



News Release

QVD EARNS FOURTH U.S. DEPARTMENT OF COMMERCE APPROVAL FOR VIETNAM PANGASIOUS FACILITY

For the fourth year in a row, QVD, a market leader in producing Striped *Pangasius* from Vietnam, has been certified by the U.S. Department of Commerce's (USDC) Seafood Inspection Program as meeting the stringent U.S. government standards for sanitation, quality, and food safety.

QVD's facility in Vietnam's Dong Thap region was the first Pangasius facility in the world to be approved by the USDC. Twice yearly, the USDC reviews the facility to ensure that the plant continues to comply with USDC standards for sanitation, employee hygiene practices, product quality, and food safety.

QVD President and COO Chris December credited the dedication of the entire QVD team in helping the company gain the approval of the world's most prestigious certification bodies. "Earning this USDC certification for four years running is proof of our commitment to producing the best Pangasius in the world," he said. "Our people are dedicated to meeting and exceeding quality and food safety standards, from farm to customer."

In addition to mandatory HACCP certification, QVD's plants are certified by the prestigious International Food Safety (IFS) program as well as the British Retail Consortium (BRC).

QVD is a leading distributor of Pangasius (Swai). QVD offers the consumer branded striped Pangasius under the names BasaVina Pearl®, BasaVina Ruby® and Vina Blue® in over 30 markets worldwide. A global leader in aquaculture practices and sustainable farming practices, QVD operates farms and a processing facility in Vietnam. For more information about QVD and its products, please visit www.qvdseafood.com or contact Linae Foster at +425-637-0090 or lfoster@qvdseafood.com. Media inquiries should be directed to Jeanne McKnight at +206-963-6478 or jmcknight@mcknightpr.com.

Produced in a Facility Approved by:
**THE USDC SEAFOOD
INSPECTION PROGRAM**



IFS
VERSION 5

