Waasdorp BV , Quantity ordered 95,96 KG and Product name Zalmfilet ASC vers
E	Delivery note supplier	Delivery note received from supplier is linked by unique item number 122840 linked to customer number 2604042 Waasdorp BV , Quantity delivered 133,86 KG and Product name Zalmfilet ASC vers
F	Order to supplier	Order for salmon is placed via whats app requesting 8 boxes of salmon fillets

Descriptions of how traceability is maintained: a brief description of the traceability system , how data is recorded (electronic or paper) and any special circumstances.

Traceability is available in Hard copy file and within digital ERP management system and purchasing system in one all records and data is available on e mail data also.

Time taken to complete the traceability test by organisation

01hrs 00mins

Outcome of traceability test

Complete

3.8 Input / Output Reconciliation

Site / Subcontractor: Eco Seafood (N.Waasdorp BV) Product: Saith/Pollock

Product Details

Certification scheme of product	MSC
Species	Pollachius virens
Start Date	01/01/2025
End Date	03/12/2025
Product Unit	KG
'Total Product Weight' OR 'Seafood Ingredient Only'	Seafood Ingredient Only

Yield Calculations

A) Raw material – Stock at start date	0.00
B) Raw material – Stock purchased or received in period	175.00
C) Raw material – Stock sold during period	175.00
D) Raw material – Stock used for processing	0.00
E) Raw material – Stock at end date	0.00
F) Processing – Stock of processed product at start date	0.00
G) Processing – Processed product produced during period	0.00
H) Processing – Processed product sold or dispatched during period	0.00
I) Processing – Stock of processed product at end date	0.00
J) Processing – Stock of partially processed product at end date	0.00

Raw Material / Processing Data

K) Raw material: Total in = (A + B)	175.00
L) Raw material: Total out = (C + D + E)	175.00
M) Raw material: Difference = (K – L)	0.00
N) Processing: Processed product inputs from start date = (F + G + J)	0.00
O) Processing: Processed product sold and stored at end date = (H + I)	0.00
P) Processing: Difference = (N – O)	0.00
Q) Conversion Rate (Yield). Calculated as a percentage of G/D.	0,00%

Weight Gains / Losses

R) Approximate % weight gains	0,00%
S) Approximate % weight losses	0,00%
T) Approximate % increase in yield due to added weight gains and losses: = (R-S)	0,00%
U) Volume of raw material converted to a non-certified status	111,00
V) Volume into processing then converted to a non-certified status	0,00
W) Volume of processed product then converted to a non-certified status	0,00

Explanation of processing weight gains (e.g., glazing)

No processing there for not applicable

Explanation of processing weight losses (e.g., drying, filleting)

No processing there for not applicable

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Justification of conversion rate (if relevant)

No processing no conversions there for not applicable

Site / Subcontractor: Eco Seafood (N.Waasdorp BV) Product: Salmon

Product Details

Certification scheme of product	ASC
Species	Salmo salar
Start Date	01/01/2025
End Date	03/12/2025
Product Unit	KG
'Total Product Weight' OR 'Seafood Ingredient Only'	Seafood Ingredient Only

Yield Calculations

A) Raw material – Stock at start date	0.00
B) Raw material – Stock purchased or received in period	6,109.00
C) Raw material – Stock sold during period	6,109.00
D) Raw material – Stock used for processing	0.00
E) Raw material – Stock at end date	0.00
F) Processing – Stock of processed product at start date	0.00
G) Processing – Processed product produced during period	0.00
H) Processing – Processed product sold or dispatched during period	0.00
I) Processing – Stock of processed product at end date	0.00
J) Processing – Stock of partially processed product at end date	0.00

