



AN HAI FISHERY LIMITED COMPANY

LOT B4-03 , ZONE A , NHON HOI INDUSTRIAL ZONE , NHON HOI COMMUNE
QUY NHON CITY , BINH DINH PROVINCE , VIETNAM

PARASITE DESTRUCTION LETTER OF GUARANTEE

DATE: JANUARY 1st, 2024

TO: HIG CORPORATION

AS A GUARANTEE TO OUR CUSTOMER , WE , **AN HAI FISHERY LIMITED COMPANY** (**APPROVAL NUMBER : DL979**) , HEREBY CONFIRM THAT THE **FROZEN MSC YELLOWFIN TUNA SAKU** PRODUCTS PACKED FOR **HIG CORPORATION** ARE TREATED FOR PARASITE DESTRUCTION BY THE FOLLOWING METHOD ACCORDING TO FISH AND FISHERY PRODUCT HAZARDS AND CONTROLS GUIDANCE – CHAPTER 5 : FREEZE AT-31⁰F (-35°C) OR BELOW UNTIL SOLID AND STORE PRODUCTS AT -4°F (-20°C) OR BELOW FOR 24 HOURS

THE ARTICLE COMPRISING EACH SHIPMENT OR OTHER DELIVERY HERE AFTER MADE BY (**AN HAI FISHERY LIMITED COMPANY**) TO , OR IN THE ORDER OF (HIG CORPORATION 2637 E EI PRESIDIO St , CARSON, CA 90810) IS HEREBY GUARANTEED , AS OF THE DATE OF SUCH SHIPMENT OR DELIVERY, TO BE , ON SUCH DATE , NOT ADULTERATED OR MISBRANDED WITHIN THE MEANING OF THE FEDERAL FOOD , DRUG AND COSMETIC ACT , AND NOT AN ARTICLE WHICH MAY NOT , UNDER THE PROVISIONS OF SECTION 404 , 505 , OR 512 OF THE ACT , BE INTRODUCED INTO INTERSTATE COMMERCE .

AS THE PRODUCT IS INTENDED FOR RAW CONSUMPTION , PLEASE REFER TO THE TREATMENT GUIDELINES ABOVE TO ENSURE THE PARASITE ARE DESTROYED. DO NOT HESITATE TO CONTACT US IF YOU HAVE ANY QUESTIONS AND INQUIRIES. WE ALWAYS VALUE YOUR QUESTIONS , IDEAS AND FEEDBACKS ./.

LEGAL REPRESENTATIVE
DIRECTOR
T.N.H.H
THUY SAN
AN HAI
HUYNH TAN HIEP



2024 PARASITE DESTRUCTION LETTER OF GUARANTEE



This letter guarantees that all frozen sashimi grade fish (i.e., safe for raw consumption) and fishery products supplied to DNI Group, LLC, are treated for parasite destruction by one of the following methods according to United States Food and Drug Administration (FDA) SGR 129 (June 2022 edition) - Fish and Fishery Products Hazards and Controls Guidance Chapter 5: Parasites (check/tick one):

- Freezing and storing at an ambient temperature of -4 °F (-20 °C) or below for at least seven (7) days
- Freezing at an ambient temperature of -31 °F (-35 °C) or below until solid and storing at an ambient temperature of -31 °F (-35 °C) or below for at least 15 hours
- Freezing at an ambient temperature of -31 °F (-35 °C) or below until solid and storing at an ambient temperature of -4 °F (-20 °C) or below for at least 24 hours

Item Name	Item Number	Description	Country of Origin	Package Weight
AFC Frozen Atlantic Salmon Fillet	6122-22	Trim E Premium, 3+ lbs	Chile	22 lbs

We understand this is a continuing guarantee and must be renewed with your company annually.

Company Name (Legal Business Name)	Congelados y Conservas Fitz Roy S.A.
Doing Business As (DBA, if applicable)	

Authorized Personnel	Name (Print)	Title (Print)	Signature	Date (Day, Month, Year)
Company Officer	Pablo Fuentes Ibarra	Plant assistant manager		December 19, 2023
HACCP Manager/PCQI	Ilse Vargas Hernandez	Quality assurance Head		December 19, 2023

BLUMAR

PARASITES CONTROL CERTIFICATE


Dear Customer,

Since the diet of wild fish could cause infestation by parasites, Salmones Blumar S.A. hereby certifies that our Atlantic Salmons are farm-raised in open water net-pens and fed by a diet made entirely by extruded pellets that contains no live parasites infective to the fish.

