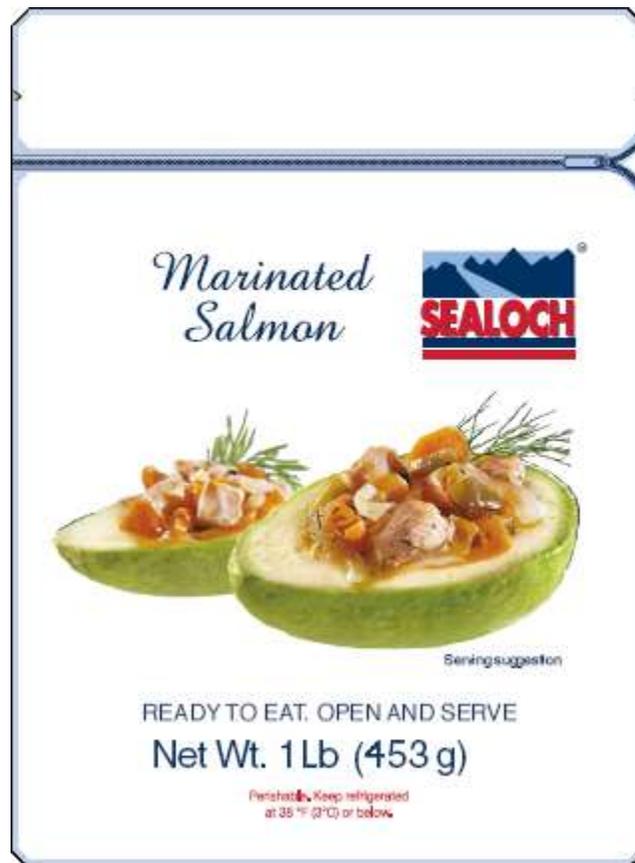


SEALOCH MARINATED ATLANTIC SALMON



SEALOCH: THE GOURMET BRAND

SEALOCH Marinated Atlantic Salmon is a true gourmet piece of artisanal work-of-art, made with the most modern technology and global food safety protocols and certifications.

Our Corporation has been in the market since 1984. We have more than thirty years of experience and knowledge. We have been always committed to quality and honesty. And we are very proud to offer high quality products.

The Marinated Atlantic Salmon is an European Traditional dish, cook and ready to eat. It consists on salmon cubes in an escabeche sauce, elaborated with fresh vegetables, vegetable oil, vinegar, salt, paprika, pepper and spices.

The Marinated Atlantic Salmon SEALOCH (Atlantic Salmon in escabeche) is a gourmet product that can be served cold or hot. It is an amazing appetizer, as well as a perfect main ingredient in salads, pastas, sandwiches, etc.

PRODUCT:

Description: salmon cubes and fresh vegetables cooked in a marinade sauce. Fully cooked and ready to eat. Contains no artificial preservatives. Presentation: Doypack pouch.



Net Weight: 1 lb (453 g)

Our Salmon: Atlantic Salmon (*Salmo salar*). Grown in HACCP fish-farms. Fully traceable and free of added growth hormones. Origin: Norway or Chile.

Ingredients: Atlantic Salmon (*Salmo salar*), vegetables (onion, carrot, green pepper, garlic), vegetable oil, vinegar, salt, paprika, pepper, thyme, dill.

Batch number and use by impressed on each package and at the master box.

Proper handling: Perishable. Keep refrigerated. Because SEALOCH Marinated Atlantic Salmon has no artificial preservatives. Once opened the product needs to be kept refrigerated at 38 ° F (3 ° C) or below for maximum of 15 days.

- Expiration date frozen at – 0.4 °F (- 18 ° C) or below = **9 months**
- Expiration date refrigerated at 38°F (3°C) or below = **30 days**
- "Slack Out "logistic procedure: The product is transported frozen from the Distribution Center to the customer's stores, restaurants, and hotels. The Customer will maintain the product frozen, and when needed it, the Customer will defrost the product in refrigeration. Once defrosted, the product can be kept in the refrigerated exhibition area or in the cooler, with a shelf life from defrosting date of 30 days, at 38 ° F or below, with a new "best before label".

