



January 4, 2016

To Whom It May Concern,

The United States Food and Drug Administration has developed, with support of the United States seafood industry members, new HACCP (Hazard Analysis Critical Control Points) regulations that became effective on December 18, 1997. The regulations pertain to all seafood entering the United States as well as seafood produced and distributed within the United States.

Aquanor Marketing, Inc. has conducted a Hazard Analysis for all its seafood products, constructed a HACCP plan where applicable, obtained appropriate documentation on all imported seafood products, written and implemented Standard Sanitation Operating Procedures and are following Good Manufacturing Practices as outlined by the U.S. Food and Drug Administration.

Please include this document in your HACCP file as our "Certificate of Compliance". For further questions or comments please do not hesitate to contact us.

Sincerely,

William Clark
HACCP Coordinator