Therefore, we can ensure that our salmon is free from worm parasites that could affect human beings.

In addition, we can certify that our frozen fish products are treated by freezing at an ambient temperature of -35°C or below until solid and stored at -35°C or below for a minimum of 15 hours. This treatment is carried out according to the FDA Fish and Fishery Products Hazards and Control Guidance Ch. 5, to parasites control.

Sincerely,


RODRIGO GUTIERREZ LUARTE
Quality Assurance Manager
Salmones Blumar S.A.



JANUARY 01ST 2024
TALCAHUANO, CHILE



บริษัท โชกซมูทมารีน จำกัด
57/40 หมู่ 4 ถนนชัย ๔.โคกขาม
อ.เมืองสมุทรสาคร จ.สมุทรสาคร 74000
โทร. 034 410 772 - 4
แฟกซ์ 034 864 303 , 034 410 775

CHOCKSAMUT MARINE CO., LTD.
57/40 Moo 4 Khok Kham, Mueang Samut Sakhon,
Samut Sakhon 74000 Thailand.
Tel. +66 34 410 772 - 4
Fax. +66 34 864 303 , +66 34 410 775

PARASITE DESTRUCTIVE LETTER

To whom it might concern:

Please allow this letter to certify that the following Tuna (*Thunnus spp*) item produced by **CHOCKSAMUT MARINE CO., LTD** (FDA# **11340402848**) for **BUMBLE BEE FOODS, LLC DBA ANOVA FOOD** under the required specifications for these items, are considered Sushi or Sashimi grade based on the FDA guidelines for parasites destruction.

1. MSC Tuna Saku / 5384909566_22LB - 8OZ UP AFC TUNA SAKU MSC
2. MSC Tuna Tatakimii / 5384909569_22LB - 1LB AFC TUNA GROUND MSC
3. Tuna Saku A / 5384909283_10LB#12OZ AN PREM TUNA CS SAKU

These items have been frozen at an ambient temperature of -31°F (-35°C) or below until solid and have been stored at an ambient temperature of -4°F (-20°C) or below for more than 24 hours.

Additionally, **CHOCKSAMUT MARINE CO., LTD** (FDA# **11340402848**) guarantees that, as of the time of delivery, each article contained in every shipment or delivery is:

1. not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of June 25, 1938 as amended ("FDCA"), the Federal Fair Packaging and Labeling Act, or within the meaning of any State Food and Drug Law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act; provided, however, that the Seller does not guarantee against such goods becoming adulterated or misbranded within the meaning of said Act or Acts after shipment, by reason of causes beyond Seller's control.
2. in compliance with the California Transparency in Supply Chains Act of 2010.
3. produced in a facility operating under HACCP and sanitary programs in accordance with the USFDA's Seafood HACCP Regulation, 21 CFR 123.

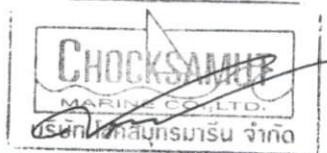


บริษัท โชคสมุทรสิน จำกัด
57/40 หมู่ 4 ตำบลสี่ัค ค.โคกขาม
อ.เมืองสมุทรสาคร จ.สมุทรสาคร 74000
โทร 034 410 772 - 4
แฟกซ์ 034 864 303, 034 410 775

CHOCKSAMUT MARINE CO., LTD.
57/40 Moo 4 Khok Kham, Muabang Samut Sakhon,
Samut Sakhon 74000 Thailand.
Tel. +66 34 410 772 - 4
Fax. +66 34 864 303, +66 34 410 775

4. Will comply with the requirements of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act). Product has been manufactured, processed, packed or held in a facility that has registered according to Section 415 of the Federal Food , Drug and Cosmetic (FDCA), as amended by the Bioterrorism Act and will comply with trace-back and record retention requirements.