Raw Material / Processing Data

K) Raw material: Total in = (A + B)	6,109.00
L) Raw material: Total out = (C + D + E)	6,109.00
M) Raw material: Difference = (K – L)	0.00
N) Processing: Processed product inputs from start date = (F + G + J)	0.00
O) Processing: Processed product sold and stored at end date = (H + I)	0.00
P) Processing: Difference = (N – O)	0.00
Q) Conversion Rate (Yield). Calculated as a percentage of G/D.	0,00%

Weight Gains / Losses

R) Approximate % weight gains	0,00%
S) Approximate % weight losses	0,00%
T) Approximate % increase in yield due to added weight gains and losses: = (R-S)	0,00%
U) Volume of raw material converted to a non-certified status	5 966,00
V) Volume into processing then converted to a non-certified status	0,00
W) Volume of processed product then converted to a non-certified status	0,00

Explanation of processing weight gains (e.g., glazing)

No Processing not applicable

Explanation of processing weight losses (e.g., drying, filleting)

No processing not applicable

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Justification of conversion rate (if relevant)

No conversions on product not applicable

Site / Subcontractor: Eco Seafood (N.Waasdorp BV)

Product: Golden redfish

Product Details

Certification scheme of product	MSC
Species	Sebastes norvegicus
Start Date	01/01/2025
End Date	18/11/2025
Product Unit	kg
'Total Product Weight' OR 'Seafood Ingredient Only'	Seafood Ingredient Only

Yield Calculations

A) Raw material – Stock at start date	0.00
B) Raw material – Stock purchased or received in period	329.00
C) Raw material – Stock sold during period	329.00
D) Raw material – Stock used for processing	0.00
E) Raw material – Stock at end date	0.00
F) Processing – Stock of processed product at start date	0.00
G) Processing – Processed product produced during period	0.00
H) Processing – Processed product sold or dispatched during period	0.00
I) Processing – Stock of processed product at end date	0.00
J) Processing – Stock of partially processed product at end date	0.00

Raw Material / Processing Data

K) Raw material: Total in = (A + B)	329.00
L) Raw material: Total out = (C + D + E)	329.00
M) Raw material: Difference = (K – L)	0.00
N) Processing: Processed product inputs from start date = (F + G + J)	0.00
O) Processing: Processed product sold and stored at end date = (H + I)	0.00
P) Processing: Difference = (N – O)	0.00
Q) Conversion Rate (Yield). Calculated as a percentage of G/D.	0,00%

Weight Gains / Losses

R) Approximate % weight gains	0,00%
S) Approximate % weight losses	0,00%
T) Approximate % increase in yield due to added weight gains and losses: = (R-S)	0,00%
U) Volume of raw material converted to a non-certified status	247,00
V) Volume into processing then converted to a non-certified status	0,00
W) Volume of processed product then converted to a non-certified status	0,00

Explanation of processing weight gains (e.g., glazing)

No processing conducted there for not applicable

Explanation of processing weight losses (e.g., drying, filleting)

No processing conducted there for not applicable

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Justification of conversion rate (if relevant)

No conversion conducted on product there for not applicable

3.9 Checklist Questions

Key

Ja, Pass 

Geen 

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Site Audits

Site name: Eco Seafood (N.Waasdorp BV)

Eligibility Questions

A.	The CAB has confirmed that the client, has continued eligibility for CoC certification.	
Evidence	<i>The company / beneficial owner, leadership do or have not conducted any of the activities or have been involved in as stated in 6.2.8.1 ASC_COC module v1.1 page 13 I to VI</i>	
	<i>The company fully comply to the CoC standards and operates as single site. Company take legal ownership of certified products which they trade.</i>	
B.	The auditor has confirmed that client continues to meet ASC eligibility requirements, that is GFSI recognised scheme certification for processors and packers, with exemption for small businesses	
Evidence	<i>Not applicable scope Trading (buying and selling fish), exempt due to size of company</i>	
C.	The auditor has checked and confirmed that the organisation has completed all the relevant MSC social requirements under labour eligibility	
Evidence	<i>Self assessment conducted, and reviewed and endorsed during the audit. signed and dated 04-02-2025, note company is located in low risk area, Company comply to the ILO regulations</i>	
D.	The client has confirmed that it has NO association with entities that have been convicted for a violation of law on forced or child labour in the last two years?	
Evidence	<i>Director confirmed that they have NO association with entities that have been convicted for a violation of law on forced or child labour.</i>	

