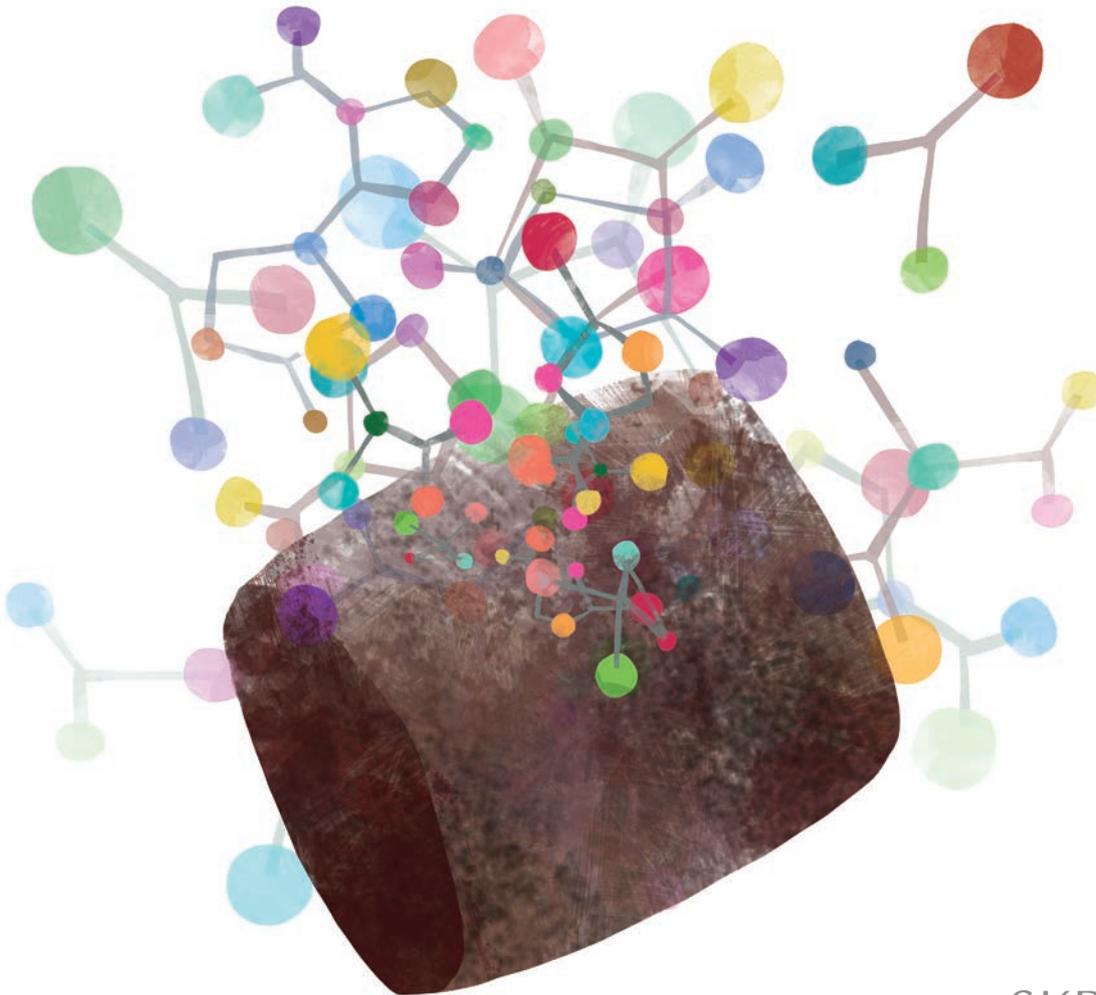


FEED TO FOOD

quality and safety



nutrace





NUTRACE®

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.

For recently acquired companies, Nutrace® is a priority. It is implemented progressively, taking into account local regulations and practicalities.



nutrace



Certified Quality
& Food Safety



Ingredient and Supplier
Assessment & Management



Monitoring
& Control



Risk Management



Tracking & Tracing

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), as well as the Hazard Analysis & Critical Control Point (HACCP) standard. Facilities that are not yet certified are preparing for the introduction of these programmes.

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 OHSAS 18001 (Occupational Health & Safety Management Systems).





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 standards for assessing and managing ingredients and suppliers.

All the information related to feed ingredients and major suppliers is stored in global databases, which are shared throughout the Nutreco organisation.

Only approved feed ingredients and suppliers are used by Skretting companies. Any new supplier must be evaluated and approved before being considered an official Skretting supplier.





