

360°

Quality Policy

Freshness and Cool Chain

Fish and seafood are amongst the most sensitive food items and deteriorate quickly. Temperature control is a key parameter for maintaining quality and preserving the original taste, texture, and organoleptic properties of the product. The objective of our freshness and cool chain policy is to ensure that products stay fresh up until the point of preparation and consumption.

Scope of Policy: This policy addresses the freshness and cool chain of products which are harvested, 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.

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1.	Risk Assessment	Upon identification and development of a new species and origin, a thorough risk assessment identifies and evaluates potential risks which may negatively impact the freshness and cool chain of a 360° Seafood Selection product.
2.	Post-Harvest Chilling	360° Seafood Selection raw materials must be subject to proper post-harvest chilling to temperatures below 4°C using ice-slurry, broken ice, or ice-water mixture. Depending on species and catch method, other forms of chilling may be applied. Once chilled at core temperature < 4 °C, all harvested raw materials must be stored and further chilled in order to keep temperature at low level, ideally reaching < 2° C within 4 hours of the catch or harvest.
3.	On Board Freezing	In case of on-board freezing of catch, harvested seafood raw material shall reach core temperatures of < -20 °C within 24 hrs of freezing. Depending on species, faster freezing methods shall be applied in order to maintain quality and preserve product texture.
4.	Cool Chain for Seafood 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 manufacturing factory. For fresh and chilled products, cool chain must be maintained at temperatures <2 °C, and frozen raw material must be kept < -20 °C throughout transit and storage.
5.	Temperature Monitoring	360° Seafood Selection conducts regular temperature monitoring of seafood raw materials as well as tracking final packed products along the supply chain from harvest to end customer.
6.	Supervision and Inspection	<p>360° Seafood Selection regularly inspects licensed packers and manufacturing partners to assess compliance and adherence to this policy and the underlying detailed product specifications. More specifically, 360° Seafood Selection inspects the following steps and parameters of production and supply chains:</p> <ul style="list-style-type: none"> • Chilling of harvest and catch on vessels and farms • Temperature of harvested raw materials • Freshness of raw materials upon reception by the factory • Temperature during storage and processing • Temperature during transit from country of origin to final destination