

360°

Quality Policy

Food Safety

The food safety of our products is our highest concern. As highly perishable food item being produced under challenging conditions at sea and on land, seafood poses specific challenges to quality assurance and food safety regulatory compliance which are addressed in this policy.

Scope of Policy: This policy addresses the food safety and regulatory compliance of products which are sourced, manufactured, packed and shipped under the 360° Seafood Selection brand.

Applicability: All seafood products sourced, manufactured and packed under the 360° Seafood Selection brand, owned and managed by Blueyou.

Verification: Combination of company internal and external, third party independent audit and verification procedures.

Version N°: Version 1.0 | March 2020

1.	Risk Assessment	Upon identification of a new species and origin, a thorough risk assessment identifies and evaluates potential food safety and compliance risks, taking into account specific standards and regulations in the various countries of origins and consumer markets.
2.	Raw Material Sourcing	Seafood raw material which is sourced by our licensed manufacturing partners must meet our quality standards with regards to (1) freshness; (2) microbiology (3) parasites (4) visual properties; (5) organoleptic properties; (6) contaminants including biotoxins and (7) inclusion of foreign matter
3.	Post-Harvest Handling	Raw materials harvested for 360° Seafood Selection must be subject to proper post-harvest handling including proper and adequate primary processing steps on vessel and farm level such as killing of animals, bleeding, gutting, shucking, washing, chilling, and adequate storage. Farm and vessel operators must implement good practices in terms of hygiene and food safety in line with identified risks, in order to safeguard food safety of harvested seafood.
4.	Cool Chain for Raw Materials	In order to maintain and preserve the quality of harvested products, licensed manufacturing partners must implement effective cool chain management from farm or fish landing ports to the seafood factory.
5.	Seafood Processing Partners	To be eligible for manufacturing and packing 360° Seafood Selection products, processors are subject to a detailed assessment in terms of infrastructure, management competence, capabilities and capacities to process and pack sensitive seafood raw materials according to highest standards of quality on a reliable and trustworthy basis.
6.	Third Party Certification	All 360° Seafood Selection licensed manufacturing companies must hold a valid, higher-level food safety certification such as BRC, IFS, ISO 22'000 or are in assessment (audit) for one of these. ¹
7.	Treatments and Additives	Seafood items may be subject to treatments or the use of additives in compliance with legal regulations and declaration in the country of destination.
8.	Pathogens Environmental Contaminants Biotoxins	All 360° Seafood Selection products are closely monitored for the presence of pathogens, environmental contaminants and biotoxins. Internal and external processes are implemented to secure the safety of the products.
9.	Packaging	360° Seafood Selection packaging materials are compliant with food contact regulations and other packaging material regulations and are compatible for its intended use.
10.	Supervision and Inspection	Blueyou regularly inspects licensed packers and manufacturing partners of the 360° Seafood Selection and assesses compliance and adherence to this policy and the underlying detailed product and packaging specifications. More specifically, 360° Seafood Selection regularly inspects the following steps and parameters of production and supply chains: <ul style="list-style-type: none"> • Hatcheries and sources of juveniles (Aquaculture) • Fishing vessels and port landing infrastructure • Ice factories • Feed mills • Aquaculture farms • Logistics for seafood raw materials • Processing and packing plants • Packaging manufacturer • Final packed products • Laboratories for analysis

¹ At minimum, the product must be produced under GMP (Good Manufacturing Practice) based on HACCP