

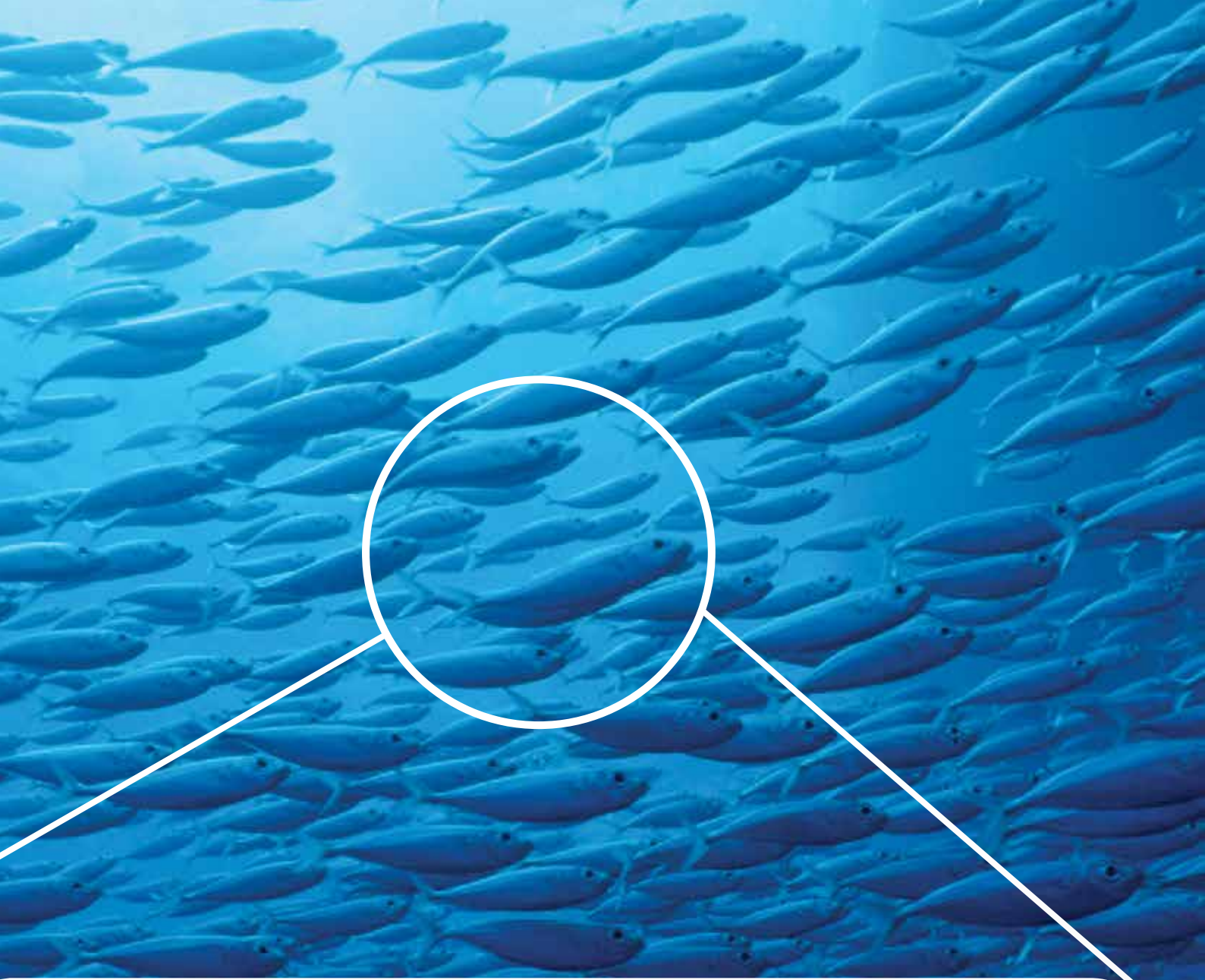
Food Services



Valued Quality. Delivered.

# Seafood solutions





## Stand out from the crowd and expect more from your service provider

Seafood is a highly perishable commodity, with strict regulations and guidelines to ensure the supply of safe and sustainable products to market. With consumer demand on the increase, it is imperative that you invest now for the future resources of the industry.

No matter where your service supports the supply chain, Intertek can offer you a complete solution to tackle the unique challenges you face. We are committed to providing excellent service and building trusted relationships to add value to your products and give you the competitive edge.

As a long established global leader in food safety, we offer a full range of services in inspection, testing, auditing, certification and training. We work with you to support your unique operation, offering services from the fish farms and trawlers all the way through packaging to the supermarket shelves.

Whether you are an importer/exporter, processor, retailer, restaurant or distributor, we will offer you the same excellent service ensuring your product provides transparency, consistency, product integrity, traceability and even sustainability along its journey.



# Seafood Services

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## Seafood Inspection

At Intertek we pride ourselves on our expert knowledge and local understanding, with a network of technical specialists we will work with you to mitigate your risk and provide brand protection.

