



January 4, 2021

To Whom It May Concern:

Please be advised that the seafood that we supply to your company has been produced in processing facilities and factory vessels that comply with Good Manufacturing Practices, operates under a program of proper Sanitation Standard Operating Procedures, and is in compliance with the United States Food and Drug Administration guidelines for Hazard Analysis Critical Control Point (HACCP). Specifically, our imported and domestic products are processed in accordance with the requirements of the United States Food and Drug Administration Regulation 21 CFR Part 123.

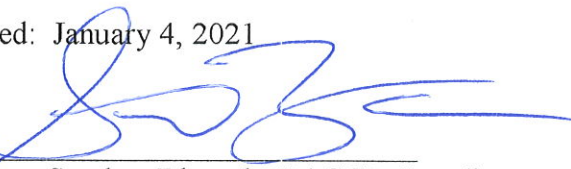
Furthermore, a Certificate of Inspection issued by the Iceland Directorate of Fisheries confirming HACCP compliance accompanies each of our shipments to the United States. These certificates are held at our offices at 965 Maryvale Drive, Buffalo, NY 14225 USA. All approved HACCP plans are on file with the Iceland Directorate of Fisheries.

Also on file at our offices, are Certificates of Compliance issued by the Canadian Food Inspection Agency for our facilities producing products in Canada. Each of these certificates guarantees the processing of products in accordance with the United States Food and Drug Administration Regulation 21 CFR Part 123.

Arctic Fisheries Ltd. therefore guarantees that all of its products are produced in compliance with USFDA Regulation 21 CFR Part 123. This is a continuing guarantee subject to revocation upon receipt of written notice thereof.

Dated: January 4, 2021

By:

  
Stephen Blaszak, HACCP Coordinator  
Arctic Fisheries Ltd.

*Honest Fish for an Honest Price®*  
*Life is Too Short to Eat Bad Fish®*

[www.arcticfisheries.com](http://www.arcticfisheries.com)

• Manaberg • Three Seas • X-Sea-Lnt • Iceland Harvest • OP • Yagry • Crabmeat Classics • Alta Fresh

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