Filtering Questions

1	Has there been a change in the organisation's scope, sites, suppliers, subcontractors, or contact person since the last audit?	
Evidence	<i>Company have moved up the road and have informed Intertek by E mail. New Adress Halkade 48 1976 DC IJmuiden The Netherlands</i>	
2	Does the organisation use or wish to use the MSC or ASC label or other trademarks on certified products?	
Evidence	<i>Logo licence established checked and found to be in compliance</i>	
3	Does the organisation use non-certified seafood ingredients in any MSC and/or ASC labelled product?	
Evidence	<i>No mixing of certified and non certified products</i>	

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4	Does the organisation handle or intend to handle under-assessment product?	✘
5	Does the organisation use subcontractors to handle certified products? (this includes transport, storage, processing, etc.)	✘
6	Does the organisation use contract processors for certified products or do they carry out contract processing?	✘
7	Since the previous audit, has the MSC contacted the organisation requesting any traceability or purchase/ sale records?	✘
8	Since the previous audit, has the organisation had any product authentication or other conformity testing (eg. DNA) carried out by the MSC?	✘
Question	Is ASC in scope of this audit?	✔
Question	Is Seaweed in scope of this audit?	✘

Principle 1 - Certified products are purchased from certified suppliers

Clause 1.1	The organisation shall have a process in place to ensure that all certified products are purchased from certified suppliers, fisheries, or farms.	✔
Evidence	<i>The organisation have a process to ensure that all certified products can only be purchased from certified suppliers, fisheries or farm. They are a trading company and purchase MSC and ASC certified products for customers and sales over the counter in the shop they have. They have a dedicated suppliers List , suppliers are visited on regular basis. They have a procedure for incoming goods and they check each schipment on MSC & ASC CoC registration number on the website of MSC and ASC. Objective evidence recorded and witnessed during audit. Zeevishandel N. Waasdorp B.V. / trading companies ECO SEAFOOD have several suppliers for their MSC & ASC products. Mr. N. Waasdorp is the responsible purchaser within the company. They place a order by email or by phone to the suppliers. Orderconfirmation is sent to suppliers. The suppliers are registered in he ERP management system and checked on regular basis on the websites. Mrs.S. Smits is responsible for checking and maintaining the ERP management system and check that suppliers are certified. MSC and ASC websites are used to verify validity of certificate. Witnessed that Mr. N. Waasdorp was able to check certificates . Hard copy of suppliers certificates are also avaiable</i>	
Clause 1.1.2	Organisations that buy directly from ASC farms, including when a new farm supplier is added, shall check the starting point of CoC and confirm there is no gap in CoC certification coverage between the point where the farm certification ends and their point of purchase as first buyer in the supply chain.	⬇
	1.1.2.a If such a gap is identified and left unaddressed, the certified chain of custody is broken and the organisation shall not sell affected products as certified.	
Evidence	<i>ECO Seafood do not purchase directly from ASC farms there for not applicable</i>	
Clause 1.1.3	Organisations that buy directly from ASC farms, including when a new farm supplier is added, shall check factors that may affect eligibility of product to be sold as certified.	⬇
Evidence	<i>ECO Seafood do not purchase directly from ASC farms there for not applicable</i>	
Clause 1.2	Organisations handling physical products shall have a process in place to confirm the certified status of products upon receipt	✔

Evidence

They have a dedicated process flow and procedure / workinstruction covering control of incoming products at receipt. The organisation have a process to confirm the certified status of products upon receipt.