Signed & Stamp :



Title :

Deputy Managing Director

Date Signed :

January 01, 2024



12-28-2023

Parasites Control Certificate

Dear Customer,

Roberto Vasquez, Quality Assurance Assistant Manager, on behalf Entrevientos S.A. R.U.T.: 96.569.600-8 located at Juan William #06661, Punta Arenas, Chile. Certifies that:

Since the diet of wild fish could cause infestation by parasites, the Atlantic salmon processed at our facility are farm-raised in open water net-pens and fed by a diet made entirely by extruded pellets that contains no live parasites infective to the fish. Therefore, we can ensure that our salmon is free from parasites.

In addition, we can certify that our frozen fish products (including Sashimi Grade) are treated by freezing at an ambient temperature of -31°F (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of 15 hours. This treatment is carried out according to the FDA Fish and Fishery Products Hazards and Control Guidance Ch. 5, to Parasites control.

Sincerely,

Roberto Vásquez Arancibia
Quality Assurance Assistant Manager
Entrevientos S.A.

Aseguramiento de Calidad
Planta Entrevientos S.A.
N° 12152





FUKUICHI FISHERY CO.,LTD

254-8 NISHIJIMA

Yaizu-city,Shizuoka,421-0215 JAPAN

TEL:+81-54-622-1211

LETTER OF GURANTEE

January 1, 2024

Our products(Frozen Tuna Tatakimi (Wild Caught) MSC (1lb×22)/Case, Frozen Wild Albacore Tuna Loins (1lb×22)/Case, Frozen Tuna Tatakimi (Wild Caught) MEL (1lb×22)/Case) DISTRIBUTED BY OSAMU CORPORATION) are guaranteed to be done in the process to kill the parasites in the following state:

*Freezing at ambient temperature of -35°C or below until solid and storing at an ambient temperature of -35°C or 15 hours(Total time).

*Reference : FDA

Fish and Fishery Products Hazards and Controls Guidance June 2022
Edition(CHAPTER 5:Parasites)

The article comprising each shipment or other delivery hereafter made by (Fukuichi Fishery Co Ltd) to, or in the order of (OSAMU CORPORATION [2637 E El Presidio St, Carson, CA 90810]) is hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

Senior Managing Director / Hiroshi Kondo

Name of company: FUKUICHI FISHERY CO.,LTD

Address:254-8 Nishijima, Yaizu-city, Shizuoka, 421-0215 JAPAN

Telephone:+81-54-622-1211

Website <http://www.fukuichi-world.jp/>



MING HONG

MING HONG INTERNATIONAL

14730 DON JULIAN ROAD, CITY OF INDUSTRY, CA 91746 USA TEL: (626) 820-9888 FAX: (626) 820-9088

January 1, 2024

To Whom It May Concern

Dear Sir/Madams,

This letter serves as a continuous guarantee that the following items supplied by us are produced in a facility that complies with the HACCP Regulation 21 Code of Federal Regulations Parts 123 and 1240. "Procedures for the Safe Processing and Importing of Fish and Fishery Products". These regulations require the application of Hazard Analysis and Critical Control Point (HACCP) evaluation principles to the processing of all domestic and imported seafood produced after Dec. 18, 1997. The Principles include:

1. Conducting a hazard analysis of the seafood processing to determine if there is a significant likelihood that a food safety hazard may occur.
2. Writing and implementing a HACCP plan if a significant hazard is identified.
3. Monitoring eight key areas of sanitation regardless of whether a HACCP plan is necessary in order that conditions and practices confirm with Good Manufacturing Practices (GMP).

<u>Description</u>	<u>Brand</u>
FROZEN ATLANTIC SALMON	TETSUJIN

Ming Hong International sources products only from facilities that provide documents to verify their compliance with the aforementioned regulations. It will also source products from U.S. suppliers who can demonstrate that they have taken steps to comply with the HACCP regulations.

Further more, we certify that the frozen Atlantic Salmon Fillet products supplied to your company are processed in a refrigerated room, where they are filleted, portioned and vacuum packed. After that they are quick frozen at - 35 degrees C. (- 31 degrees F.) and they have been maintained at - 20 degrees C. (- 4 degrees F.) or below in freezer or during transportation at least for 7 days to ensure elimination of parasites.

If you have any questions, please don't hesitate to call me at (626) 820-9888.

