



AN HAI FISHERY LIMITED COMPANY

LOT B4-03 , ZONE A , NHON HOI INDUSTRIAL ZONE , NHON HOI COMMUNE
QUY NHON CITY , BINH DINH PROVINCE , VIETNAM

PARASITE DESTRUCTION LETTER OF GUARANTEE

DATE: JANUARY 1st, 2025

TO: HIG CORPORATION

AS A GUARANTEE TO OUR CUSTOMER , WE , **AN HAI FISHERY LIMITED COMPANY** (**APPROVAL NUMBER : DL979**) , HEREBY CONFIRM THAT THE **FROZEN MSC YELLOWFIN TUNA SAKU** PRODUCTS SUPPLIED TO **HIG CORPORATION** ARE TREATED FOR PARASITE DESTRUCTION BY THE FOLLOWING METHOD ACCORDING TO FISH AND FISHERY PRODUCT HAZARDS AND CONTROLS GUIDANCE – CHAPTER 5 : FREEZE AT - 31°F (-35°C) OR BELOW UNTIL SOLID AND STORE PRODUCTS AT -4°F (-20°C) OR BELOW FOR 24 HOURS

AS THE PRODUCT IS INTENDED FOR RAW CONSUMPTION , PLEASE REFER TO THE TREATMENT GUIDELINES ABOVE TO ENSURE THE PARASITE ARE DESTROYED

DO NOT HESITATE TO CONTACT US IF YOU HAVE ANY QUESTIONS AND INQUIRIES.
WE ALWAYS VALUE YOUR QUESTIONS , IDEAS AND FEEDBACKS ./.

LEGAL REPRESENTATIVE
DIRECTOR



HUYNH TAN HIEP

PARASITES CONTROL CERTIFICATE

Dear Customer,

Since the diet of wild fish could cause infestation by parasites, Salmenes Blumar S.A. hereby certifies that our Atlantic Salmon are farm-raised in open water net-pens and fed by a diet made entirely by extruded pellets that contains no live parasites infective to the fish.

Therefore, we can ensure that our salmon is free from worm parasites that could affect human beings.

In addition, we can certify that our frozen fish products are treated by freezing at an ambient temperature of -35°C or below until solid and stored at -35°C or below for a minimum of 15 hours. This treatment is carried out according to the FDA Fish and Fishery Products Hazards and Control Guidance Ch. 5, to parasites control.

Sincerely,



RODRIGO GUTIERREZ LUARTE

Quality Assurance Manager
Salmenes Blumar S.A.



**DECEMBER 18, 2024
TALCAHUANO, CHILE**



บริษัท โชกสมุทรมารีน จำกัด
57/40 หมู่ 4 ต.เอกชัย อ.โคกยาง
อ.เมืองสมุทรสาคร จ.สมุทรสาคร 74000
โทร. 034 410 772 - 4
แฟกซ์ 034 864 303, 034 410 775

CHOCKSAMUT MARINE CO., LTD.
57/40 Moo 4 Khok Kham, Mueang Samut Sakhon,
Samut Sakhon 74000 Thailand.
Tel. +66 34 410 772 - 4
Fax. +66 34 864 303, +66 34 410 775

January 01, 2025

To: Whom it might concern.

Please allow this letter to certify that the Frozen fish items produced by **Chocksamut Marine Co., Ltd**, under the required specification for these item:

1. MSC Tuna Saku 22lb / 5384909566 (2210)_22LB#8OZ UP AFC TUNA SAKU MSC
2. MSC Tuna Tatakimi Hawaii / 5384909569 (2213)_22LB#1LB AFC TUNA GROUND MSC

are considered Sushi or Sashimi grade based on the FDA guidelines for parasites destruction. "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".