They have a procedure for incoming goods and they check each shipment on MSC & ASC CoC registration number which is mentioned on the delivery notes. and check labels. If product can not be identified at QC incoming goods they are placed in Quarentine area and labeled Quality Control required. Supplier is informed that received order/product does not conform to the purchase order and a email is sent. The Nonconforming products are returned or identified as non certified. Mr. N. Waasdorp was interviewed and explained the process and labels used when Nonconforming products are received at ECO Seafood IJmuiden.

Clause 1.3	Organisations with certified products in stock at the time of the initial certification audit shall be able to demonstrate that these products were purchased from a certified supplier, fishery or farm, and comply with all relevant sections of the CoC Standard before they can be sold as certified.	↓
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Evidence *Not applicable recertification*

Principle 2 - Certified products are identifiable

Clause 2.1	Certified products shall be identified as certified at all stages of purchasing, receiving, storage, processing, packing, labelling, selling and delivering, except for sales invoices to final consumers.	✓
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Evidence *For organisations handling seaweed, certified products shall further include the product identification category to which they belong at all stages. Certified products can be identified as certified at all stages of purchasing, receiving, storage, selling. All products which are certified are identifiable MSC/ASC acronym . Checked during traceability. tests*

Clause 2.2	If products are sold as certified, they shall be identifiable as certified and for seaweed products shall include the product identification category to which they belong on the line item of the related invoice, unless all products on the invoice are certified, except for sales invoices to final consumers.	✓
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Evidence *For organisations handling certified seaweed, the line item of the related invoice shall further include the product identification category to which they belong. The organisation can show that all products sold as certified are identified on the line item of the invoice, or if all products on the invoice are certified, the identification is on the line item or whole invoice. Checked outgoing sales invoice number 202211549 & 202511346 ASC & MSC invoice number to De dakkas BV and Cafe Binnenvisser (As part of traceability tests)*

Clause 2.3	The organisation shall operate a system that ensures packaging, labels, menus and other materials identifying products as certified can only be used for certified products.	✓
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Evidence *There is a system that ensures packaging, labels, and other materials identified as certified can only be used for certified products. Process of labling is controlled by trained staff. Amount of labels is printed as per outgoing packed quantity and checked by N. Waasdorp and linked to Customer order ! linked by lot number and articale number. Checked and witnessed printing of labels , this is done during weighing and packing of products. Process was explained by N. Waasdorp. All products received at Zeevishandel N. Waasdorp B.V. (ECO SEAFOOD) (have labels as required). The products are placed in a dedicated area in the small cold store for certified products showing ASC Logo and MSC Logo and ECO Logo. The products and checked on correct labels and identification labels/lotnumbers in reference to delivery notes. Mentioning MSC or ASC. Standard procedure for all products stored in the warehouse.*

Clause 2.3.1 Certified products shall not be mislabelled by species 

Evidence *The organisation has a process to ensure that certified products are not mislabelled by species. Niek Waasdorp is responsible for labels and control of the labels in relation with the outgoing orders. All labels comply to EU directive. Interviewed Mr. Niek Waasdorp and Johan van der Lugt They have a dedicated printer in shop area and at weighing station. QC control in place.*

Clause 2.3.2 Certified products shall not be mislabelled by catch area or origin, where this is identified. 

Evidence *Origin or catch area are identified on products, the organisation has a process to ensure that certified products are not mislabelled by origin or catch area. This is controlled by Niek Waasdorp and staff they are responsible for labels design and verification of requirements in relation MSC / ASC farm location and EU directives for product labels. procedure established Chain of Custody management system. It is also checked by QC inspection (Niek Waasdorp)*

Clause 2.4 The organisation shall only promote products as certified or use the MSC or ASC label or other trademark(s) if it has been granted approval to do so under the terms of the licence agreement (ecolabel@msc.org). 

