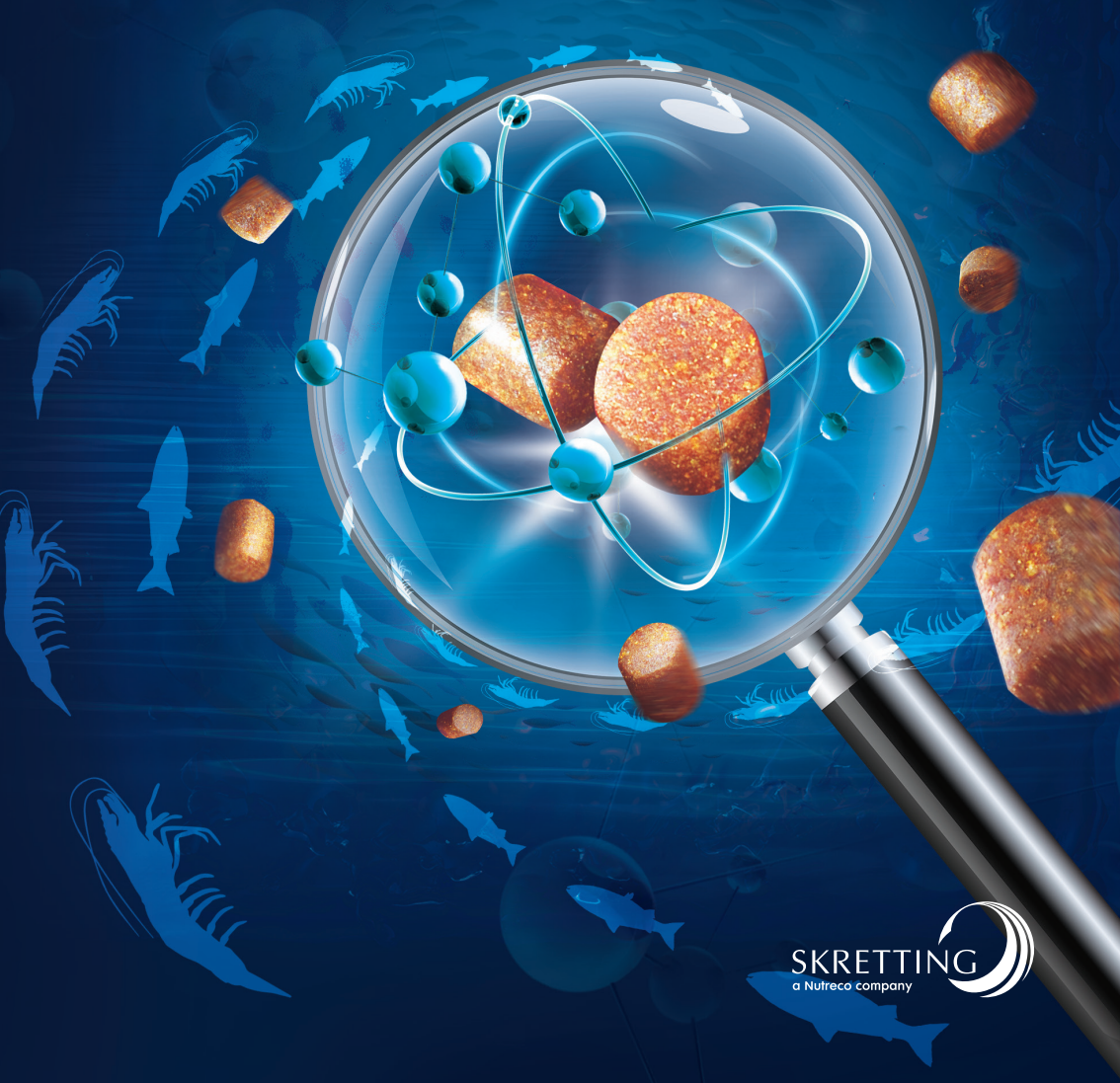
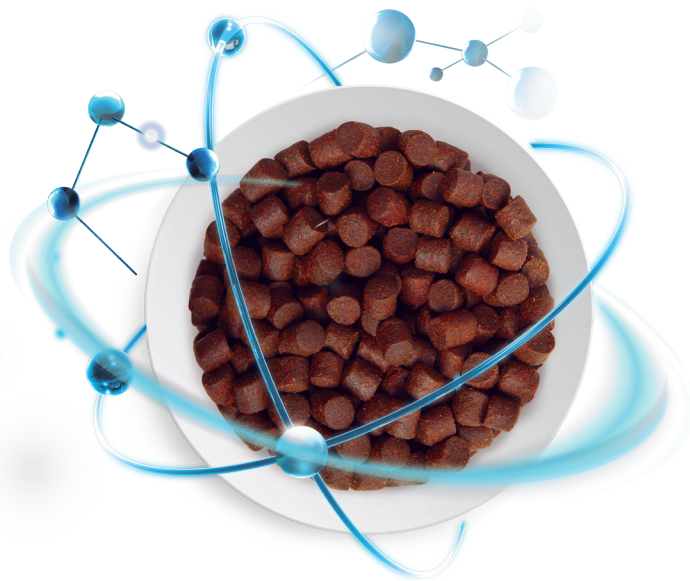