Sincerely yours,

Randy Chen
General Manager



MOWI VIETNAM COMPANY LIMITED

PARASITE DESTRUCTIVE LETTER

To whom it might concern:

Please allow this letter to certify that the following Tuna (*Thunnus spp*) item produced by **MOWI VIETNAM CO., LTD** (FDA# **11074099404**) for **BUMBLE BEE FOODS, LLC DBA ANOVA FOOD** under the required specifications for these items, are considered Sushi or Sashimi grade based on the FDA guidelines for parasites destruction.

1. MSC Tuna Saku / 5384909566_22LB - 8OZ UP AFC TUNA SAKU MSC
2. MSC Tuna Tatakimi / 5384909569_22LB - 1LB AFC TUNA GROUND MSC
3. Seared Tuna / 5384909183_6LB - 3OZ TUNA SAKU SEARED SEASND SLICED
4. Seared Salmon / 5384940009_6LB - 3OZ AN PREM ATL SALMON SSS
5. FIP Tuna Saku / 5384909558_22LB - 8OZ UP AFC TUNA SAKU
6. FIP Tuna Loin / 5384909207_30LB#5-8LB AN PREMIUM TUNA CS LCC

These items have been frozen at an ambient temperature of -31°F (-35°C) or below until solid and have been stored at an ambient temperature of -4°F (-20°C) or below for more than 24 hours.

Additionally, **MOWI VIETNAM CO., LTD** (FDA# **11074099404**) guarantees that, as of the time of delivery, each article contained in every shipment or delivery is:

1. not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of June 25, 1938 as amended ("FDCA"), the Federal Fair Packaging and Labeling Act, or within the meaning of any State Food and Drug Law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act; provided, however, that the Seller does not guarantee against such goods becoming adulterated or misbranded within the meaning of said Act or Acts after shipment, by reason of causes beyond Seller's control.
2. in compliance with the California Transparency in Supply Chains Act of 2010.
3. produced in a facility operating under HACCP and sanitary programs in accordance with the USFDA's Seafood HACCP Regulation, 21 CFR 123.



MOWI VIETNAM COMPANY LIMITED

- 4. Will comply with the requirements of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act). Product has been manufactured, processed, packed or held in a facility that has registered according to Section 415 of the Federal Food , Drug and Cosmetic (FDCA), as amended by the Bioterrorism Act and will comply with trace-back and record retention requirements.

This letter is valid from Jan 01, 2024

Signed & Stamp :



Title :

Operations Manager

Date Signed :

December 11, 2023



2024 PARASITE DESTRUCTION LETTER OF GUARANTEE

This letter guarantees that all frozen sashimi grade fish (i.e., safe for raw consumption) and fishery products supplied to DNI Group, LLC, are treated for parasite destruction by one of the following methods according to United States Food and Drug Administration (FDA) SGR 129 (June 2022 edition) - Fish and Fishery Products Hazards and Controls Guidance Chapter 5: Parasites (check/tick one):

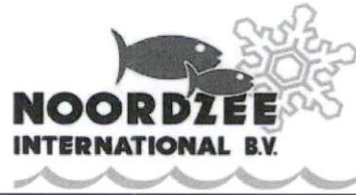
- Freezing and storing at an ambient temperature of -4 °F (-20 °C) or below for at least seven (7) days
- Freezing at an ambient temperature of -31 °F (-35 °C) or below until solid and storing at an ambient temperature of -31 °F (-35 °C) or below for at least 15 hours
- Freezing at an ambient temperature of -31 °F (-35 °C) or below until solid and storing at an ambient temperature of -4 °F (-20 °C) or below for at least 24 hours

Item Name	Item Number	Description	Country of Origin	Package Weight
AFC Frozen Norwegian Atlantic Salmon Fillet	6702	Trim E Premium, 3+ lbs	Norway	22 lbs

We understand this is a continuing guarantee and must be renewed with your company annually.