Evidence *For organisations handling seaweed, separate approval is required under the terms of the Seaweed Partnership Agreement (ecolabel@msc.org). Eco Licence agreement established signed copy in file signed by Mr. N. Waasdorp*

Principle 3 - Certified products are segregated

Clause 3.1 There shall be no substitution of certified products with non-certified products 

Evidence *The organization maintains clear segregation of certified products from non-certified products to ensure traceability and integrity throughout the supply chain. Segregation is implemented through physical separation, distinctive storage areas for ASC and MSC products. Documentation and procedures are in place to verify that only products meeting scheme requirements are labelled and claimed as certified."*

Clause 3.2 Certified and non-certified products shall not be mixed if the organisation wishes to make a claim about these certified products, except: if 3.2.1 applies. 

Evidence *The organization ensures that certified and non-certified products are not mixed when making claims about the certified products. Segregation is maintained through appropriate storage, handling, and documentation procedures.*

Clause 3.3 Products certified against different recognised certification schemes that share the CoC Standard shall not be mixed if the organisation wishes to sell the product as certified, unless: 

Evidence *a. The organisation has specific permission from MSC, or
b. The same product is certified against multiple recognised certification schemes that share the CoC Standard.
There are no risks for potential mixing of products certified under different recognised schemes. They have clear segregation procedures, incoming goods quality control check and identify products and segregate products. Interviewed Mr. N. Waasdorp jr and Mr. D. de Groot responsible for QC checks. All products are labled when received at incoming goods.*

Principle 4 - Certified products are traceable and volumes are recorded

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Clause 4.1	The organisation shall have a traceability system that allows:	✓
	a. Any product or batch sold as certified to be traced back from the sales invoice or point of serving to a certified supplier. b. Any products identified as certified upon receipt to be traced forward from point of purchase to point of sale or serving.	
Evidence	<i>The traceability system is sufficient to allow tracing of certified products from point of Sale back to the certified supplier. Verification conducted during traceability tests. Traceability test conducted on MSC product and ASC product.</i>	
Clause 4.2	Traceability records shall be able to link certified product at every stage between purchase and sale, including receipt, processing, transport, packing, storage, dispatch and/or serving.	✓
Evidence	<i>Traceability records are sufficient to link certified product at every stage between purchase and sale. Verification conducted on lotnumbers and data in software application for bookkeeping. This is also A REQUIREMENT OF THE DUTCH FOOD INSPECTORATE NVWA</i>	
Clause 4.3	Records of certified products shall be accurate, complete, and unaltered.	✓
Evidence	<i>Records of certified products are accurate and unaltered and archived and complete. Managed and controlled by Mrs . S. Smits, back office manager</i>	
Clause 4.3.1	Where records are changed, these changes shall be clearly documented including the date and name or initials of the person making the changes.	✓
Evidence	<i>Procedure for document and records in place covering revision and amendement controls , found within the CoC manual handbook</i>	
Clause 4.4	The organisation shall maintain records that allow volume calculation of certified product.	✓
Evidence	<i>Maintained by administration / back office showing requirements on volumes of certified product (ERP management)</i>	
Clause 4.4.1	Sites selling to or serving to final consumers shall maintain all records of volumes purchased and received.	✓
Evidence	<i>All covered in ERP software application</i>	
Clause 4.4.2	The organisation shall submit to ASC the data requested at the frequency and in the format specified by ASC.	✓
Evidence	<i>Orgonistion will submit records and data as requested in the format as specified by ASC.</i>	
Clause 4.4.3	If seafood is purchased as ASC certified but then converted to a non-certified status (and will never be sold as certified), the organisation shall provide access to records of such converted products as needed for investigations.	✓
Evidence	<i>Orgonistion will provide records and data as requested in the format as specified by ASC. Managed by Mrs. S. Smits</i>	
Clause 4.5	If processing or packing/repacking occurs, records shall allow conversion rates for certified outputs from certified inputs over any given batch or time period to be calculated	↓
Evidence	<i>No processing or packing/repacking there for not applicable</i>	
Clause 4.5.1	Conversion rates for processing of certified products shall be justifiable and accurate	↓
Evidence	<i>No processing or packing/repacking there for not applicable</i>	
Clause 4.6	The organisation shall only sell as certified the products covered by its scope of certification	✓

