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TRADEX EXPANDS QUALITY CONTROL OPERATIONS

Tradex Foods hires new Quality Control personnel with Full Time QC Facility

VICTORIA, BC, April 26 - Tradex Foods, a leader in providing full transparency in seafood processing has expanded its quality control operations by hiring Vancouver, B.C. based Maria Filipczak to meet the increase in demand for quality seafood products.

Tradex will have a full time quality control facility in Vancouver, B.C., Canada and will have access to perform QC inspections at processing facilities along the West Coast - from Alaska to California.

All seafood produced by Tradex follow an "Industry Best" 7-Step Quality Control Process". This includes Tradex' in-house brands SINBAD, SINBAD Gold, and SINBAD Platinum - as well as seafood produced for food service and private label business.

Tradex already employs Quality Control Inspectors for all it's Asia production; however Maria Filipczak will also be overseeing all production reports before shipment. In order to provide even more transparency to customers, Tradex plans to implement live video feeds and recordings whenever production runs allow for it.

Tradex has seen an increase in demand for quality products and commends the industry on that. "Higher quality products typically show a higher price tag; however, we've developed some pricing calculations that actually reveal buying lower quality, lower priced seafood actually cost you more money. It's all about educating the customer, the seafood business is tricky and at times can be a dishonest industry so we are glad that we can help customers navigate these waters." says Tradex Foods CEO, Robert Reiersen.

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If you would like more information about this topic, please call Kyla Ganton at 250-479-1355, or email kganton@tradexfoods.com.