

## LETTER OF GUARANTEE

January 1, 2025

To whom it may concern,

Azuma Foods is regulated by Canadian Food Inspection Agency and the products are manufactured in compliance with Safe Food for Canadian Regulation, Food and Drug Regulation, as well as FSSC 22000 Food Safety Scheme in addition to the principle of GMP and HACCP program.

Azuma Foods guarantee our fish roe products **Masago Delight 500g** (Seasoned Capelin and Herring Caviar Delight) 24 pack/box, Wisemettac item# 75080 made in our facility have been processed using 1 of the 3 FDA established temperature and time methods to effectively destroy potential nematodes (parasites).

- Freezing and storing at an ambient temperature of -4°F (-20°C) or below for 7 days (total time); OR
- Freezing at an ambient temperature of -31°F (-35°C) or below until solid and storing at an ambient temperature of -31°F (-35°C) or below for 15 hours; OR
- Freezing at an ambient temperature of -31°F (-35°C) or below until solid and storing at an ambient temperature of -4°F (-20°C) or below for 24 hours.

These frozen products are **Ready-to-Eat** after proper thawing within the given shelf life provided during which the products are stored and handled properly under the recommended frozen storage &/or transportation condition. They retain its normal wholesomeness, palatability and other quality & safety attributes claimed for it by Azuma Foods.

Sincerely,



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Kam Vong, Q C Manager



## Parasite Destruction Statement

Date: September 11, 2024

To Whom It May Concern:

This letter is our guarantee that the following product(s) has/have been treated for parasite destruction through one of the following:

- Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer;
- Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours as required in the Food Code.

Product(s): Atlantic Salmon Trim E Deep Skinned

Signature:

A handwritten signature in blue ink, appearing to read "Miguel Cuzmar P.", with a large, sweeping loop at the end.

Title and Name:

Miguel Cuzmar P.  
Quality Manager  
Salmones Austral S.A.

## LETTER OF ATTESTATION

Sep 16, 2024

To: **WHOM IT MAY CONCERN**

### PARASITE DESTRUCTION COMPLIANCE LETTER

Parasite in fish presents a human health hazard if consumed uncooked, undercooked, or unfrozen. As a reassurance to our customers, HAITRIEU COMPANY LIMITED US FDA Registration No: 17197734394, has implemented the following treatments guidelines to effectively control and destroy parasites in our frozen products, as well as reduce the numbers of potential parasites in our fresh products:

1. Belly flaps are trimmed off to reduce the number of parasites;
2. Freeze and store products at -4°F (-20°C) or below for a minimum of 7 days
3. Freeze at -31°F (-35°C) or below until solid and store products at -4°F (-20°C) or below for 24 hours

Product(s): Frozen yellowfin tuna Loin, Saku, Steak, Cube.

Please feel free to contact me if you have any questions.

Sincerely !

**HAITRIEU COMPANY LIMITED****DIRECTOR****GIÁM ĐỐC***Nguyễn Thị Thu Chanh*

Effective Date: January 1, 2025

**ICP Product Code:**

**21108106 - Sockeye Salmon Fillet S/OF PBO E TRIM VAC MSC**

**Customer Product Code:**

**Wismettac 89517 - MSC SALMON SOCKEYE TRIM-E WILD CAUGHT**

To Whom It May Concern,

This letter is to guarantee that the frozen fish products produced by Intercity Packers Ltd. (0992) mentioned above have been treated for parasite destruction and are ready to eat through one of the following methods:

1. Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer;
2. Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or
3. Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours as required in the Food Code.

If you have any inquiries, please contact ICPQC at [icpqc@intercitypackers.ca](mailto:icpqc@intercitypackers.ca)

Sincerely,

Emily Jiang  
Quality Assurance Specialist

*Yes, we do!*



**OCEANFOOD INDUSTRIES LTD.**

15520 Eburne Way  
Richmond, BC. Canada  
V6V 2G7  
Tel: (604) 324-1666  
Fax: (604) 324-1613

January 1<sup>st</sup>, 2024

**Subject: Parasite Control in Frozen Sockeye Products**

**Product Description:** Smoked Sockeye Salmon Nanuk Slice (Interleaf) 7/715g, 5kg

**Item Code:** W410

**Plant #:** 1982

This letter certifies the above sockeye salmon product (W410) produced by Oceanfood Industries Ltd have been frozen and stored at temperatures of less than -20°C for a period of greater than seven days. Seven days is the minimum time in cold storage (at less than -20°C) to kill any potential parasites that may be present.

In addition, the same time/temperature control (minimum 7 days; at less than -20°C) also applies to the sockeye salmon raw material storage prior to processing at Oceanfood Industries Ltd.

Yours sincerely,

Ken Chung,  
Quality Assurance Manager  
Oceanfood Industries Ltd.



*Vasco & Company Seafood, LLC*

12514 W Atlantic Blvd, Coral Springs, FL 33071 USA

(305) 594 9797

January 1<sup>st</sup>, 2025

To Whom It May Concern:

This document guarantees that the following frozen products: Tuna Ground meat and Tuna saku (91667 TUNA GROUND MEAT WILD SE ASIA SD F; 91684 TUNA SAKU WILD SE ASIA SD F) sold by Vasco & Company Seafood, LLC comply in full with the code for Parasitic Destruction as outlined in this document. Established by Fish and Fishery Product Hazards and Controls Guidance – Chapter 5.

Frozen and stored at temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer.

If you have any questions, please do not hesitate to contact us.

Sincerely,

Quality Department

*Vasco & Company Seafood, LLC*

12514 W Atlantic Blvd, Coral Springs, FL 33071 USA

(305) 594 9797 | Fax (305) 594 4301 | [info@vascoseafood.com](mailto:info@vascoseafood.com) | [www.sea-delight.com](http://www.sea-delight.com)







**Wismettac Foods, Inc.**  
3-2-1 Nihonbashi Muromachi,  
Chuo-ku, Tokyo, 103-0022 Japan  
Tel : +81 3 6870 2001 Fax : +81 3 6870 2021  
[www.wismettac.com](http://www.wismettac.com)

## **Parasite Destruction Statement**

Date: January 1, 2025

To Whom It May Concern:

This letter is our guarantee that the following product has been treated for parasite destruction by the following:

- Frozen and stored at a temperature of -20°C (-4° F) or below for a minimum of 168 hours (7 days) in a freezer;
- Frozen at -35°C (-31° F) or below until solid and stored at -35° C (-31° F) or below for a minimum of 15 hours; or
- Frozen at -35°C (-31° F) or below until solid and stored at -20° C (-4° F) or below for a minimum of 24 hours as required in the Food Code.

Product:

#87415-C TUNA SAKU REGULAR SK  
#87417-C TUNA GROUND MEAT SK

Signature: *Kento Abe*

Date: December 10, 2024

Kento Abe  
Manager  
Wismettac Foods, Inc.



**Wismettac Foods, Inc.**  
3-2-1 Nihonbashi Muromachi,  
Chuo-ku, Tokyo, 103-0022 Japan  
Tel : +81 3 6870 2001 Fax : +81 3 6870 2021  
[www.wismettac.com](http://www.wismettac.com)

## **Parasite Destruction Statement**

Date: January 1, 2025

To Whom It May Concern:

This letter is our guarantee that the following product has been treated for parasite destruction by the following:

Frozen at -35°C (-31 °F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours as required in the Food Code.

Product:

#89738 FL YING FISH ROE TOBIKO RED #3029 500G

Signature: *Kento Abe*

Date: December 10, 2024

Kento Abe  
Manager  
Wismettac Foods, Inc.