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Evidence *They only sell ASC and MSC products which are in the scope If products are not identifiable as certified they are sold as non certified product.*
Sock-red salmon/Oncorhynchus nerka
Clupea harengus / Hering
Gadus morhua/Cod
Cockle/Cerastoderma edule
Yesso scallop/Placopecten yessoensis
Golden redfish/Sebastes norvegicus
Sebastes marinus
Pacific cupped oyster/Crassostrea gigas
European plaice/Pleuronectes platessa
Albacore tuna/Thunnus alalunga
Haddock/Melanogrammus aeglefinus
Atlantic Salmon/Salmo salar
Pacific Halibut/Hippoglossus stenolepis
European flat oyster/Ostrea edulis
Bleu mussel/Mytilus edulis
Deepwater- Cape hake/Merluccius capensis, M.paradox
Walleye pollock/Gadus chalcogrammus=Theragra chalcogramma
European pilchard/Sardina pilchardus
Sole/Solea solea
Mackerel/Scomber scombrus
Ensis directus
Rainbow Trout / Oncorhynchus- My kiss Whiteleg shrimp/Litopenaeus vanmaei
Giant tiger prawn/Penaeus monodon
Vongole Veraci/ Tapes semidecussatus
Saith/Pollachius virens/Pollok
European seabass/Dicentrarchus labrax
Gilthead seabream/Sparus aurata
Pacific Oyster/Crassostrea gigas
Yellowtail amberjack/Seriola lalandi,
Artic char/ Salvelinus

Principle 5 - Organisations management system

- Clause 5.1.1** The organisation shall operate a management system that is effective in addressing all requirements in this Standard. 
- Evidence** *The organization operates a management system that addresses all of the requirements in the CoC Standard. The company has a documented MSC handbook. It covers the following principal:*
- Principal one is applicable and covered in the handbook
- Principal 2; products are identifiable from intake and despatch
- Principal 3; there is a segregation procedure in place and comply with MSC requirement also for ASC products special area
- The company has a traceability procedure in place and the system can calculate the mass-balance for any patch.
- Principal 5 has been covered within a revised procedure and completed within the established manual checked and endorsed.
- Clause 5.1.2** The organisation shall ensure that responsible personnel are trained and competent in order to ensure conformity with this Standard. 

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Evidence *All responsible personnel are adequately trained and competent in order to ensure conformity with the CoC standard. Small team Excellent procedures and controls in place. Included are training of staff in relation to Chain of Custody processes. Training is conducted on annual basis as required.. training attendance record reviewed and endorsed. Mr. N. Waas is responsible for all training given within the company. This includes MSC Chain of Custody training. Registration dated 03-10-2025 was conducted by Mr. N. Waasdorp. Training materials were made available during the audit Excellent materials*

Clause 5.1.3 The organisation shall maintain records that demonstrate conformity with this Standard for a minimum of 3 years, or for the full duration of the certified products' shelf life if longer than 3 years 

Evidence *Records are stored on ERP management system and back ups and in hard copy according to Dutch law and regulations. Checked by dutch inspectorate for food safety. All data and records are archived/stored for a ten years. Checked archive and old random selectde invoice dated 05-11-2022*

Clause 5.1.4 The organisation shall appoint an individual ("CoC contact person") who will be responsible for all contact with the CAB and for responding to any requests for documentation or information related to conformity with this Standard. 

