

360°

Quality Policy

Culinary Pleasure

The culinary properties and quality of seafood products are essential to promote sustainable seafood from responsible sources. Our culinary policy offers guidance to suppliers and our team in order to safeguard highest standards of culinary quality for all 360° Seafood Selection products.

Scope of Policy: This policy addresses the culinary properties and quality 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.	Customer Expectations	360° Seafood Selection are aligned with our customers' high expectations in regards to premium quality and healthy seafood products.
2.	Culinary Knowhow and Capabilities	By conducting regular training, tastings and product development sessions with clients and chefs, 360° Seafood Selection assures a high level of competence amongst its technical and commercial staff in regards to quality and culinary aspects of seafood products.
3.	Product Specifications	In order to assure that products are manufactured in line with 360° Seafood Selection standards and its customers' expectations, 360° Seafood Selection defines the specific properties and quality benchmarks in the underlying product specification sheets, which are shared with the licensed manufacturing partners. Licensed packers must confirm to fully meet such specifications as a binding condition for packing and supplying 360° Seafood Selection products.
4.	Culinary Properties	The following culinary properties are subject to the 360° Seafood Selection product specifications: <ul style="list-style-type: none"> • Organoleptic properties (taste, odour, texture etc.) • Visual appearance (colour, integrity, form, size etc.) • Presence of sand, bones and other foreign matter • Product properties during preparation and cooking • Freshness and shelf life
5.	Product Development	360° Seafood Selection products are under constant development in order to meet increasing standards and changing expectations of a modern, quality-oriented culinary and hospitality sector and to keep pace with innovation, changing consumer preferences, and current trends in nutrition science.
6.	Guidance for Customers	In order to allow consumers to experience the pleasures of well-prepared high quality seafood, 360° Seafood Selection provides customers with guidance and advice for optimized and adequate preparation techniques for the specific products.