TRACEABILITY – NATURAL PRODUCT

Fully Traceable and Free of Added Hormones.

QUALITY CERTIFICATIONS AND SANITARY CONTROL:

Our Company has been certified by the Swiss Multinational Corporation SGS with the **SQF and the ISO 9001** certification. Both are very highly and globally recognized certifications, regarding safe and quality control.

HACCP

Hazard analysis and critical control points is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level. In this manner, HACCP is referred as the prevention of hazards rather than finished product inspection. The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc.

SQF level 3:

SQF, stands for Safe Quality Foods, and is a comprehensive food safety and quality management program for the entire food supply chain. It lays out the rules that a business must follow in order help ensure the safety and quality of their product. The business uses the applicable SQF Code to develop and implement a program that meets their needs and then contracts a third party audit company (a certification body) to verify through audits that the program as documented and implemented meets the requirements of the applicable SQF Code and will assure the production of a safe, quality product. Both the Codes have been internationally recognized by the Global Food Safety Initiative (GFSI) as exceeding their requirements.

- **Level 3 Comprehensive Food Safety and Quality Management System:** Incorporates all of the Level 1 and Level 2 requirements and requires the implementation of a HACCP-based food quality plan to enhance control over the quality of the product.

ISO 9001

ISO 900 is an international standard related to quality management system, applicable to any organization from all types of business sectors and activities.

ISO 9001 is based on eight quality management principles (all fundamental to good business practice). When fully adopted, these principles can help improve your organizational performance:

- **Customer focus:** organizations depends on their customers, and therefore need to shape activities around the fulfillment of market need
- **Leadership:** is needed to provide unity of purpose and direction
- **Involvement of people:** creates an environment where people become fully involved in achieving the organization's objectives
- **Process approach:** to achieve organizational objectives, resources and activities need to be managed as processes, with an understanding of how the outputs of one process affects the inputs of another
- **System approach to management:** the effectiveness and efficiency of the organization depends on a systemized approach to work activities
- **Continual improvement:** adopting this as a part of everyday culture is a key objective for an organization

- **Fact based decision-making:** effective decisions are based on the logical and intuitive analysis of data and factual information
- **Mutually beneficial supplier relationships:** such relationships will enhance the ability to create value.

QUALITY CONTROL ANALYSIS

Our Company has a modern laboratory that produces on a daily basis numerous microbiological and physical analysis, from the raw material arriving from the fish-farm, to our facilities, machinery, personnel, surfaces, water, finished products, etc. We compare our results periodically with other certified external laboratories. Our sample selection protocols are based on the Military Standard Table. No finished product can be distributed or sold without a “Released Certificate “issued by our Laboratory Manager. Our Company has a very effective commercial and sanitary quality control program; it surpasses the strictest international standards.

Potentially Hazardous Foods (PHF): this product needs to be kept refrigerated or it may grow bacteria and microorganisms that cause damage to the consumer’s health.

Astaxanthin: The carotenoids (nutrients in the same family as vitamin A) used in the feed of farm-raised salmon are identical to the natural carotenoids consumed by salmon and trout in the wild and are the source of the natural color of these fish. No dyes are used.

NUTRITION FACTS

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Servings Size 57g	
Servings Per Container: 8 about	
Amount Per Serving	
Calories 140	Calories From Fat 110
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 5g	25%
Polyunsaturated Fat 2g	
Monounsaturated Fat 5g	
Cholesterol 10mg	3%
Sodium 350mg	14%
Total Carbohydrate 3g	1%
Dietary Fiber lower than 1g	3%
Sugars 2g	
Protein 6g	
Iron 10%	
Not a significant source of <i>Trans</i> fat, Vitamin A and C or Calcium	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

FOOD ALERGENS:

CONTAINS FISH

TRANSPORT

The product must be transported in hygienic, pest-free units without sun exposure, with all boxes sealed. The unit must have freezing equipment. Transport at a temperature of - 0.4°F (- 18 ° C) or below.

IMPORTED INTO THE U.S.A. BY:

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