Evidence *Mr. N. Waasdorp and second contact Mrs S.Smits office manager are both appointed as MSC & ASC contact persons for ECO seafood B.V.*

Clause 5.2.1 The organisation shall inform their CAB in writing or by email within 10 days of the following changes: 

- a. New CoC contact person within the organisation.
- b. Certified products received from a new certified supplier, fishery, or farm.
- c. New certified species received.

Evidence *This is covered in the CoC manual and conducted when required*

Clause 5.2.1.1 For ASC CoC, the organisation shall have an effective process to inform their CAB within two (2) days when any of the following apply: 

(a) if their GFSI-recognised or ISO 22000 certification becomes invalid (if the organisation is a processor or packer and they are not exempt based on size).

(b) if a court case or other legal action related to the scope of the CoC Standard arises.

(c) of becoming aware that they, or their products, are not in conformance with any relevant applicable laws, regulations, ASC standards and/ or requirements.

Evidence *This is covered in the CoC manual and conducted when required*

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Clause 5.2.2	The organisation shall receive written approval from their CAB before making any of the following changes: a. Undertaking a new activity with respect to certified product that is not already included in the scope of certification. b. Extending the scope of CoC to sell or handle products certified against different recognised certification schemes that share the CoC Standard. c. Using a new subcontractor that does contract processing or repacking of certified products. d. Handling under-assessment fish if the organisation is part of the client group of a fishery being assessed or the same legal owner as a farm being audited. e. Adding or changing a site address or company name.	✓
Evidence	<i>Company have submitted a email covering the change of address of the company reviewed and endorsed by auditor</i>	
Clause 5.3.6	The organisation shall not knowingly ship or receive product transported on, or received from vessels listed on Regional Fisheries Management Organisations (RFMO) blacklists	✓
Evidence	<i>They are aware but are not responsible for shipments it is the owners responsibility</i>	
Clause 5.4.1	The organisation shall have a process for managing non-conforming product that includes the following requirements: a. Immediately cease to sell any non-conforming product as certified, until the certified status has been verified in writing by the CAB. b. Notify the CAB within 2 days of detecting the non-conforming product and provide the CAB with all necessary information to verify the origin of the non-conforming product. c. Identify the reason the product is non-conforming and implement measures to prevent re-occurrence where necessary. d. For any non-conforming product that cannot be verified as coming from a certified source, re-label or repack this product to ensure it is not sold as certified. e. If non-conforming product has already been sold or shipped as certified, notify all affected customers (excluding final consumers) within 4 days of detecting the issue i. This communication shall include the circumstances of the non-conforming product and all details of the affected products or batch(es) ii. Records of notifications as per 5.4.1.e.i shall be maintained.	✓
Evidence	<i>The organisation aware of how they need to handle non-conforming product. They have a process that covers all points in 5.4.1. Non-conforming product procedure in place covers all the requirement. Covered by HACCP management systems.</i>	
Clause 5.4.2	If products are non-conforming, the non-conforming product process shall be followed.	✓
Evidence	<i>Procedure for non-conforming product is established and followed when required</i>	

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Clause 5.5.2.1	For ASC CoC, the organisation shall allow MSC or its designated agents, ASC or its designated agents, the CAB and/ or the accreditation body to collect samples of seafood from certified sources or other substances for the purposes of product authentication testing or verification of conformity.	✓
Evidence	<i>Eco Seafood allow and give all organisation the authority to collect samples of seafood for product authentication testing or verification of conformity.</i>	
Clause 5.7.1	The organisation shall meet the MSC Labour Eligibility Requirements.	✓
Evidence	<i>Organisation is not required to meet the MSC labour Eligibility requirements due to size and scope. Note Self assessment has been conducted</i>	
Clause 5.7.2	For ASC CoC, the organisation shall meet the ASC CoC Eligibility Requirements.	✓
Evidence	<i>The organisation meets the CoC Eligibility requirements as it does not conducted any criteria as mentioned as ineligibility mentioned in clause 6.2.8.1 Part B (CoC Certification Requirements v3.1)</i>	
Clause 5.7.2.1	For ASC CoC , the organisation shall meet the food safety eligibility requirement after 30 May 2024 (where applicable).	↓
Evidence	<i>Exempt due to size and scope of activities</i>	
Clause 5.8.1	The organisation shall maintain a food fraud vulnerability assessment (FVA) procedure that covers farmed seafood products including an up-to-date intervention plan.	✓
Evidence	<i>They have a risk assessment and procedure for food fraud vulnerability covered in the Food safety management as an appendix. (HACCP/CoC handbook)</i>	

