



NEWS RELEASE

QVD AQUACULTURE EARNS PRESTIGIOUS “BEST AQUACULTURE PRACTICES” CERTIFICATION FOR VIETNAM PANGASIOUS FARMS AND PROCESSING PLANT

March 15, 2011—QVD Aquaculture (www.qvdaquaculture.com), the world-class leader in sustainably raised seafood, has earned the prestigious Best Aquaculture Practices (BAP) certification for its farms and processing plant in Vietnam, making it the first—and only—Pangasius company in the world to earn this distinction.

“This is a major milestone for us,” said QVD Aquaculture CEO, Chris December. “Sustainability is one of QVD Aquaculture’s core values and it is a passion that runs deep within the company. We view BAP standards and their independent validation as being closely aligned with our principles. Not only does BAP complement what we stand for as the gold standard in aquaculture, but BAP has also become the choice of forward-thinking retail and foodservice buyers in major markets,” he said.

December credited QVD Aquaculture’s Vietnam team, the GAA staff, and several “seasoned aquaculture veterans” who helped prepare the company for the rigorous and independent BAP certification audit. “Everyone worked in concert towards the end goal of preparing our facilities to be audited by the ISO 65 certification body,” he said. “We are immensely grateful to the GAA team in particular for their commitment, professionalism, and guidance through this process.”

BAP standards, developed for the Global Aquaculture Alliance (www.gaalliance.org) by independent technical committees composed of equal representation from Non-Governmental Organizations (NGOs), academia, and industry, encompass five key areas—the environment, food safety, traceability, animal welfare, and social responsibility.

Global Aquaculture Alliance (GAA) Executive Director Wally Stevens applauded QVD Aquaculture for stepping up to the challenge of going through the rigorous BAP certification process. “We congratulate QVD Aquaculture for being the first Pangasius company in the industry, let alone the world, for meeting or exceeding BAP Pangasius standards at both the farm and plant level,” he said. “Vietnam is an important region for aquaculture development, and the leadership that QVD Aquaculture has shown—serving as a beacon for the entire Pangasius industry—will, we hope, soon be emulated by other producers in Vietnam.”

In addition to BAP, QVD Aquaculture’s plants have attained US Department of Commerce certification for four consecutive years. Other certifications include the International Food Safety (IFS) program and the British Retail Consortium (BRC).

About QVD Aquaculture

The world class leader in sustainably raised seafood, QVD Aquaculture (www.qvdaquaculture.com) offers the best tasting, safest, most eco-friendly fish on the planet. We are dedicated to food safety, quality and sustainability on every level. As a result, we have earned many significant achievements that include being the first Pangasius facility in the world to be approved by the USDC, and the first BAP-certified Pangasius farm and factory in the world.

Established in 1999, QVD Aquaculture operates a vertically integrated business which includes farms, factories and cold storage facilities, and offices in Vietnam, Singapore and the United States. Our U.S.-based corporate team works with partners worldwide in order to bring our premium aquaculture products to our global customers.

QVD Aquaculture offers Swai/Striped Pangasius under its award winning brands BasaVina Pearl® and BasaVina Ruby®, and other sustainably raised species under the Vina Blue® label.

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