# FEED TO FOOD QUALITY AND SAFETY



# Confidence in feeds for farmed fish and shrimp

Nutrace® is Skretting's unique, global feed-to-food quality and safety system. It ensures consistency throughout the production process, from raw materials to final feed solutions. Built on five strong pillars, Nutrace ensures that our customers and end consumers can have full confidence with regard to feeds in the farmed fish and shrimp value chain.



Certified Quality  
& Food Safety



Monitoring  
& Control



Ingredient & Supplier  
Assessment  
& Management



Risk Management

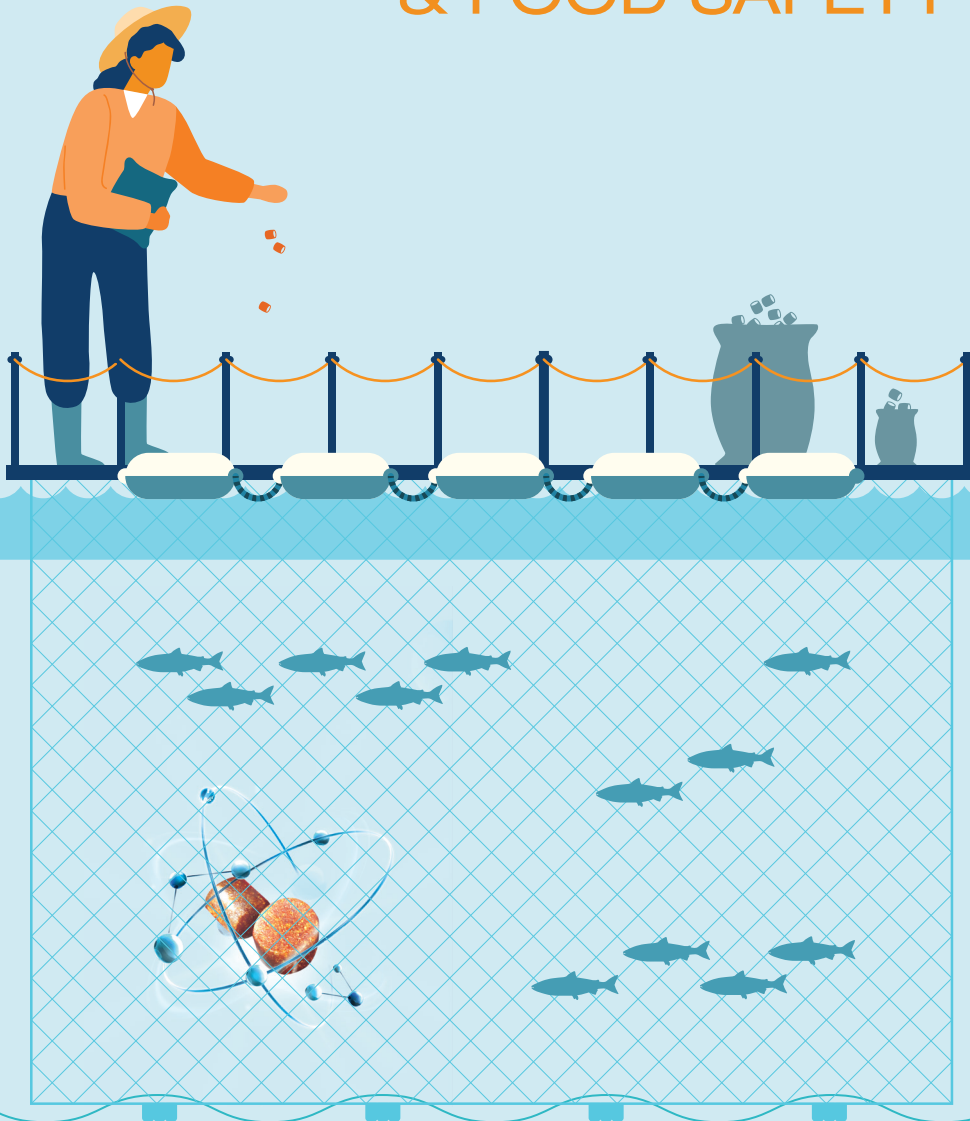


Tracking & Tracing



— 01 —

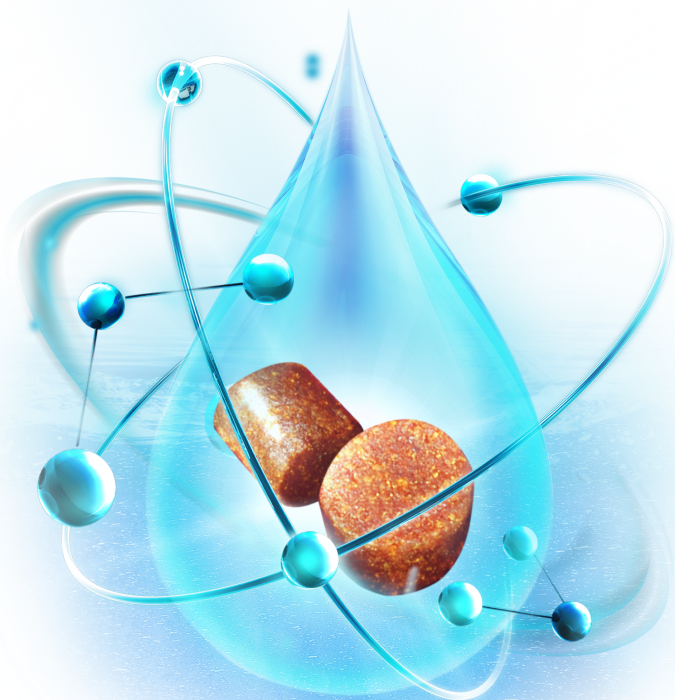
## CERTIFIED QUALITY & FOOD SAFETY



The Certified Quality & Food Safety pillar guarantees the consistent formulation and production of high-quality, reliable feeds. Skretting has implemented several international certifications, systems and internal procedures at its plants. Third-party independent bodies, Skretting's customers and its parent company Nutreco check and audit these standards on a regular basis.