MONITORING & CONTROL

The Monitoring & Control pillar ensures Skretting's feeds are safe. Since 2000, 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.

Raw materials are monitored according to a targeted list of undesirable substances and each ingredient follows an approved analytical procedure. 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.

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



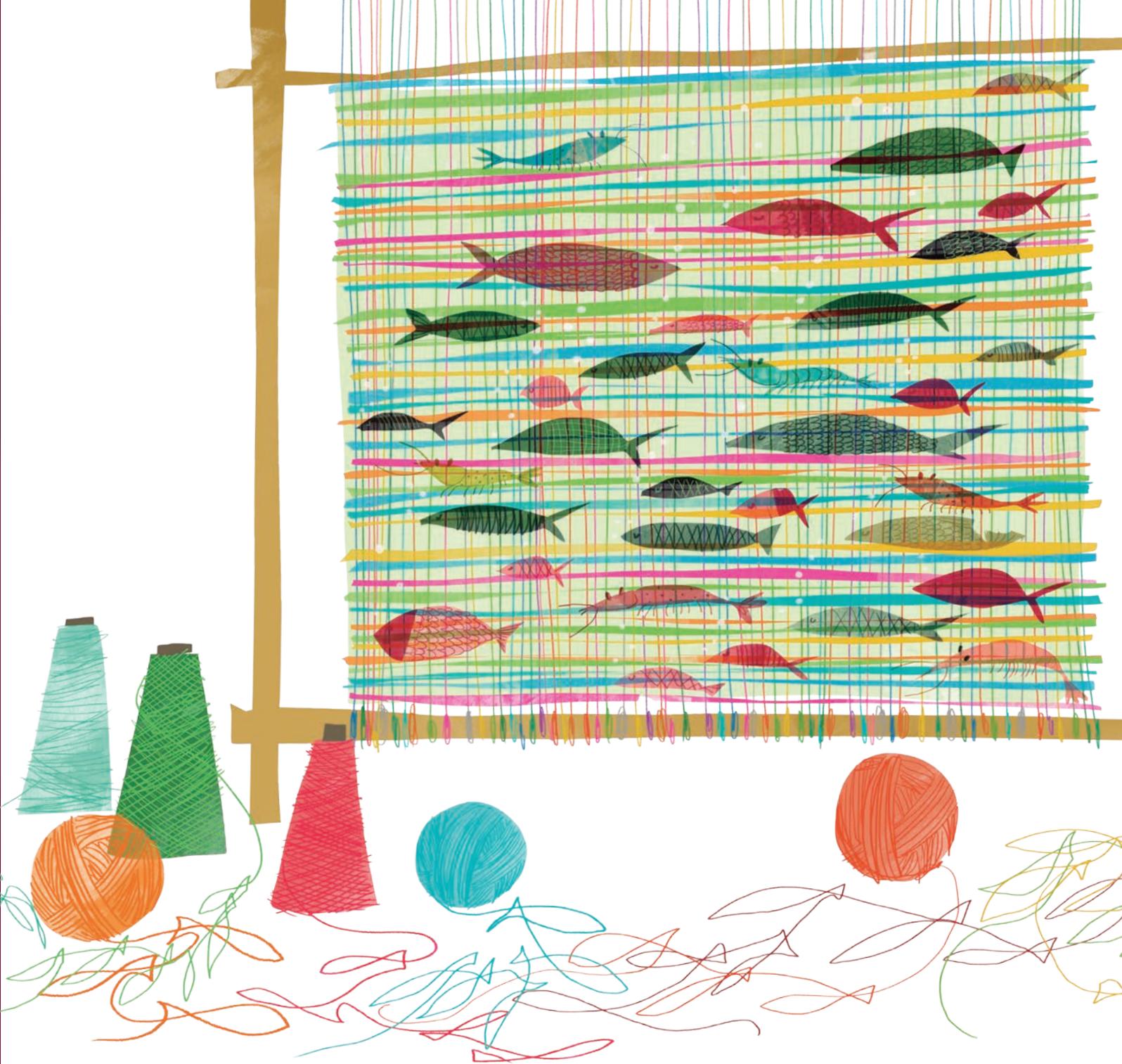


RISK MANAGEMENT

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.

It also includes media management and a product recall procedure. Regular training and tests are undertaken by Skretting companies to ensure they are well prepared to handle a crisis in an effective and appropriate manner.







TRACKING & TRACING

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



Most 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 pending legal requirements are in place and also takes into account specifications from food processors as well as from retailers and foodservice companies.





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SKRETTING
a Nutreco company 