Additionally, Chocksamut Marine Co., Ltd guarantees that, as of the time of delivery, each article contained in every shipment or delivery is:

1. not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act (FDACA) as amended and not an article, which may not, under the provisions of the Act, be introduced into interstate commerce.
2. in compliance with the California Transparency in Supply Chains Act of 2010.
3. produced in a facility operating under HACCP and sanitary programs in accordance with the US FDA's Seafood HACCP Regulation, 21 CFR 123 or produced in a facility operating under a Food Safety Plan, including protection against intentional adulteration.
4. will comply with the requirements of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act). Product has been manufactured, processed, packed, or held in a facility that has registered according to Section 415 of the Federal Food, Drug and Cosmetic Act (FDACA), as amended by the Bioterrorism Act, and will comply with trace-back and record retention requirements.

Sincerely,

Name : Sarawanee Chularikul
Title : Deputy Managing Director

(1) FISH AND FISHERIES PRODUCTS, HAZARDS AND CONTROLS GUIDANCE, Fourth Edition April 2011, Chapter 5, Parasites, U.S. Food & Drug Administration, Center for Food Safety & Applied Nutrition.



Novato, CA

2025 Letter of Guarantee (Validity: 01JAN2025 – 31DEC2025) - **Parasite Destruction, Fish and Fishery Products**

To our valued customer,

This letter guarantees that the frozen sashimi grade fin fish product [Farm-raised Atlantic Salmon (*Salmo salar*)] supplied to you by DNI Group, LLC, is treated for parasite destruction by one of the methods according to U.S. Food and Drug Administration (FDA) Fish and Fishery Products Hazards and Controls Guidance (June 2022 Edition), Chapter 5 – Parasites:

- ✓ Frozen and stored at an ambient temperature of -4 °F (-20 °C) or below for at least seven (7) days (total time)

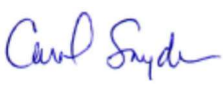
AFC Item Number	Item Description	Brand	DNI Production Partner
2237	Atlantic Salmon (<i>Salmo salar</i>) Trim E, 3+ lbs	AFC Franchise Corp.®	Congelados y Conservas Fitz Roy S.A.

This is a continuing guarantee and will be renewed annually.

Distributor – Administrative Information

Name	DNI Group, LLC
Address	250 Bel Marin Keys Blvd., Ste. G, Floor 2, Novato, CA 94949

DNI Group, LLC authorized personnel:

Name	Position / Title	Signature	Date
Carol SNYDER	Compliance Manager		11DEC2024



允偉興業股份有限公司
FORTUNE LIFE ENTERPRISE CO., LTD
MANUFACTURER, EXPORTERS & IMPORTERS
NO. 28, HUAZHONG RD, DALIAO DIST., KAOHSIUNG CITY
83164 TAIWAN (R.O.C.)

TEL: (886-7) 787-2736
FAX: (886-7) 787-2841

Date: January 1, 2025

The Letter of Parasite Destruction by Fortune Life Enterprise

This document guarantees that all products that supplied to AFC DISTRIBUTION CORP. have been produced in a facility that has carried out the necessary steps to comply with the FDA Food Code 2022 regulations as set forth in 3-402.11-(A) - (1).

This document also guarantees that all products comply with regulations concerning CFR 21 Section 117-Current Good Manufacturing practice, Hazard Analysis and Preventive Controls for Human Food.

Full Item Name: MSC MASAGO (ORANGE) SEASONED CAPELIN ROE
Item Brand: AFC
Distributed by: AFC Distribution Corp. Rancho Dominguez, CA 90220
Manufacturer's Name: FORTUNE LIFE ENTERPRISE CO., LTD.
Manufacturing Plant Address: NO. 28, HUAZHONG RD, DALIAO DIST., KAOHSIUNG CITY, 83164 TAIWAN (R.O.C.)
Net WT: 13.2LB (6kg)
Packing: 7.05 OZ (200g) X 30 BOXES

Parasite Destruction Conditions:

Exact temperature to which the item is frozen	The length of time for which the item is frozen
-20°C (-4°F) or below in frozen storage	≥ 168 hours (7 days)



FUKUICHI FISHERY CO.,LTD

254-8 NISHIJIMA

Yaizu-city, Shizuoka, 421-0215 JAPAN

TEL:+81-54-622-1211

LETTER OF GURANTEE

January 1, 2025

Our products(Frozen Tuna Tatakimis (Wild Caught) MSC (1lb×22)/Case, Frozen Wild Albacore Tuna Loins (1lb×22)/Case, Frozen Tuna Tatakimis (Wild Caught) MEL (1lb×22)/Case) DISTRIBUTED BY OSAMU CORPORATION) are guaranteed to be done in the process to kill the parasites in the following state:

*Freezing at ambient temperature of -35°C or below until solid and storing at an ambient temperature of -35°C for 15 hours(Total time).

*Reference : FDA

Fish and Fishery Products Hazards and Controls Guidance June 2022
Edition(CHAPTER 5:Parasites)

The article comprising each shipment or other delivery hereafter made by (Fukuichi Fishery Co Ltd) to, or in the order of (OSAMU CORPORATION [2637 E El Presidio St, Carson, CA 90810]) is hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

Senior Managing Director / Hiroshi Kondo

Name of company: FUKUICHI FISHERY CO.,LTD

Address:254-8 Nishijima, Yaizu-city, Shizuoka, 421-0215 JAPAN

Telephone:+81-54-622-1211

Website <http://www.fukuichi-world.jp/>

MOWI
MOWI VIETNAM COMPANY LIMITED

January 01, 2025

To: Whom it might concern.

Please allow this letter to certify that the Frozen fish items produced by **MOWI Vietnam Company Limited**, under the required specification for these items:

1. MSC Tuna Saku 22lb / 5384909566 (2210)_22LB#8OZ UP AFC TUNA SAKU MSC
2. MSC Tuna Tatakimii Hawaii / 5384909569 (2213)_22LB#1LB AFC TUNA GROUND MSC
3. Seared Tuna / 5384909183_6LB-3OZ AN PREM TUNA SAKU SSS
4. Seared Salmon / 5384940009_6LB-3OZ AN PREM ATL SALMON SSS

are considered Sushi or Sashimi grade based on the FDA guidelines for parasites destruction. "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".

Additionally, MOWI Vietnam Company Limited guarantees that, as of the time of delivery, each article contained in every shipment or delivery is:

1. not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act (FDACA) as amended and not an article, which may not, under the provisions of the Act, be introduced into interstate commerce.
2. in compliance with the California Transparency in Supply Chains Act of 2010.
3. produced in a facility operating under HACCP and sanitary programs in accordance with the US FDA's Seafood HACCP Regulation, 21 CFR 123 or produced in a facility operating under a Food Safety Plan, including protection against intentional adulteration.
4. will comply with the requirements of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act). Product has been manufactured, processed, packed, or held in a facility that has registered according to Section 415 of the Federal Food, Drug and Cosmetic Act (FDACA), as amended by the Bioterrorism Act, and will comply with trace-back and record retention requirements.

Sincerely,


Teo Kok, Liang Gabriel
Operations Manager



Name :
Title :



November 11 – 2024

Valid through January 2026

PARASITE DESTRUCTION LETTER OF GUARANTEE

To whom it may concern.

This is to certify that Frozen ASC certified Atlantic Salmon Fillet Trim E in 22lb case, and Frozen ASC Certified Smoked Salmon Fillet Trim E in 24lb case, produced for, and distributed by Osamu Corp. with case labels including the name Osamu Corp., under the brand Storm Seafood, produced at plant #M461 Norsk Sjømat Stranda AS, 6200 Stranda, Norway have been frozen in accordance with US FDA's Food Code paragraph 3-402.11 and 3-402.12 about freezing and records, which states:

The fish may be sold as raw...if that fish supplied are frozen to a temperature of -20 degrees Celsius (-4F) or below for 168 hours (7 days) in a freezer, or -35 degrees Celsius (-31F) or below for 15 hours in a blast freezer.