Most Skretting plants are certified to the ISO 9001 Quality Management System (QMS) and ISO 14001 Environmental Management Standard (EMS). Hazard Analysis Critical Control Point (HACCP) are implemented in all plants. A number of our plants are GLOBALG.A.P and/or Best Aquaculture Practices (BAP) certified while some of our laboratories are also ISO 17025 accredited. Further certifications at some Skretting plants include ISO 22000 (food safety) and 45001 (Occupational Health & Safety Management Systems).

Many Skretting companies are ASC compliant and deliver to ASC certified farmers.



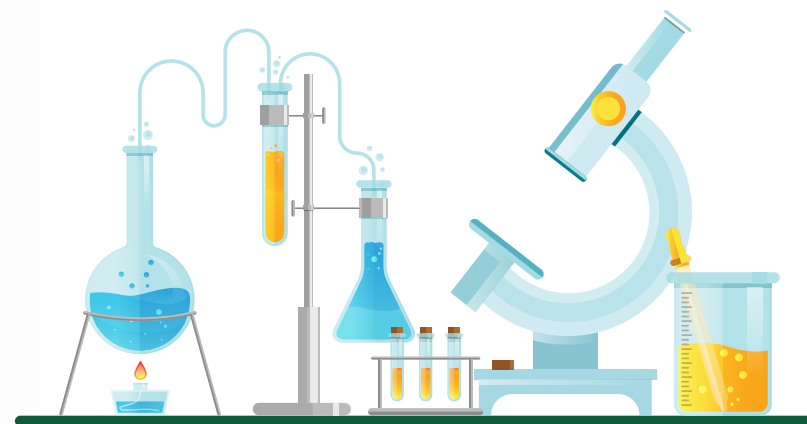
—02—

# INGREDIENT AND SUPPLIER ASSESSMENT & MANAGEMENT



The Ingredient and Supplier Assessment & Management pillar ensures only healthy, safe and sustainable raw materials are used for the production of fish and shrimp feeds. It includes common standard procedures for assessing and managing combinations of ingredients, manufacturers and suppliers.

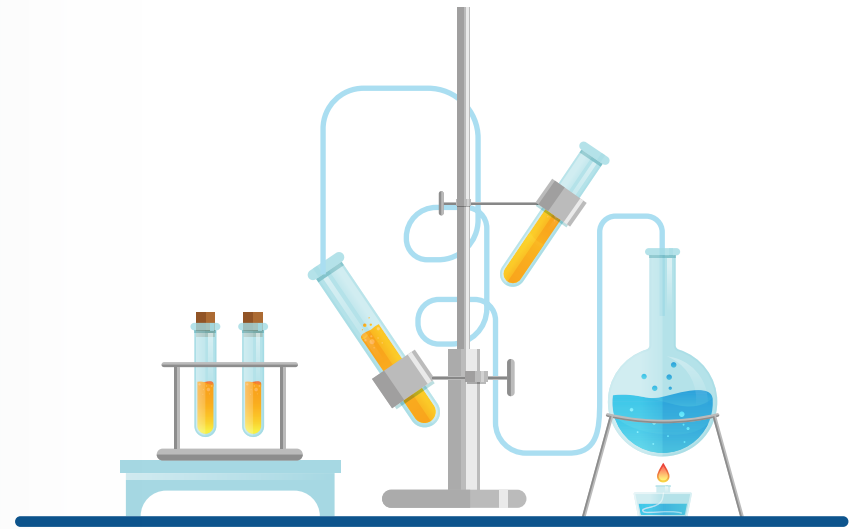
- All the information related to feed ingredients and suppliers is stored in global databases, which are shared throughout the Nutreco organisation. Only approved combinations of ingredients, manufacturers and suppliers are used by Skretting companies.



