

Control Document Process



STEP 01

Fisher harvests crab then lands crab at the landing site and catch is given to the collector



STEP 02

Collector records catch data and crab is cooked at the landing site



STEP 03

Cooked crab is taken to miniplant for picking and data recorded in control document



STEP 04

Picked product is taken to processing facility for pasteurization/packaging and data recorded in control document



Source: APRI, 2019

INDONESIAN BLUE SWIMMING CRAB CONTROL DOCUMENT



Control document is a supply chain device that is used to support the implementation and compliance with the rules that apply to Indonesian crab fisheries, while at the same time improving the quality of exported crab products

IMPLEMENTATION OF LETTER OF WARRANTY



MINIPLANT MAPPING & CENSUS



APRI APPS

Facilitate data collection related to control documents. Backup data in digital form, increase assurance of data traceability in each supply chain



Control Document Audit

14 APRI Members, 35 Miniplants, 98% Compliance

STEERING COMMITTEE MEETING

Steering Committee for Traceability and Catch Documentation of Blue Swimming Crab established on May 22, 2018 through General Directorate of Strengthening Competitiveness of Marine and Fisheries Product Decree No. 74/KEP-DJPDSPKP/2018

The Steering Committee meeting to evaluate results of audit reports is planned to be conducted by the end of March

Additional Resources:

<https://www.sustainablefish.org/>
<http://www.committedtocrab.org/about/>
<http://www.apri.or.id/>



Sustainable Fisheries
PARTNERSHIP