Either of these methods will kill any residual parasites or nematodes.

Storm Sashimi loins and fillets and smoked salmon have been blast frozen to a temperature of -38 degrees Celsius after packing. This measure exceeds FDA's requirement.

All salmon packed under the Storm brand name are of the specie Atlantic Salmon (Salmo Salar) and are farm raised and processed in Norway.

The article comprising each shipment or other delivery hereafter made by (Norsk Sjømat Stranda AS) to, or in the order of (OSAMU CORPORATION :2637 E El Presidio St, Carson, CA 90810) is hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provision of section 404, 505 or 512 of the act, be introduced into interstate commerce.

Ellinor Nordstrand
Ellinor Nordstrand
Quality Manager
Norsk Sjømat Stranda AS

11/11-24
Date

January 01, 2025



Dear Advanced Fresh Concepts Franchise Corp,

HKH JVC LLC (dba NORPAC Fisheries Export) certifies that NORPAC seafood products comply with U.S. FDA regulations (21 CFR 123, Seafood HACCP). Our products are sanitary, contamination-free, and handled per fully implemented HACCP plans, including hazard analysis, sanitation monitoring, and a traceability and recall program.

As part of our product portfolio we do offer a range of tuna products sold as ready-to-eat products (loins, steaks, saku block, sashimi slices, and poke cubes) that are traditionally eaten fresh, without cooking or freezing. Large tuna species such as yellowfin and bigeye tuna are not considered a significant parasite hazard to humans. **Specific guidance provided by the FDA in (1) the FDA Food Code (paragraph B, section 3-402.11), and (2) the Fish and Fishery Products Hazards and Controls Guidance (Table 3.2), specifically exempts large tuna species including *Thunnus alalunga* (Albacore tuna), *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), and *Thunnus thynnus* (Bluefin tuna, Northern) from parasite destruction by freezing requirements.**

We also offer frozen versions of these same tuna products and Atlantic Salmon that are frozen at temperatures of -4°F or below for a period of at least seven days to kill parasites (FDA Food Code, section 3-402.11, paragraph A, line 1).

We guarantee that all Norpac products' ingredients are GMO free, not genetically engineered and do not contain bioengineering ingredients.

NORPAC *Fisheries Export* undergo 3rd party food safety (GFSI-benchmarked), SQF Edition 9. It also guarantees that all our facilities involved in the manufacturing, processing, packing, or holding food for consumption are U.S.-registered and otherwise in compliance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Food Facility Registration Number xxxx8080).

We are offering the MSC Tuna Saku 10lbs from Marshall Islands Fishing Venture, Inc. to your company under brand: Hawaiian Select. Please see pictures below:



Mui R.

Sincerely,
Piangjai (Mui) Ratchaworapong
Food Safety and Quality Assurance Director



NORPAC Fisheries Export Offices

Central & Western Pacific: 1535 Colburn Street, Honolulu, HI 96817 • PH: 808-842-3474 • FAX 808-842-3475
Northern & Eastern Pacific: 3125 Eastlake Avenue E, Suite C, Seattle, WA 98102 • PH: 808-328-5157 • FAX 206-328-5280



Parasite Destruction Letter *(Frozen Tuna Slice)*

Date : January 1st , 2025

The undersigned below :

Company : PT. Balinusa Windumas
Address : Jl. Ikan Tuna II No. 1, Pelabuhan Benoa Denpasar – Bali 80222
Name : Goliel Yun Satmoko

I, Goliel Yun Satmoko as a QA manager at PT.Balinusa Windumas has warranty and state that our products have been frozen and stored at an ambient temperature of -4°F (- 20°C) or below for more than 7 days (total time) are sufficient to kill parasites. Based on reference Fish and Fishery Products Hazards and Controls Guidance, Chapter 5 (Fish and Fishery Products Hazards and Controls Guidance (fda.gov)), Parasites, page 92. It is useful to kill the parasite in the Frozen Tuna Slice–wild caught, 12 grams x 20 pcs/pack (35 pack), N.W.: 8.4 Kg /Case, G.W.: 10.00 Kgs packed for Osamu Corporation and supplied to AFC.