03

## MONITORING & CONTROL

The Monitoring & Control pillar ensures Skretting's feeds are safe. Since 2002, all Skretting companies have followed a harmonised, detailed and comprehensive global monitoring programme which covers undesirable substances from raw materials to finished feeds. This also applies to newly acquired companies which are incorporated into the pillar in a systematic way.



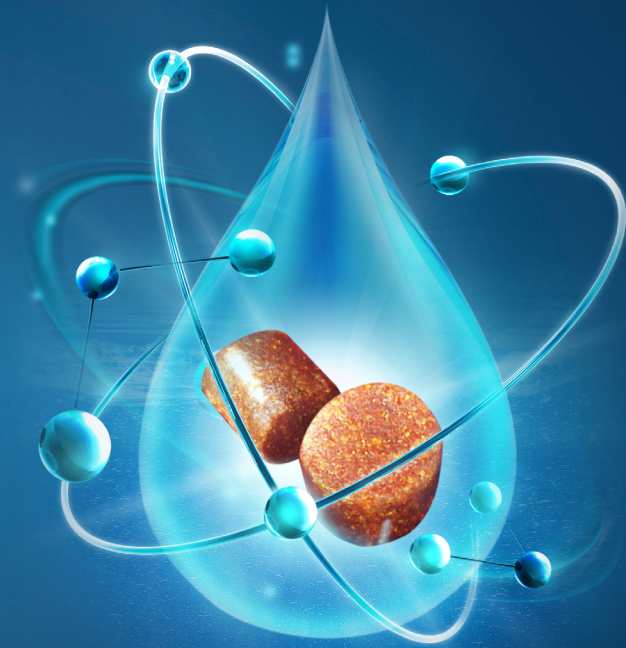
All our feeds and additional raw materials are monitored according to a targeted list of undesirable substances. Ingredients are analysed following standardised analytical procedures. Only approved laboratories are allowed to conduct the analyses. All analytical data is stored in Skretting's global Laboratory Information Management System and is shared among the Skretting companies and other stakeholders such as relevant authorities.

The Monitoring & Control pillar also includes a standardised internal rapid alert and follow-up system as well as an external notification procedure.

— 04 —

## RISK MANAGEMENT

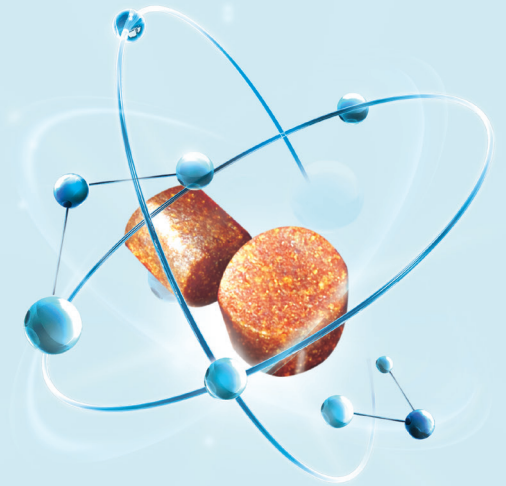
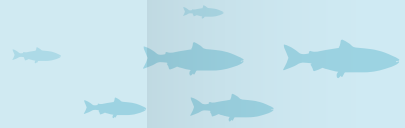
The Risk Management pillar ensures professional crisis handling, should an emergency arise. It covers food safety and crisis management for correct decisions to be taken in order to minimise risks and for unwanted situations to be handled in a correct manner.



Regular training and tests are undertaken by Skretting companies to ensure they are well prepared to handle an unwanted situation or crisis in an effective and appropriate manner.

— 05 —

# TRACKING & TRACING



Tracking & Tracing ensures an efficient information flow between Skretting, its suppliers, fish farmers and fish buyers.

