



TRADEX

7-STEP QUALITY CONTROL PROCESS

STEP ONE HARVESTER ACCREDITATION



Tradex Foods has been sourcing raw material from accredited suppliers in Alaska & British Columbia for over 20 years.

When considering a new harvester – we initially implement a quality probation period – and stringently monitor every detail of procurement on a deal-by-deal basis.

Once the harvester has consistently demonstrated reliability, Tradex Foods adds them to a list of accredited suppliers and continues to cyclically audit vessels - to ensure adherence to standards.



STEP TWO PLANT ACCREDITATION

Prior to approving a new plant – Tradex executes a stringent, standards-based audit of the supplier's facilities.

If a plant meets inspection protocols - we proceed. If a plant scores a marginal grade – we recommend corrective actions.

If a plant chooses to comply with mandates – we will reassess upon completion.

If a plant fails the post mandate inspection – they are eliminated as a potential supplier.

Standards include: HACCP plan, documentation, water/ice quality, safety, cleanliness, sanitation systems, manufacturing practices, pest control, equipment and infrastructure

STEP THREE RAW MATERIAL INSPECTION



Premium products begin with premium raw material.

Our supervisors meticulously inspect and evaluate every shipment of raw material destined for Tradex orders - utilizing a propriety set of premium standards.

Specifically - supervisors focus on chain-of-custody documentation, physical quality of the fish, consistency of sizing, conditions of handling and suitability for our order.

If there are breaches in custody or concerns with quality – the material is simply rejected.



STEP FOUR PROCESSING SUPERVISION

With harvester, plant and raw material all accredited and approved - we are now ready for processing.

The only remaining potential for quality breaches is either an accidental or deliberate deviation from the plant's standard practices and procedures.

This is where Tradex Quality Control Supervisors make the ultimate difference.

Instead of performing one final inspection - our Tradex Quality Control Supervisors follow the entire processing line – from start to finish – for the duration of production.

STEP FIVE FINISHED PRODUCT INSPECTION



Finished product inspection is the nucleus of the Tradex Foods quality control process.

Tradex Foods Quality Control Supervisors inspect product against a variety of standards - including:

- Net weight of products
- conformity to stated sizing
- percentage of glaze
- moisture content
- quality of workmanship
- presence of parasites
- flesh texture & cooked flavour quality
- deceptive practices

Supervisors also take samples of each SINBAD production run for DNA Testing

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STEP SIX INSPECTION REPORTS

Following production - our Quality Control Supervisors summarize and document all tests results and observations into a final inspection report or report card.

Complete with photographs - this report summarizes all data collected during production - from inspections of raw material to processing and ultimately - to finished product.

Tradex Foods offers all customers access to inspection reports delivering full – transparent traceability for all our products.



STEP SEVEN LOADING & SHIPPING

When inspection is complete and approved – inventory moves to the loading stage.

Supervisors return to randomly recheck product and oversee the loading of shipments onto containers.

When loading is complete, officials affix a seal to each container enabling officials in destination port to confirm signs of tampering.

Government Health Officials are the only people authorized to break seals prior to delivery.

Any resealing of containers is also documented.

THE BENCHMARK FOR QUALITY MANAGEMENT