This letter of guarantee statements I made with real and I willing to accept any action taken if later proved my promise is not really true.

Yours Sincerely,
PT. BALINUSA WINDUMAS

Goliel Yun Satmoko
Quality Assurance Manager

PT. PABRIK LAMONGAN BMI

JL. RAYA LAMONGAN - GRESIK KM. 40, DUSUN GAJAH, DESA REJOSARI
KECAMATAN DEKET, KABUPATEN LAMONGAN, JAWA TIMUR, INDONESIA - 62291
Phone: (+62 322) 3326080 / Fax: (+62 322) 3326788 | Email: bmi_exim1@sby.dnet.net.id

Date: January 1, 2025

To Whom It May Concern:

We hereby certify that Frozen Tuna products supplied to **Sea Delight LLC.** that processed and packed in a facility of:

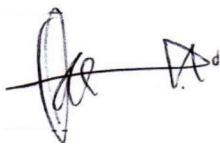
Product : TS Ahi Tuna Saku 10 - 16oz (MSC)
Item Code : 260-M
Scientific name : *Thunnus albacares*
Raw Material : MSC CERTIFIED - Ahi Tuna, tasteless smoke as a presevative to promote color retention
Allergen : Fish (Tuna)
Net weight box : 2 x 11 lb in a 22lb MC
Storage & Distribution : Keep boxes closed and store at < -18 °C
Best by Date : 24 months from Production Date minus 1 day from Pack Date

Company name : PT. Pabrik Lamongan BMI
Addres : Jl. Raya Lamongan-Gresik KM 40, Dusun Gajah, Desa Rejosari, Kecamatan Deket,
Kabupaten Lamongan, Jawa Timur - Indonesia
Telephone : (+62 322) 3326080
Fax : (+62 322) 3326788

Has undergone parasite destruction in ways:

- Freezing at ambient temperature of $\leq -35^{\circ}\text{C}$ for 4 hours (until solid/frozen)
- Storing at ambient temperature of $\leq -20^{\circ}\text{C}$ for minimum 24 hours.

Sincerely



Indra Hariyoko



SEAFOOD INDUSTRIAL GROUP CO., LTD.
105 Moo 8 T. Khokkloy A. Takuathung Phang-Nga 82140 Thailand

Parasite Destruction Letter

Date: January 4, 2025

WISMETTAC ASIAN FOODS Inc. (USA)

13409 Orden Drive

Santa Fe Springs, CA 90670

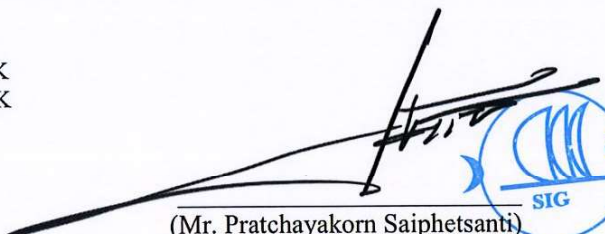
To Whom It May Concern:

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

- 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.

