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## **CERTIFICATE OF COMPLIANCE**

This document is to certify that Ducktrap River of Maine, LLC. has been operating under a HACCP program since 1994. In December 1997 we revised our HACCP plan to comply with Title 21 of the Code of Federal Regulations Part 123 – Fish and Fishery Products. We review and/or revise the HACCP plan at least annually, and the plan has received FDA approval in subsequent annual inspections. We have analyzed the hazards associated with the smoked seafood industry and have established the necessary critical control points and monitoring systems to assure compliance with the guidelines. We have seventeen people certified by FDA/AFDO in HACCP; one of these is a certified HACCP instructor.

We guarantee that we are registered with and are in full compliance with the Public Health Security and Bio-Terrorism Preparedness and Response Act of 2002. Our Food Facility Registration number is 14452566674, issued 10/26/2003.

We guarantee that all products produced at Ducktrap River of Maine meet documented product specifications and are free of adulteration from microbiological, chemical or physical contaminants, and are safe for consumption.

We guarantee that the processes used to produce our ready to eat smoked seafood products are all-natural, using a blend of salt, evaporated cane juice, herbs, spices, and natural hardwood smoke. All of our ingredients are natural in origin. We use no chemical or artificial additives or preservatives. We source raw materials from only the finest vendors. We receive documentation from each vendor of farmed aquaculture products that any drugs or antibiotics used are approved by FDA and are used in accordance with proper withdrawal times and that all labeling conditions are followed. All vendors provide certification that their products are not produced in areas of intense agricultural or industrial activities that would be reasonably likely to cause contamination of the fish flesh.

Our state-of-the-art facility is segregated into separate rooms for each process, each with their own staff. We have established and monitor a standard sanitation operating procedure (SSOP), and our HVAC systems are controlled and monitored by computer.

We have been registered as meeting the requirements of the Safe Quality Foods (SQF) Code, Edition 7.2, Level 3: Comprehensive Food Safety and Quality Management System. SQF Certification is recognized by retailers and food service providers globally who require a rigorous, credible food safety and quality management plan. It is recognized by the Global Food Safety Initiative (GFSI) as showing compliance with food safety standards and regulations, and also includes a verified program for ensuring consistent product quality.

For further information contact:

DENNIS HARRIS, PLANT MANAGER  
MICHAEL STRANG, QUALITY CONTROL MANAGER

Thank You,

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