Our global teams located in key locations, offer you a comprehensive programme of inspection to suit your requirements. Inspecting your goods every step of the way, with our complete service offered during production, final random inspection and inspection load supervision.

**During Production Inspection (DPI) and Final Random Inspection (FRI)** offer a variety of solutions individually chosen to suit your needs:-

- Quantitative Checking: to your specification
- Qualitative Checking: measure of net weight and visual products checking
- External Control: appearance of cartons, containers, labels, products
- Internal Control: visual inspection of content, net weight, sensory review
- Sampling: Laboratory Analyses

## Loading Supervision (LS)

- Goods identification and checking of the conformity with the client order
- External and internal container checking before and after loading
- Packaging and temperature checking

You select the level of security needed to protect your products safety.

## Seafood Testing

Reducing your risk is vital to ensure your integrity remains intact, and testing is a critical element of food safety. We are committed to food safety and can offer you solutions to give you peace of mind. Our state of the art network of laboratories can incorporate the latest techniques to protect your product.

- Tailored testing specifications and methodologies for your needs
- Microbiological tests (salmonella)
- Pathogenic microbes
- Chemical and analytic testing
- Detection of heavy metals (Mercury), antibiotic residues (Flouroquinolones), and hazardous chemicals (Malachite green), including PCBs (polychlorinated biphenyls)
- Cross-referencing of test results with requirements
- Nutritional analysis

Protecting you through the detection of potentially harmful substances is essential to safe guard your company and mitigate risk. As an internationally recognised testing, inspection and certification body we are a member of both internationally acknowledged accreditations with a number of bodies including: IFT Global Traceability Programme, International Federation of Inspection Agencies (IFIA) and deeply invested in local associations: Agriculture and Processed Food Products Export Development Authority (APEDA) and Vietnam Association of Seafood Exporter and Producers (VASEP).

## Seafood Certification & Auditing

Supply chain validation and product certification are essential to demonstrate your commitment to food safety and sustainability. Through certification you can gain the confidence that your seafood is not only complying with regulations but setting the precedence amongst your competitors and giving you the competitive edge. We offer a range of auditing solutions and can create bespoke solutions for your unique business needs.

- GlobalGAP
- Marine Stewardship Council (MSC)
- British Retail Consortium (BRC)
- International Featured Standard (IFS)
- Seafood HACCP
- ISO 22000, ISO 9001, ISO 14001
- FSSC 22000, OHSAS, SQF
- Good manufacturing practices (GMPs) and sanitation
- Supply Chain Validation

## Sustainability

Intertek has been accredited by the Marine Stewardship Council to certify fisheries to the MSC Standard for sustainable fisheries. This is your guarantee that the integrity of the process will be maintained and followed vigorously. To ensure that certifications are replicable, strident and fair, we are subjected to and audited against the same accreditation provisions as those utilised on all certifiers. With the goal of conservation and prudent fisheries management, our role involves two aspects: certifying fisheries against the MSC Standard for sustainable and well managed fisheries and the complementary Chain of Custody certification, which enables the certified fisheries to promote and display the MSC logo on their products.

## Seafood Consulting

In addition we can offer you a range of supportive services to excel your products in the marketplace and ensure that they conform to local and international regulatory requirements

- Nutritional analysis
- Labelling
- Packaging
- Shelf life studies
- Sensory analysis

Our team has a wealth of experience serving the seafood industry and a world class reputation for delivering quality and value.

## Seafood Training

Our team of trainers have an extensive knowledge in training and implementation programmes, to help you understand regulatory requirements, improve business processes, and meet customer demands.

- Sanitation and cleanliness of premises and processing equipment
- Preparation areas and production lines, including sanitation conditions and handling procedures
- Food handlers' hygiene

We can also tailor any training programme and deliver it worldwide.



Valued Quality. Delivered.

We operate in over 1000 locations around the world from Germany, UK, Portugal, Turkey, UAE, India, Shanghai, Beijing, Vietnam, Philippines, Canada and the USA. Our global operations are supported and coordinated by a strong network of offices in more than 100 countries. Our experts on the ground give you the benefit of local knowledge, while our global coordination team can monitor service along your supply chain.

[www.intertek.com/food](http://www.intertek.com/food)



For more information on **Food Services** contact us:

**Europe**

Intertek Food Services  
Olof-Palme-Str. 8  
28719 Bremen  
Germany  
Tel: +49 421 65727 390  
food@intertek.com

**Americas**

Intertek Food Services  
160 James Drive East  
Suite 200  
St Rose, LA 70087  
United States  
Tel: +1 504-602-2100  
food@intertek.com

**Asia**

Intertek Food Services  
Global Customer Service Centre (Asia Office)  
200 Cantonment Road  
#07-01 Southpoint  
089763 Singapore  
Tel: +65 63 22 82 00  
food@intertek.com

Intertek Vietnam-Cantho City  
M10-M13 Khu Do Thi Nam Song Can Tho  
Thanh Thuan, Phu Thu  
Cai Rang District  
Can Tho City  
Vietnam  
Tel: +84-7103-91 7887

