



Our Standards.

<http://www.qvdseafood.com/foodsafety.html>

QVD is committed to maintaining the highest standard of quality and food safety in our farms and facilities and in the products we ship to customers worldwide. We meet and exceed global standards for food safety, environmental sustainability and social justice. Our numerous safety qualifications, recognized both nationally and internationally, are proof that we are dedicated to doing everything we can to deliver the safest, best tasting fish to your table.

BAP: Best Aquaculture Practices

The Best Aquaculture Practices program (BAP) is a certification program coordinated by the Global Aquaculture Alliance. The BAP standards are used to promote responsible practices across the farmed seafood industry, improving the quality and supply of aquaculture products. The standards address environmental and social responsibility, animal welfare, food safety and traceability. Certification standards are applicable to many areas, including hatcheries, farms, processing facilities and feed mills.

- Social Responsibility - minimum wage requirements, compliance with labor laws, housing, clean drinking water for employees, medical care, protective gear and safety training.
- Environmental Responsibility - specific requirements governing the physical location of facilities to protect the integrity of resources and minimize environmental impact on local ecosystems. Also covers standards for soil and water conservation, feed conversion ratios, storage and disposal of farm

Water Quality Measurements Required by BAP

Variable	Collection Frequency
pH	Monthly
Total suspended solids	Quarterly
Soluble phosphorus	Monthly
Total ammonia nitrogen	Monthly
5-day biochemical oxygen demand	Quarterly
Dissolved oxygen	Monthly
chloride	Monthly



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BAP: Best Aquaculture Practices (cont'd)

- Samples are collected near points where effluents enter natural water bodies or exit the farm property.
- Temperature, oxygen levels and pH balance are measured and analyzed by both private and government laboratories following standards published by the American Public Health Association and Water Environment Federation.
www.standardmethods.org
- Animal Welfare - standards for animal husbandry, holding spaces, feeding quantities and frequency, and water quality pertaining to the health of the fish.
- Food Safety - critical points prohibiting the presence of banned antibiotics, drugs and other chemical compounds. Some therapeutic agents are allowed only for the control of a diagnosed disease, but testing is conducted post-usage to ensure the absence of residues.
 - Banned in all countries: Chloramphenicol, nitrofurantoin antibiotics
 - Banned in many countries: Malachite Green, heavy metals, parasiticides & hormones.
- Traceability - strict standards for tracking products through every stage; fry to grocery shelf.

For more information on the Global Aquaculture Alliance and the BAP, visit: [GAA](#)

HACCP: Hazard Analysis & Critical Control Points

QVD's compliance with the HACCP guidelines is verified biannually by the USDC. HACCP provides a management system in which food safety is addressed through the careful analysis and control of biological, chemical and physical hazards; beginning with the production of raw materials, through procurement and handling to the manufacturing, distribution and final consumption of the finished product.

The HACCP requirements includes testing for: pathogens, parasites, natural toxins, chemicals, drugs, antibiotics, micro- and macrobiotics, carcinogens and allergens.

For more information on HACCP, visit: [HACCP](#)



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USDC: U.S. Department of Commerce's Seafood Inspection Program

In 2006, QVD became the first USDC-approved Pangasius facility in Vietnam. For the past four years, QVD has continued to meet or exceed the USDC's biannual inspections, retaining this important industry certification.

For more information, visit: [USDC](#)

FDA: Food and Drug Administration

The FDA is responsible for monitoring seafood products being imported into the United States. 80% of the seafood consumed in the United States is imported. The FDA only tests 2% of imported seafood, using a risk-based targeted inspection system. They specifically review importers with a high risk of importing contaminated products. Any product that fails FDA inspection is refused entry to U.S. markets.

For more information, visit: [FDA](#)

BRC

QVD meets the certification requirements of The British Retail Consortium (BRC) Global Standard for Food Safety Issue 5, regarded as the benchmark for best practice in the food industry.

For more information, visit: [BRC Global Standards](#)

IFS

QVD Dong Thap has achieved International Food Safety (IFS) Version 5 certification. This certification covers hundreds of items regarding management, product safety, employee hygiene, and more, and exceeds the BRC certification that many overseas factories achieve.

For more information, visit: [IFS Version 5](#)



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Testing Methods and Frequency

- The Vietnam government tests the water of the Mekong River annually. An organization known as The Mekong River Commission also regularly monitors the water: For more information, visit: mrcmekong.org
- Farmers regularly test water at the farms: collecting samples & sending to independent labs in Ho Chi Minh City.
- QVD's specific testing protocol:

Who	What/When	Testing For...	
QVD Labs	Raw Materials -Before Harvest -After Harvest Tests are conducted 28 days, 14 days and 7 days before harvest, as well as on the day of harvest.	<u>Antibiotics</u> AOZ Chloramphenicol Malachite Green Leuco Malachite Green Enprofloxacin Ciproflaxin Crystal Violet Leuco Crystal Violet	<u>Microbiologicals</u> E. Coli Coliform Staphylococcus Aureus Salmonella TPC Enterobac. Staphylococci Coagulase V. Cholera V. Parahaemolyticus Listeria
NAFI	Finished Product -After Processing -Before Shipping	<u>Other Chemicals</u> Trifluralin	



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