Company Name (Legal Business Name)	Neerlandia Urk B.V.
Doing Business As (DBA, if applicable)	

Authorized Personnel	Name (Print)	Title (Print)	Signature	Date (Day, Month, Year)
Company Officer	Pieter Romkes	General and Operations Manager		19-12-2023
HACCP Manager/PCQI	Cees Koffeman	R&D Manager		19-12-2023



DECLARATION

We declare:

That all products produced under the sanitary number NL 6158 EC, NL 220363 EC and NL 217794 EC by Noordzee International BV, established at Urk the Netherlands, Zuidoostrak 16, Postal code 8321 MA. Approved by the Dutch Government Food, Merchandises and Goods Authority (NVWA) in the Netherlands is as follows. Sanitary number: NL 6158 EC, NL 220363 EC and NL 217794 EC. On our products shown as:



Product presentation: ASC Salmon

- Product: Salmom (*Salmo salar*) Aquacultuur in area FAO– 27 (North East Atlantic Ocean)
- Product is single frozen
- Free from G.M.O. (Genetical Modified Organism in accordance with EC directive 1829/2003 and 1830/2003)
- Parasites are destroyed by freezing at an ambient temperature of -35°C or below until solid and storing at an ambient temperature of -20°C or below for 24 hours.
- There are no import refusals and/or recalls withing the last 3 years.

Noordzee International BV,
QC & Assurance - manager

Gerrit Hakvoort

January 01, 2024



Dear AFC (Advanced Fresh Concepts Franchise Corp.)

HKH JVC LLC (dba NORPAC Fisheries Export) certifies that NORPAC seafood products are harvested, **processed or otherwise handled in compliance with the United States FDA Regulations (21 CFR 123, Seafood HACCP)**, are sanitary and free of contamination. We also certify that appropriately trained persons have conducted hazard analyses on our products, and our HACCP Plans are fully implemented (including monitoring and recording sanitation activities), and that an effective product trace and recall program is in place.

As part of our product portfolio we do offer a range of tuna products sold as ready-to-eat products (loins, steaks, saku block, sashimi slices, and poke cubes) that are traditionally eaten fresh, without cooking or freezing. Large tuna species such as yellowfin and bigeye tuna are not considered a significant parasite hazard to humans. Specific guidance provided by the FDA in (1) the FDA Food Code (paragraph B, section 3-402.11), and (2) the Fish and Fishery Products Hazards and Controls Guidance (Table 3.2), specifically exempts large tuna species including *Thunnus alalunga* (Albacore tuna), *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), and *Thunnus thynnus* (Bluefin tuna, Northern) from parasite destruction by freezing requirements.

We offer frozen versions of these same tuna products to AFC with the following items:

Brand Name: Hawaiian Select,
Product name: Frozen Tuna Saku 10-16 oz

We guarantee that all Norpac products' ingredients are GMO free, not genetically engineered and do not contain bioengineering ingredients.

NORPAC *Fisheries Export* undergo 3rd party food safety (GFSI-benchmarked), SQF Edition 9. It also guarantees that all our facilities involved in the manufacturing, processing, packing, or holding food for consumption are U.S.-registered and otherwise in compliance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Food Facility Registration Number xxxx8080).

Sincerely,

A handwritten signature in cursive script that reads "Mui R."

Piangjai (Mui) Ratchaworapong
Food Safety and Quality Assurance Director



NORPAC Fisheries Export Offices

Central & Western Pacific: 1535 Colburn Street, Honolulu, HI 96817 • PH: 808-842-3474 • FAX 808-842-3475
Northern & Eastern Pacific: 3125 Eastlake Avenue E, Suite C, Seattle, WA 98102 • PH: 808-328-5157 • FAX 206-328-5280



December 11 – 2023

Valid to January 1 - 2025

PARASITE DESTRUCTION LETTER OF GUARANTEE

To whom it may concern.

This is to certify that Frozen ASC Certified Atlantic Salmon Fillet Trim E in 22 lb case, and frozen ASC Certified Smoked Fillet Trim E in 24 lb case, produced for, and distributed by Osamu Corp. with case labels including the name Osamu Corp., under the brand Storm Seafood, produced at plant M461Norsk Sjømat Stranda AS in Norway, have been frozen in accordance with US FDA's Food Code paragraph 3-402.11 and 3-402.12 about freezing and records which states:

The fish may be sold as raw...if that fish supplied are frozen to a temperature of -20 degrees Celsius (-4°F) or below for 168 hours (7 days) in a freezer, or -35 degrees Celsius (-31°F) or below for 15 hours in a blast freezer.

Either of these freezing methods will kill any residual parasites or nematodes.

