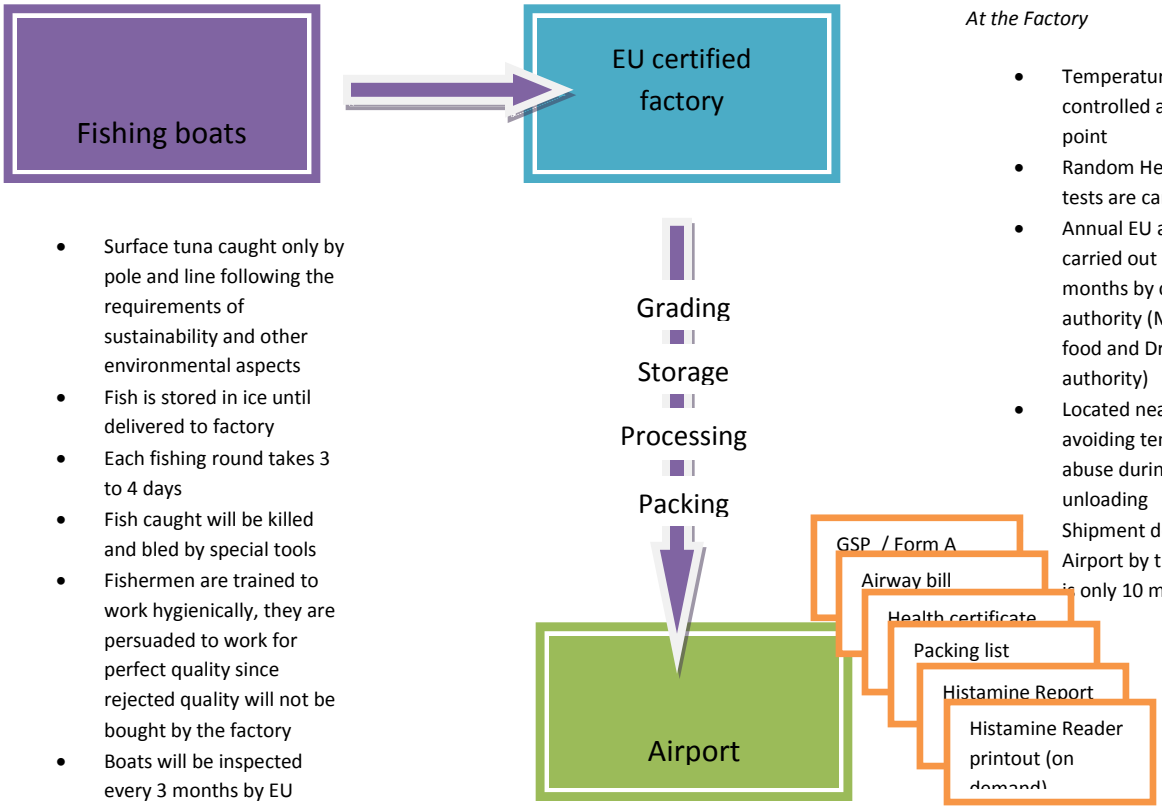
www.maldiveseafood.com

Process flow diagram



- Surface tuna caught only by pole and line following the requirements of sustainability and other environmental aspects
- Fish is stored in ice until delivered to factory
- Each fishing round takes 3 to 4 days
- Fish caught will be killed and bled by special tools
- Fishermen are trained to work hygienically, they are persuaded to work for perfect quality since rejected quality will not be bought by the factory
- Boats will be inspected every 3 months by EU approved competent authority (Maldives Food and Drug authority)

At the Factory

- Temperature controlled at each point
- Random Heavy metal tests are carried out
- Annual EU audits are carried out every 6 months by competent authority (Maldives food and Drug authority)
- Located near the jetty avoiding temperature abuse during unloading

Shipment delivered to Airport by truck which is only 10 minutes

- Temperature maintained below 0°c
- Finished goods are delivered to airport immediately after processing
- Priority is given to direct flight according to the Destination to Avoid long period of time in transit
- Products are packed with jell ice to maintain temperature for 24 hrs
- Following are list of documents accompanying with the goods :
  - GSP Certificate / Custom Form A
  - AirWay Bill
  - Health Certificate page 1,2&3
  - Histamine Report
  - Histamine Reader Printout (on demand)
  - Packing List.