

**GENERAL:** All suppliers to Ice Fresh Seafood warrant that they comply with EU

Food Safety legislation and systems in force from time to time and that their primary processing factories operate documented HACCP and

Quality Management Systems.

HACCP SYSTEM: The Company has a food safety control system in place, based on

Codex Alimentarius HACCP Principles, through which the company is able to demonstrate effective control of all operations undertaken. The company has performed a qualitative as well as a quantitative analysis

of the identified risks.

**SOURCE:** Raw material will be farmed Arctic Charr, farmed at Samherji Fiskeldi

farms in crystal clear water, in accordance with Icelandic law and regulations. Samherii Fiskeldi is certified for Whole Foods Market and

has also been certified for BAP standards.

TRACEABILITY: The Company has a system in place to trace and follow all raw

materials from hatch through all stages of farming, processing and distribution of the finished product to the customer. The Supplier will be responsible for ensuring that all raw materials are 100% traceable.

Sustainability product – Sustainability resource:

Roes and juveniles from cultivated stocks

• Feed from sustainable resources

• Energy from hydro-electric power plants

Clean geothermal water

Farmed with care for nature

Low carbon footprint

**TEMPERATURE:** After stunning and gutting/filleting products will be maintained at a

temperature no higher than 2°C. Temperatures are critical to product safety, legality and quality are adequately controlled and monitored

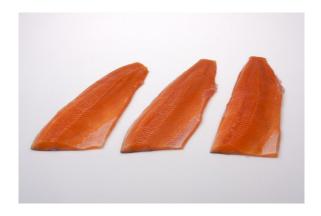
during handling.



#### **PACKING:**

	Fresh Fillets			
	gr		OZ	
250		400	40.40 40.44	200
250	-	400	10-12 12-14	PBO
styro box - inner bag 5kg 10 kg 10lb 20lb				

		Fresh	Whole		
	gr			lb	
1000	-	1500	2,2	-	3,3
1000	-	2000	2,2	-	4,4
styro box	- in	ner bag	10kg 25 kg	20lb	50lb









### STORAGE:

All fresh fish/portions will be stored at 0-2°C. If a public cold store is used it is the responsibility of the supplier to ensure hygiene standards and temperature monitoring maintenance and security systems acceptable to Samherji Fiskeldi are in place and are audited.



#### TRANSPORT:

The Company uses third party contractors. It is the responsibility of The Supplier to ensure that the temperature of the raw material does not exceed 2°C in transit and to audit any hauliers and shippers from time to ensure their standards comply with EU food safety regulations in force at the time and that hygiene standards and temperature monitoring maintenance and security systems acceptable to Samherji Fiskeldi are in place and are audited.

#### **INGREDIENTS DECLARATION:**

Ingredient: <u>100% farmed Arctic Charr</u> (no treatment or added substances)

#### Allergen data:

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	yes	no
Gluten		X
Crustaceans		X
Egg/ Egg products		X
Fish/ Fish products	X	
Peanut		X
Soy/ Soy protein		X
Milk/ Milk products		X
Nuts		X
Celery		X
Mustard		X
Sesame seed		X
Sulfur dioxide, sulfites > 10 mg/kg		X
Lupin		X
Molluscs		X

### **Ionizing radiation/ GMO status:**

This product or its ingredients/raw materials are not treated with ionizing radiation in accordance with guideline 1999/2/EG or 1999/3/EG. This product contains no genetically modified organisms, does not consist of GMOs will not be made from / with the help of GMO and contains no ingredients in accordance with VO (EG) 1829/2003 and VO (EG) 1830/2003.

**TESTING:** 

The Supplier will ensure that microbiological testing is conducted locally. Analysis will take place in a laboratory accredited to SWEDAC



standards. Chemical testing according to Whole Foods and BAP standards.

**PARAMETERS:** All products will conform to the following **micro-biological** parameters:

TEST	TARGET	REPORT	REJECT	FREQUENCY
TVC's @ 30°C	<500,000	>500,000	>1,000,000	Weekly
Total Coliforms	<1,000	N/A	>1,000	Weekly
Presumtive E.coli	<10	N/A	>10	Weekly
Coagulase positive	<50	>50 and	>1000	Weekly
Staphylococci		<1000		
Listeria spp	Negative	Positive		Weekly
Salmonella	Negative	Positive		Quarterly

### **NUTRITIONAL VALUES:**

Farmed Arctic Charr- Nutritional facts Marks: Arctic Charr from Sandgerdi  100 g : kcal 233, KJ 976			
Total fat	17,7 g		
Saturated fat (% of total fat)	16,1		
Polyunsaturated fatty acids (% of total fat)	27,0		
Monosaturated fatty acids (% of total fat)	53,4		
Carbohydrates	0 g		
Salt	0,4 g		
Ash	1.2 g		
Omega 3	2.5 g		

**Cooking instructions:** 

Cook before consumption so that core temperature reaches 165°F/74°C



**PRODUCER:** Samherji Fiskeldi – land based farms and processing plant.

Address of processing plant: Hafnargata 3, 245 Sandgerdi, Iceland

Address of farms: Stadur, 240 Grindavik, Iceland

Vatnsleysustrond, 190 Vogar, Iceland

Address of administration: Glerárgata 30, 600 Akureyri, Iceland

### **CONTACTS:**

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