

PRODUCT CERTIFICATE

Certificate No.
10000444547-MSC-ACCREDIA-SGP

Initial date
30 november 2021

Valid until
29 november 2027

This certifies that the product

Frozen tuna (Whole Round or Semi-processed), Chilled and Frozen Pre-cooked loins and Flakes in plastic bag, Shelf Stable products cover Canned product, and Pouch and Glass jar

Produced by

TRI MARINE INTERNATIONAL (PTE), LTD

The Westgate Tower #14-01/07, 1 Gateway Drive - 608531 Singapore

Complies with the applicable requirements of

UNI EN ISO 22005:2008

Certification has been granted in conformity with the ACCREDIA Technical Regulation RT – 17
*Applicable requirements

Traceability in the feed and food chain “General principles and basic requirements for system design and implementation”

Limitations:

1. Any changes in the product shall immediately be reported to DNV Business Assurance Italy S.r.l. in order to verify whether this Certificate remains valid.
2. The validity of this certificate is subject to periodical audits (every 6, 9 or 12 months).
3. This certificate is not valid without the related enclosure.

Place and date:
Vimercate (MB), 26 novembre 2025



Chiara Majolino
Lead auditor



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For the issuing office:
DNV - Business Assurance
Via Energy Park, 14
20871 Vimercate (MB) - Italy



Claudia Baroncini
Management Representative

Appendix to Certificate

Food Chain traceability involves:

(List of organizations in the food chain by category)

HQ: 01

Factory plant: 33

Warehouses: 10

Brokers: 04

The list of organizations that are part of the food chain is available in controlled form from DNV Business Assurance Italy S.r.l.

Objectives:

ensure the correct registration and subsequent maintenance of all information regarding the procurement, processing and packaging of the tuna raw material, loins, flakes, pouch, cans, glass jar.
Demonstrate the ability to quickly, punctually and reliably trace all the information concerning the identification and traceability of the tuna products used as raw material, finish goods for its own productions, possibly requested by the interested parties (stakeholders).
Support product safety and quality objectives.

Traceability system:

Information tracked from the Tuna discharge vessel:

- Tuna Raw Material Procurement Data: Fish lot (used by the company to identify a unitary batch of fish belonging to the same species, coming from a single voyage of a single vessel for purse seining, and a unit batch of catch of the same species, coming from different trips of the different vessels, for small scale fishing), name of the fishing vessel, fishing method used, ocean where the tuna was caught, FAO fishing zone, fishing period, IMO number of the fishing vessel, processing date, pallet number, EU registration number of the tuna products production plant, number of container used for transportation. Accompanying certifications (e.g. catch, origin, health certificates, etc.).
- Identification of first processing establishments: tuna processing.
- Identification of Product Manufacturing establishments: processing of tuna loins, flakes frozen shelf stable canned or glass jar.
- Information on transport, storage and delivery to final processing plant: transport by CNTR, receipt and storage of pallets at external warehouses, transport to processing plant or customer (shelf stable products).

Processes involved:

frozen Tuna Raw material: Receives the Frozen Tuna Raw material from various suppliers and from different fishing vessels (FV), delivered by Carrier, Container or direct delivery to the destination, unloaded by F/V and checked its quality and quantity against the Contract/Agreement, Sizing either at the port or the factory. Frozen Pre-cooked loins and Finished Products: Raw material receiving, Sizing, thawing to start cooking, Butchering and Racking, Cooking, Cooling, Skinning and cleaning, Bag packing, Vacuum sealing and Forming, Bag coding, Metal detection, Blast/ Plate freezing, Cold storage, Palletizing and Shipping to the customer or external Cold storage.
Shelf Stable Products: Raw material receiving, Sizing, thawing to start cooking, Butchering and Racking, Cooking, Cooling, Skinning and cleaning, Metal Detecting, Tuna filling and packing process, Media filling, Seaming/Sealing/Cap closure, Retorting, Air Cooling/Drying, Labeling/Casing and Storage (also in external warehouse), stuffing and delivery.

Traceable product/ingredient:

frozen tuna (Whole Round or Semi-processed), Chilled and Frozen Pre-cooked loins and Flakes in plastic bag, Shelf Stable products cover Canned product, and Pouch and Glass jar.

Minimum traceable unit:

Frozen Whole Round, Tuna (WR), Gilled & Gutted (GG) and Dressed Without Tail (DWT) Fish → Fishlot
Quarter -cuts → Bag 27-30 kg
Chill and Frozen precooked loins and flakes → Bag 7,5 kg
Cans → from 80 g to 2400 g
Pouch → from 74 to 3120 g
Glass jar → 140 g to 250g