



# 7-STEP QUALITY CONTROL PROCESS

## 1: HARVESTER ACCREDITATION

- Tradex Foods has been sourcing raw material from accredited suppliers in Alaska & British Columbia for over 20 years.
- When considering a new harvester – we initially implement a quality probation period – and stringently monitor every detail of procurement on a deal-by-deal basis.
- Once the harvester has consistently demonstrated reliability, Tradex Foods adds them to a list of accredited suppliers and continues to cyclically audit vessels - to ensure adherence to standards.

## 3: RAW MATERIAL INSPECTION

- Premium products begin with premium raw material.
- Our supervisors meticulously inspect and evaluate every shipment of raw material destined for Tradex orders - utilizing a propriety set of premium standards.
- Specifically - supervisors focus on chain-of-custody documentation, physical quality of the fish, consistency of sizing, conditions of handling and suitability for our order.
- If there are breaches in custody or concerns with quality – the material is simply rejected.

## 5: FINISHED PRODUCT INSPECTION

- Finished product inspection is the nucleus of the Tradex Foods quality control process.
- Tradex Foods Quality Control Supervisors inspect product against a variety of standards - including:
- Net weight of products - conformity to stated sizing - percentage of glaze - moisture content - quality of workmanship - presence of parasites - flesh texture & cooked flavour quality and deceptive practices.
- Supervisors also take samples of each SINBAD production run for DNA Testing.

## 7: LOADING & SHIPPING

- When inspection is complete and approved – inventory moves to the loading stage.
- Supervisors return to randomly recheck product and oversee the loading of shipments onto containers.
- When loading is complete – officials affix a seal to each container - enabling officials in destination port to confirm signs of tampering.
- Government Health Officials are the only people authorized to break seals prior to delivery.
- Any resealing of containers is also documented.



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6



STEP 7

## 2: PLANT ACCREDITATION

- Prior to approving a new plant – Tradex executes a stringent, standards-based audit of the supplier's facilities.
- If a plant meets inspection protocols - we proceed. If a plant scores a marginal grade – we recommend corrective actions. If a plant chooses to comply with mandates – we will reassess upon completion.
- If a plant fails the post mandate inspection – they are eliminated as a potential supplier.
- Standards include: HACCP plan, documentation, water/ice quality, safety, cleanliness, sanitation systems, manufacturing practices, pest control, equipment and infrastructure.

## 4: PROCESSING SUPERVISION

- With harvester, plant and raw material all accredited and approved - we are now ready for processing.
- The only remaining potential for quality breaches is either an accidental or deliberate deviation from the plant's standard practices and procedures.
- This is where Tradex Quality Control Supervisors make the ultimate difference.
- Instead of performing one final inspection - our Tradex Quality Control Supervisors follow the entire processing line – from start to finish – for the duration of production.

## 6: INSPECTION REPORTS

- Following production - our Quality Control Supervisors summarize and document all tests results and observations into a final inspection report or report card.
- Complete with photographs - this report summarizes all data collected during production - from inspections of raw material to processing and ultimately - to finished product.
- Tradex Foods offers all customers access to inspection reports delivering full – transparent traceability for all our products.