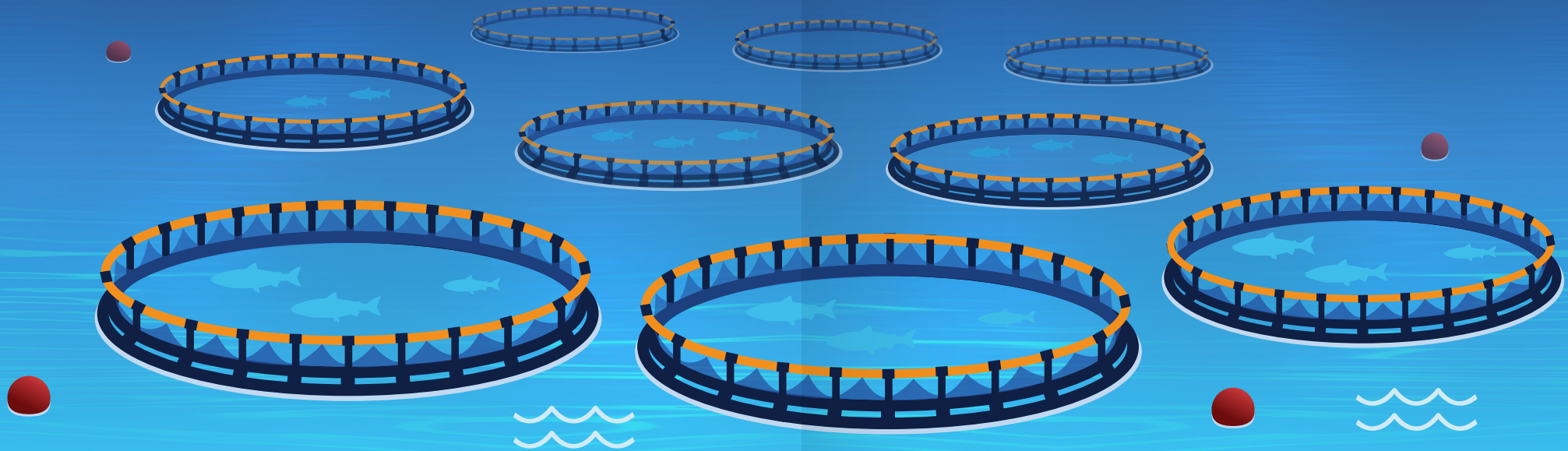
Skretting companies have an electronic system in place that precisely traces feed batches back to their raw materials. It provides accurate and accessible records of all ingredients, production processes and feed deliveries. This system delivers rapid upstream and downstream

information, which is essential for an efficient recall programme. The Tracking & Tracing System ensures current and legal requirements are in place and also takes into account specifications from customers.



