



Certificate of Compliance

This letter certifies that all products produced by Da Yang Seafood, Inc. to include facilities and/or docks are in full compliance with the US FDA's Seafood HACCP regulations (21 CFR 123). We have conducted a hazard analysis for each product as required and have implemented a HACCP Plan. We follow the Good Manufacturing Practices (GMP), as required by FDA in 21 CFR 110 and have written or will write prior to facility production SSOPs in effect as required by 21 CFR 123.11.

We are in compliance with the Country of Origin Labeling (COOL) included stating the method that is or will be used to provide the origin and method of production information to your company, for example, placing labels on all products, product containers, or providing documentation as to the country of origin and the HACCP product specification letters for our canned products. We will ensure records are maintained in accordance with the law.

Request for documentation may be requested by:

Contact: Chang Lee (Plant Manager)

changlee@dayangseafoods.com, Tel) 503 325 1461, 45 Pier 2 Bldg.A, Astoria OR 97103

Chang Lee / Plant Manager

Date: 1/2/19