Storm Sashimi loins and fillets and smoked salmon have been blast frozen in a blast freezer with temperatures below -35 degrees Celsius for more than 24 hours. This exceeds the FDA requirement.

All Salmon packed under the Storm brand name are of the specie Atlantic Salmon (*Salmo salar*) and are farm raised and processed in Norway.

The article comprising each shipment or other delivery hereafter made by (Norsk Sjømat Stranda AS) to, or in the order of (Osamu Corporation :2637 E El Presidio St, Carson CA 90810) is hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

Ellinor Nordstrand
Ellinor Nordstrand, Quality Manager

11.12.2023
Date



Parasite Destruction Letter *(Frozen Tuna Saku)*

DATE : **January 1st, 2024**

The undersigned below :

Company : PT. Balinusa Windumas
Address : Jl. Ikan Tuna II No. 1, Pelabuhan Benoa
Denpasar – Bali 80222
Name : Goliel Yun Satmoko

I, Goliel Yun Satmoko as a QA manager at PT.Balinusa Windumas has warranty and state that our products have been frozen and stored at an ambient temperature of -4°F (- 20°C) or below for more than 7 days (total time) are sufficient to kill parasites. Based on reference Fish and Fishery Products Hazards and Controls Guidance - Chapter 5 (Fish and Fishery Products Hazards and Controls Guidance (fda.gov)): Parasites, page 92. It is useful to kill the parasite in the Frozen Tuna Saku – wild caught, 22 Lbs/case packed for Osamu Corporation and supplied to AFC. Product of Indonesia.

This letter of guarantee statements I made with real and I willing to accept any action taken if later proved my promise is not really true.

Sincerely,
PT. BALINUSA WINDUMAS

Goliel Yun Satmoko
QA Manager



Parasite Destruction Letter *(Frozen Tuna Slice)*

DATE : **January 1st, 2024**

The undersigned below :

Company : PT. Balinusa Windumas
Address : Jl. Ikan Tuna II No. 1, Pelabuhan Benoa
Denpasar – Bali 80222
Name : Goliel Yun Satmoko

I, Goliel Yun Satmoko as a QA manager at PT.Balinusa Windumas has warranty and state that our products have been frozen and stored at an ambient temperature of -4°F (- 20°C) or below for more than 7 days (total time) are sufficient to kill parasites. Based on reference Fish and Fishery Products Hazards and Controls Guidance, Chapter 5 (Fish and Fishery Products Hazards and Controls Guidance (fda.gov)), Parasites, page 92. It is useful to kill the parasite in the Frozen Tuna Slice (Sushi Neta)– wild caught, 12 grams x 20 pcs/pack (35 pack), N.W.: 8.4 Kg /Case, G.W.: 10.00 Kgs packed for Osamu Corporation and supplied to AFC.

This letter of guarantee statements I made with real and I willing to accept any action taken if later proved my promise is not really true.

Sincerely,
PT. BALINUSA WINDUMAS

Goliel Yun Satmoko
QA Manager



THINH HUNG COMPANY LIMITED

Factory add: Lot F9-F10 Suoi Dau Industrial Zone, Cam Lam Dist, Khanh Hoa Pro., Viet Nam

Office add: 08 Ngo Duc Ke Street, Tan Lap Ward, Nha Trang City, Khanh Hoa Pro., Viet Nam

Tel: +84.258 3.744.236 - 3.744.237 - 3.744.238 - Fax: +84.258 3.744.239

Email: thinhhung@thinhhung.com

FOOD SAFETY AND PARASITE CONTROL

To: Our Valued Customers

Date: January 01, 2024

We are writing to assure you of the food safety and parasite control measures implemented for all our products, including MSC Tuna Saku 10-16oz - Item 260-M.

All THINH HUNG CO., LTD products comply with the HACCP regulations established by the Food and Drug Administration (FDA) outlined in Title 21, Part 123 of the Code of Federal Regulations (CFR). We adhere to the "Fish and Fishery Products Hazards and Controls Guidance – June 2022" and follow its recommendations for parasite control.