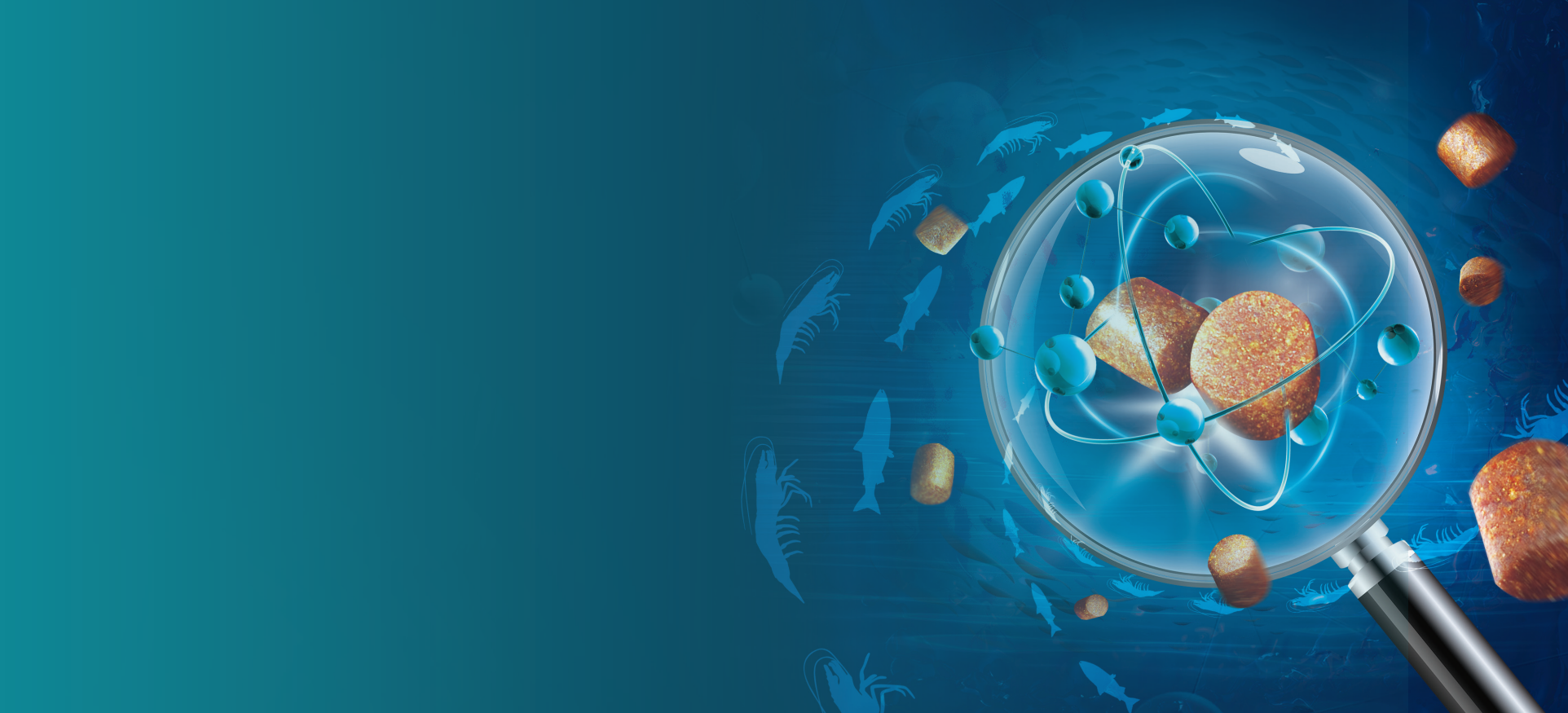
OUR PURPOSE

# Feeding the Future

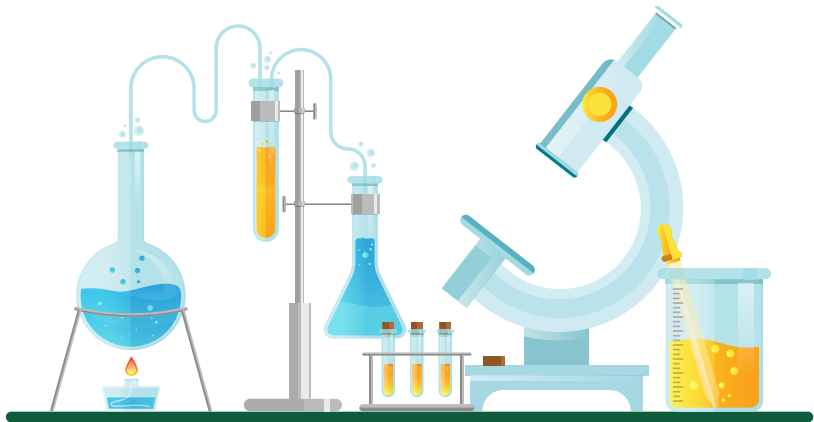


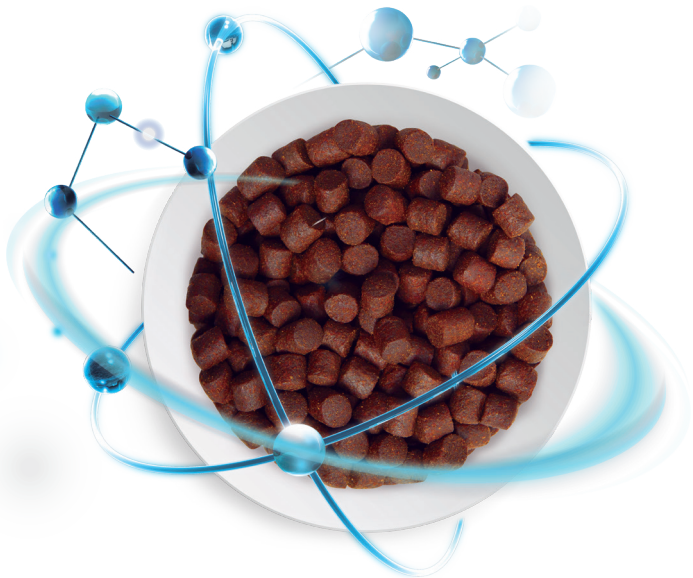