Product(s):

82264 Wismettac SK TUNA SAKU SCARLET REG
82265 Wismettac SK TUNA GROUND MEAT SCARLET
82266 Wismettac SK TUNA CUBE SCARLET
84141/C Wismettac TUNA SAKU REGULAR SK
84142/C Wismettac TUNA SAKU WIDE SK
84326/C Wismettac TUNA SAKU MSC SK
84374/C Wismettac TUNA GROUND MEAT SP SK
84544/C Wismettac TUNA LOIN SP 5-8 LB SK BR
87109 Wismettac SK TUNA SAKU SCARLET WIDE
87127 Wismettac TUNA Pre-Slice SAKU SK
87129 Wismettac BF TUNA SAKU REGULAR SK BR
87131 Wismettac BF TUNA SAKU WIDE SK BR
87133 Wismettac BF TUNA LOIN 5-8 SK BR
87135 Wismettac BF TUNA OTORO SK BR
87947 Wismettac TUNA SAKU WIDE SP SK
87955 Wismettac TUNA SAKU REGULAR SP SK
87964 Wismettac TUNA CUBE SP
88637/C Wismettac TUNA LOIN 5-8 LB SK
89160/C Wismettac TUNA SAKU REGULAR SK
89171/C Wismettac TUNA CUBE SK
89172/C Wismettac TUNA GM SK
89173/C Wismettac TUNA STRIP SK
89176/C Wismettac TUNA LOIN 3-5 LB SK
89186/C Wismettac TUNA SAKU WIDE SK


(Mr. Pratchayakorn Saiphetsanti)
Managing Director





THINH HUNG COMPANY LIMITED

Factory add: Lot F9-F10 Suoi Dau Industrial Zone, Cam Lam Dist, Khanh Hoa Pro., Viet Nam

Office add: 08 Ngo Duc Ke Street, Tan Lap Ward, Nha Trang City, Khanh Hoa Pro., Viet Nam

Tel: +84.258 3.744.236 - 3.744.237 - 3.744.238 - Fax: +84.258 3.744.239

Email: thinhhung@thinhhung.com

FOOD SAFETY AND PARASITE CONTROL

To: Our Valued Customers

Date: January 01, 2025

We are writing to assure you of the food safety and parasite control measures implemented for all our products, including MSC Tuna Saku 10-16oz - Item 260-M.

All THINH HUNG CO., LTD products comply with the HACCP regulations established by the Food and Drug Administration (FDA) outlined in Title 21, Part 123 of the Code of Federal Regulations (CFR). We adhere to the "Fish and Fishery Products Hazards and Controls Guidance – June 2022" and follow its recommendations for parasite control.

Specifically, Chapter 5 of this guidance states that freezing and storing tuna at specific temperatures and times is sufficient to kill parasites. These include:

- -4°F (-20°C) for 7 days
- -31°F (-35°C) or below until solid, then storing at -31°F (-35°C) or below for 15 hours
- -31°F (-35°C) or below until solid, then storing at -4°F (-20°C) or below for 24 hours

We are pleased to inform you that all our products undergo freezing for a minimum of 8 hours at -40°C, followed by storage in cold storage at $\leq -20^{\circ}\text{C}$ for at least 7 days before shipment. This exceeds the FDA's recommended time and temperature thresholds for parasite control, ensuring the highest level of food safety for our customers.

We are committed to providing you with safe and healthy seafood products. Please do not hesitate to contact us if you have any questions or concerns.

Sincerely,

THINH HUNG CO., LTD



Nguyễn Đình Hậu



January 1, 2025

AFC Distribution Corp.
19205 S. Laurel Park Rd.
Rancho Dominguez, CA 90220

Letter of Guarantee

- Re:
- A) Tristan branded frozen Bigeye and Yellowfin Tuna ULT Frozen Saku block
5 Lbs Case, 10 Lbs Case and 15 Lbs Case
 - B) Tristan branded MSC Certified frozen Bigeye and Yellowfin Tuna ULT Frozen Saku block
5 Lbs Case, 10 Lbs Case and 15 Lbs Case
 - C) AFC Branded CO treated frozen Bigeye and Yellowfin Tuna Saku block
22 Lbs Case

All food supplied by Tristan International, LLC is produced and stored in compliance with all applicable parts of the Code of Federal Regulations including but not limited to 21CFR123 for Fish and Fishery Products (if applicable), 21CFR110 Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, FDA Food, Drug, and Cosmetics Act (FD&C Act), and comply with all HACCP program guidelines. All manufacturers or products supplied have clearance from the FDA.