Specifically, Chapter 5 of this guidance states that freezing and storing tuna at specific temperatures and times is sufficient to kill parasites. These include:

- -4°F (-20°C) for 7 days
- -31°F (-35°C) or below until solid, then storing at -31°F (-35°C) or below for 15 hours
- -31°F (-35°C) or below until solid, then storing at -4°F (-20°C) or below for 24 hours

We are pleased to inform you that all our products undergo freezing for a minimum of 8 hours at -40°C, followed by storage in cold storage at $\leq -20^{\circ}\text{C}$ for at least 7 days before shipment. This exceeds the FDA's recommended time and temperature thresholds for parasite control, ensuring the highest level of food safety for our customers.

We are committed to providing you with safe and healthy seafood products. Please do not hesitate to contact us if you have any questions or concerns.

Sincerely,

THINH HUNG CO., LTD



Nguyễn Đình Hậu

tristan

A TRANSMARINA COMPANY

January 1, 2024

AFC Distribution Corp.
19205 S. Laurel Park Rd.
Rancho Dominguez, CA 90220

Letter of Guarantee

- Re:
- A) Tristan branded frozen Bigeye Tuna ULT Frozen Saku block
5 Lbs Case, 10 Lbs Case and 15 Lbs Case
 - B) Tristan branded frozen Yellowfin Tuna ULT Frozen Saku block
5 Lbs Case, 10 Lbs Case and 15 Lbs Case
 - C) AFC Branded CO treated frozen Bigeye and Yellowfin Tuna Saku block
22 Lbs Case

All food supplied by Tristan International, LLC is produced and stored in compliance with all applicable parts of the Code of Federal Regulations including but not limited to 21CFR123 for Fish and Fishery Products (if applicable), 21CFR110 Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, FDA Food, Drug, and Cosmetics Act (FD&C Act), and comply with all HACCP program guidelines. All manufacturers or products supplied have clearance from the FDA.

Our facility is also in compliance with the Bioterrorism Act of 2002. The facility's FDA registration number is: 17939056138.

Supplied uncooked frozen seafood that is ready to eat has been treated for parasite destruction through being:

Frozen and stored at a temperature of -4°C (-20°F) or below for a minimum of 168 hours (7 days) in freezer.

Tristan International, LLC



Ari D. Dorfsman
President

PARASITES CONTROL CERTIFICATE

PRODUCTOS DEL VENTISQUEROS Plant N°10810 Located in Chiquihue Km 14 SN, Sector Bahia Chincui, Puerto Montt, Chile, hereby certifies that our Atlantic Salmon and Pacific Salmon Products are farm-raised in open water net-pens and fed by a diet made entirely by extruded pellets that contains no live parasites infective to the fish. Therefore, we can ensure that our salmon is free from parasites.

In addition, we can certify that our frozen fish products are treated by freezing at an ambient **temperature of -31°F (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of 15 hours.** This treatment is carried out according to the FDA Fish and Fishery Products Hazards and Control Guidance Ch. 5, to parasites control.



Carolina Paz Muñoz C.

Quality Assurance Assistant Manager
Productos del Mar Ventisqueros SA
Puerto Montt – CHILE

Date: January 2, 2024



Wismettac Foods, Inc.
3-2-1 Nihonbashi Muromachi,
Chuo-ku, Tokyo, 103-0022 Japan
Tel : +81 3 6870 2001 Fax : +81 3 6870 2021
www.wismettac.com

Parasite Destruction Statement

Date: January 1st, 2024

To Whom It May Concern:

This letter is our guarantee that the following product has been treated for parasite destruction by the following:

Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours as required in the Food Code.

Product:

#84326C FROZEN TUNA SAKU MSC

Signature: *Kento Abe*

Date: January 1st, 2024

Kento Abe
Manager
Wismettac Foods, Inc.



Wismettac Foods, Inc.
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Parasite Destruction Statement

Date: January 1st, 2024

To Whom It May Concern:

This letter is our guarantee that the following product has been treated for parasite destruction by the following:

This letter is to certify that below products supplied to you are frozen at a constant temperature of -20°C (-4°F) or below for more than 168 hours (total time) in the freezer to ensure parasite destruction.

Product:

#88638 SK BURI LOIN PREMIUM
#88649 SK BURI LOIN PREMIUM

Signature: *Kento Abe*

Date: January 1st, 2024

Kento Abe
Manager
Wismettac Foods, Inc.