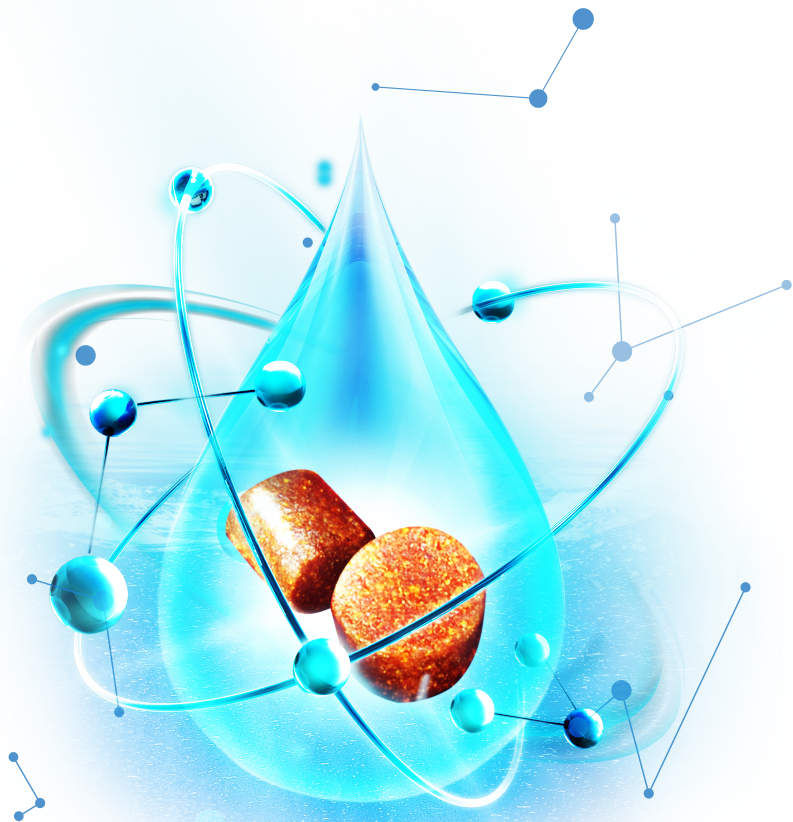




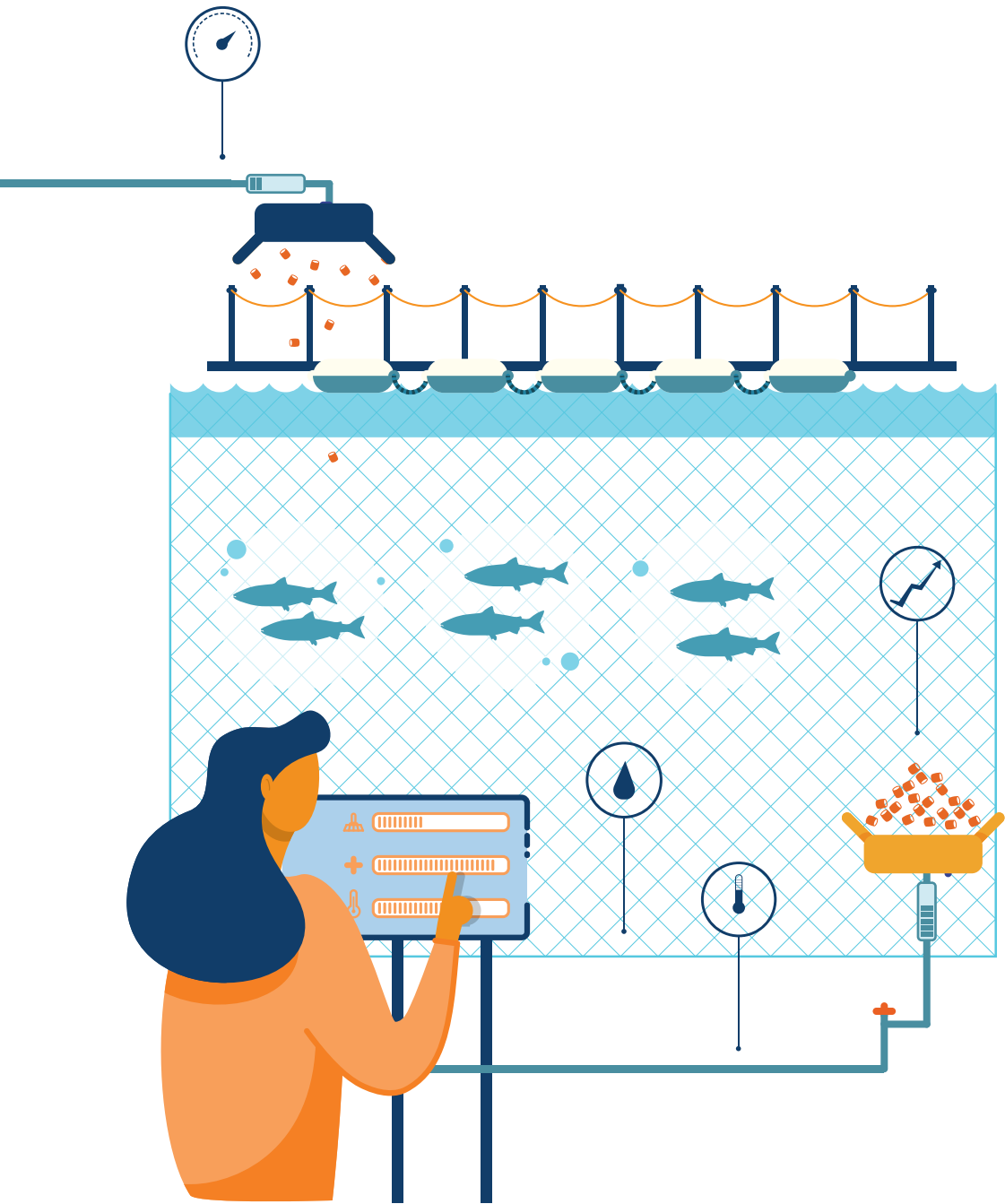






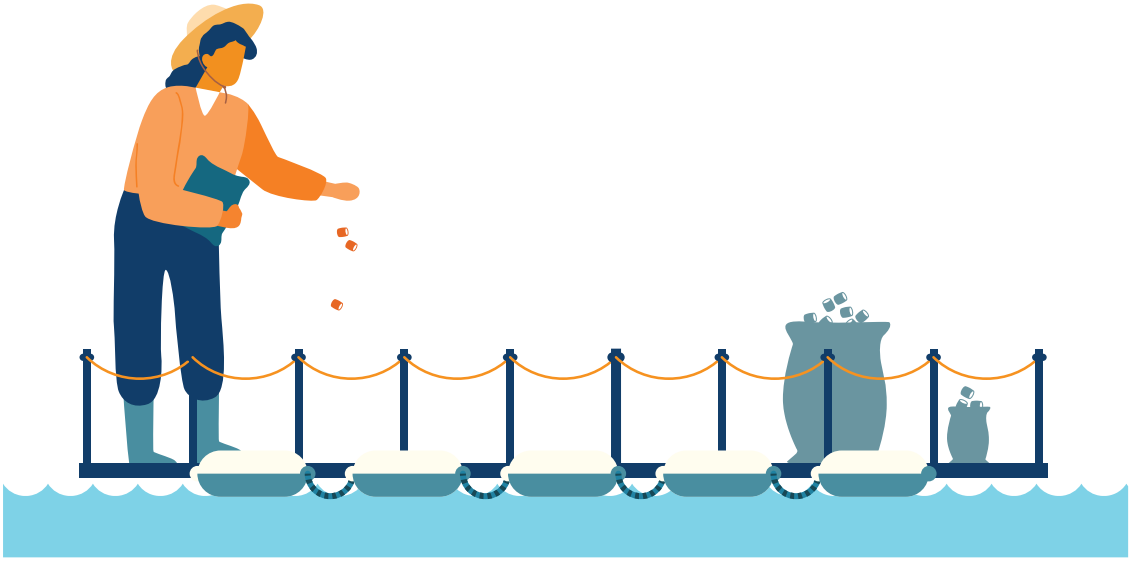


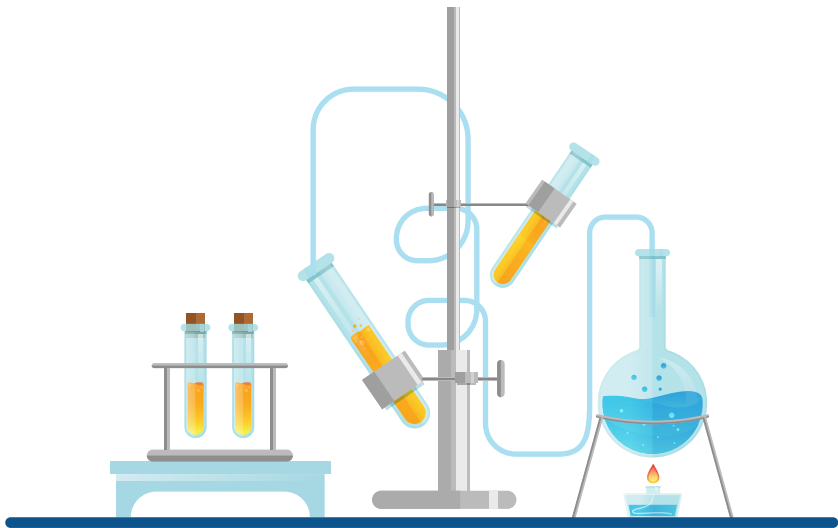


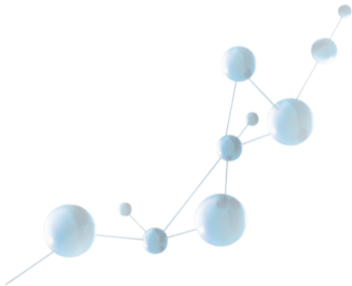














Certified Quality  
& Food Safety



Monitoring  
& Control



Ingredient & Supplier  
Assessment  
& Management



Risk Management





Tracking & Tracing

