



57 Little River Drive • Belfast • ME 04915
Ph (207) 338-6280 • Fax (207) 338-6288
Web sites: www.ducktrap.com

CERTIFICATE OF COMPLIANCE

This document is to certify that Ducktrap River Fish Farm LLC. has been operating under a HACCP program since 1994. In December 1997 we revised our HACCP plan to comply with Title 21 of the Code of Federal Regulations Part 123 – Fish and Fishery Products. We review and/or revise the HACCP plan at least annually, and the plan has received FDA approval in subsequent annual inspections. We have analyzed the hazards associated with the smoked seafood industry and have established the necessary critical control points and monitoring systems to assure compliance with the guidelines. We have twelve people certified by FDA/AFDO in HACCP; one of these is a certified HACCP instructor.

We have registered with the FDA as mandated by the Bio-Terrorism Act, our Food Facility Registration number is 10259117300, issued 10/26/2003.

We guarantee that our process is all-natural, using a blend of salt, evaporated cane juice, spices, and natural hardwood smoke. All of our ingredients are natural in origin. We use no chemical or artificial additives or preservatives. We source raw materials from only the finest vendors. We receive documentation from each vendor of farmed aquaculture products that any drugs or antibiotics used are approved by FDA and are used in accordance with proper withdrawal times and that all labeling conditions are followed. All vendors provide certification that their products are not produced in areas of intense agricultural or industrial activities that would be reasonably likely to cause contamination of the fish flesh.

Our state-of-the-art facility is segregated into separate rooms for each process, each with their own staff. We have established and monitor a standard sanitation operating procedure, and our HVAC systems are controlled and monitored by computer.

We are inspected by the FDA and the Maine Dept. of Agriculture, and are considered exemplary in our efforts. We have contracted an independent food safety and quality auditor, and have received a rating of “Meet or Exceeds Audit Expectations”.

For further information contact:

DENNIS HARRIS, PLANT MANAGER
MICHAEL STRANG, QUALITY CONTROL MANAGER

Thank You,

Mike Strang, Quality Control Manager
Ducktrap River of Maine
e-mail: mike.strang@marineharvest.com