Additional Questions

	Are there other CoC certified companies registered at the same address? (if yes, please list the CoC codes)	✗
	Were there any signification deviations from the audit plan? (If yes, please provide reasons in the evidence box below)	✗
Evidence	<i>No outstanding non-conformities There for not applicable</i>	
	Were there any issues that affected or had an impact on the audit?	✗
Evidence	<i>(If yes, please describe the issues and impact in the evidence box) No issues which affected or had an impact on the audit thereffor not applicable</i>	

4.0 APPENDICES

4.1 Audit Planning

Surveillance frequency criteria

Question	Answer
Is 100% of the seafood handled at all sites certified?	No
Does the client only conduct trading activities and not use any non-certified contract processors or packers to handle certified product (contract transport and storage is permitted)?	Yes
Does the client only handle certified product in sealed boxes or containers and not repack, process, or alter sealed boxes in any way?	No

Surveillance frequency 12 Months

Rationale for surveillance frequency Their is also non certified product on site there for 12 months surveillance cycle is required

Other factors increasing client risk profile (specify, if applicable) N/A

Do any of the sites meet the remote audit criteria as per CoC CR 7.1.6.1 & 11.3.3? No

List of sites that qualify for remote audits (if applicable) N/A

Rationale for onsite audit where remote audit allowed (if applicable) Remote audit not applicable

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4.1 Supplier List

Supplier	MSC Certificate / Fishery code	ASC certificate / farm code	Seaweed Certificate / Production unit code
Adri & Zoon B.V.	MSC-C-50957	ASC-C-00199	N/A
Dulk Haasnoot Seafood B.V.	MSC-C-50069	ASC-C-01281	N/A
Haasnoot Vis BV	N/A	N/A	N/A
Hollandse Visveiling IJmuiden BV	MSC-C-51115	N/A	N/A
Leroy Seafood Netherlands B.V.	MSC-C-50640	ASC-C-00030	N/A
Matorka ehf	MSC-C-57157	ASC-C-02165	N/A
Maxima Seafood BV	MSC-C-51428	ASC-C-00978	N/A
Mooijer-Volendam BV	MSC-C-51328	ASC-C-00359	N/A
Seafarm BV	MSC-C-53406	ASC-C-03476	N/A
Varia Vis BV	MSC-C-51154	ASC-C-00387	N/A

CHAIN OF CUSTODY CERTIFICATE

This is to certify that:

Eco Seafood (N.Waasdorp BV)

Halkade 48, 1976 DC IJmuiden, The Netherlands

conforms to the requirements of:

Marine Stewardship Council (MSC) Chain of Custody Default Standard (v5.1)

The buyer of fish or fish products from this organisation may, with approval from MSC, apply the ASC trademark to fish or fish products within their own scope of ASC CoC certification.

The ASC website www.asc-aqua.org is the authoritative source of information regarding certificate scope and validity.

ASC CoC Certification No.:

ASC-C-00751

Initial Certificate Date:

24 February 2023

Certificate Issue Date:

13 January 2026

Certificate Expiry Date:

23 February 2029



asi assurance
services
international

A handwritten signature in black ink, appearing to read "Rathin Grover".

Authorised Signature

Rathin Grover

President, Food Services

Intertek DIC A/S

Fynsvej 111, st., 6000 Kolding, Denmark