Our facility is also in compliance with the Bioterrorism Act of 2002. The facility's FDA registration number is: 17939056138.

Supplied uncooked frozen seafood that is ready to eat has been treated for parasite destruction through being:

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

Tristan International, LLC

Ari D. Dorfsman
President



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

Parasite Destruction Statement

Date: 1st, January 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.

Product:

#88638 BURI PREMIUM LOIN AFC BR.

#88649 BURI PREMIUM LOIN SK BR.

Signature: *Kento Abe*

Date: 1st, January 2025

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

Parasite Destruction Statement

Date: 1st, January 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:

#85640 FLYING FISH ROE TOBIKO RED 1.1LB SK BR.

Signature: *Kento Abe*

Date: 1st, January 2025

Kento Abe
Manager
Wismettac Foods, Inc.

PARASITES CONTROL CERTIFICATE

PRODUCTOS DEL VENTISQUEROS Plant N°10810 Located in Chiquihue Km 14 SN, Sector Bahia Chincui, Puerto Montt, Chile, hereby certifies that our Atlantic Salmon and Pacific Salmon Products are farm-raised in open water net-pens and fed by a diet made entirely by extruded pellets that contains no live parasites infective to the fish. Therefore, we can ensure that our salmon is free from parasites.

In addition, we can certify that our frozen fish products are treated by freezing at an ambient **temperature of -31°F (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of 15 hours**. This treatment is carried out according to the FDA Fish and Fishery Products Hazards and Control Guidance Ch. 5, to parasites control.



Carolina Paz Muñoz C.
Quality Assurance Assistant Manager
Productos del Mar Ventisqueros SA
Puerto Montt – CHILE

Date: December 20, 2024



LETTER OF GUARANTEE

November 22nd, 2024

The undersigned person or entity, **Vignir G Jónsson Ltd**, for value received, hereby represents and agrees as follows:

A) The articles comprising each shipment or any time a delivery made hereafter is guaranteed as of the date of such shipment, to be on such date; i.) not adulterated or misbranded within the meaning of Federal and Provincial food and drug acts, ii.) not an article which may not be introduced into interstate commerce by the same acts, and iii.) not in violation of the regulations of any applicable governmental authority.

B) Any requisite information, documentation, certification and/or test results associated with the safety of supplied products will be promptly provided upon buyer's request and subjected to be reviewed by Fisher King Inc. to comply with applicable laws and administrative requirements.

C) In accordance with Food Allergen Labelling and Consumer Protection act of 2004 food coloring or allergen, said additive or allergen is and will be identified as present in the ingredient listing.

D) Parasite Destruction: Product have been treated for parasite destruction through frozen and stored at a temperature of -20°C (-4°F) or below for minimum of 168 hours (7 days) in a freezer.

F) The products of Vignir G Jónsson Ltd are produced in compliance with FDA's 21 CFR 123 Seafood HACCP and 21 CFR 117 Good Manufacturing Practices Regulations or FDA's Food Safety Modernization Act (FSMA) Preventative Controls regulations.

G) Vignir G Jónsson Ltd is registered at FDA and has a registration number 16214925854.

H) The products contains fish, wheat and soya and are all labelled on labels.

The guarantees given herein are continuing and shall be in full force and effect until revoked in writing by both parties.

Furthermore, we hereby confirm that we have completed registrations with FDA in accordance with the *Public Health Security and Bioterrorism Preparedness and Response Act of 2002*.


Axel Eyjórfriðriksson
Quality manager

*Smíðjuvellir 4, 300 Akranes, Iceland, +354-431 5000,
E-mail: vignir@vignir.is, www.vignir.is, ID no: 681293-3299*