



TRACERT Traceability Private Certification

Aquaculture

Degesch Japan Co., Ltd.

Executive Summary

With increasing concern for the food safety among Japanese consumers, the Japanese government has developed certification system for various foods, including meat product under the JAS law. JAS program for traceability and providing production information has launched since December 2003. However, JAS standard targets on aquaculture too small species, which is not effectible such as eel aquaculture

Considering this situation, Degesch Japan has developed **TRACERT** Traceability Private Certification Program, which is based on the JAS criteria on aquaculture traceability system. Most of the requirements in this Program are set up in accordance with the JAS criteria. To be more important, the program is also arranged to be suitable to any aquaculture farming and production situation, making it possible to be applied to the existing your Aquaculture Process Verification Program.

Sometimes, it is difficult to track individual animal trucked to fabrication factory while retaining tracking information chain under huge scale production, the products can be appealed more confident product in the market.

This program will be able to give additional value to the Quality Assurance of your products, as well as to be utilized as a new strategic tool to expand the sales of your products, with developing to your Aquaculture Process Verification Program into more effective system.

This time, we would like to discuss with you about additional requirements (private requirements) except the JAS criteria, because your Aquaculture Quality System fills with most of the requirements of the JAS criteria.

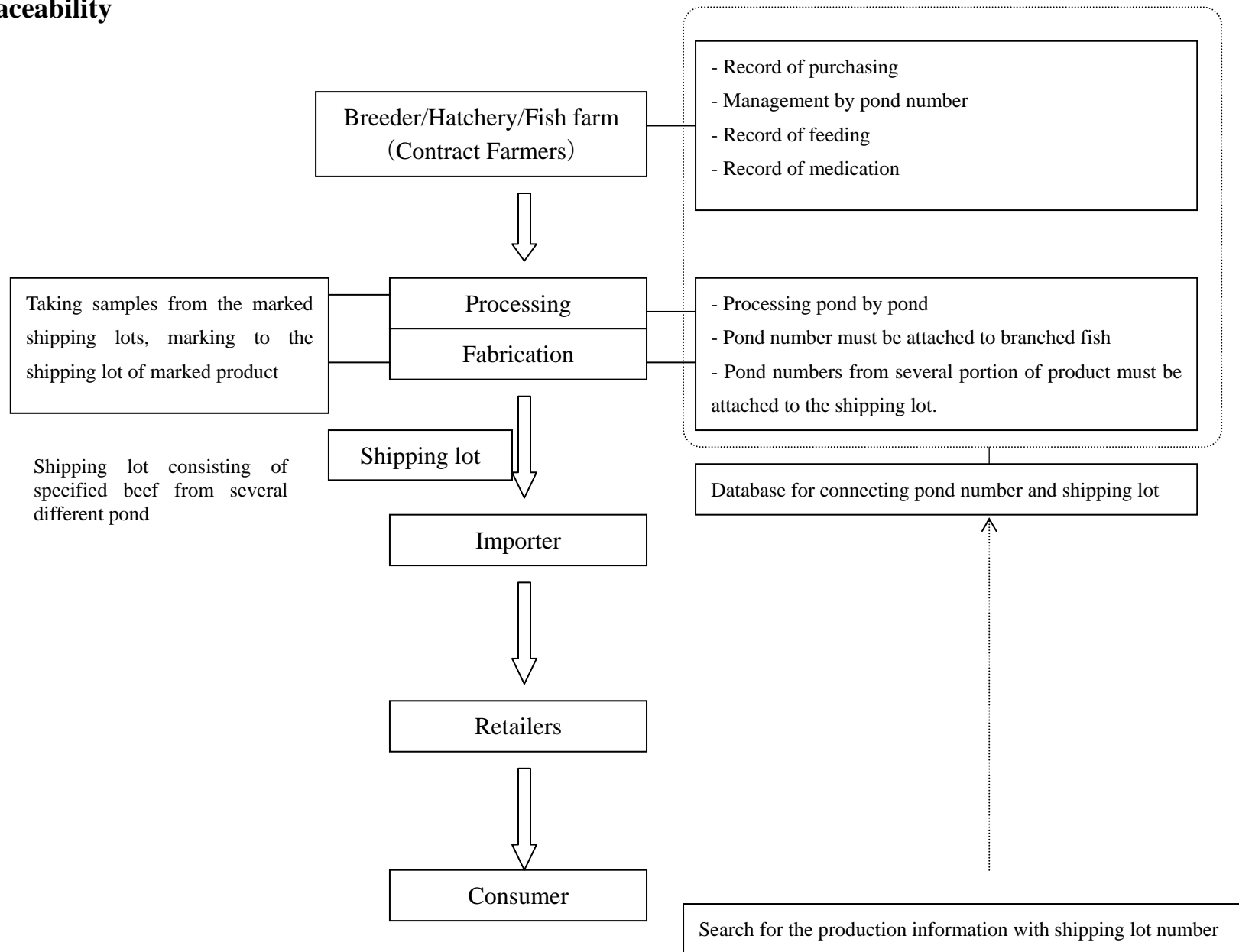
Advantage of **TRACERT** Program

- 1) **TRACERT** program requirements more exactly verify the documentary trucking from Breeder to Factory. After Factory, using shipping code identified each cargo to Japanese port.
- 2) Also, **TRACERT** program is based on JAS aquaculture traceability regulation. Therefore, it basically fulfills the JAS main requirements except limited species the qualification of each manager. Our Inspectors having MAFF registered inspectors experience will also provide confidence as certifier to the Japanese retailers or importers.
- 3) The major concern among Japanese consumers for imported Foods is its origin, presence of residual veterinary drug, residual pesticide and contamination of pathogenic microorganism. This program covers the requirement of disclosing production information; thus, dissolve such consumer's questions so that the certified products would be easily accepted to them.

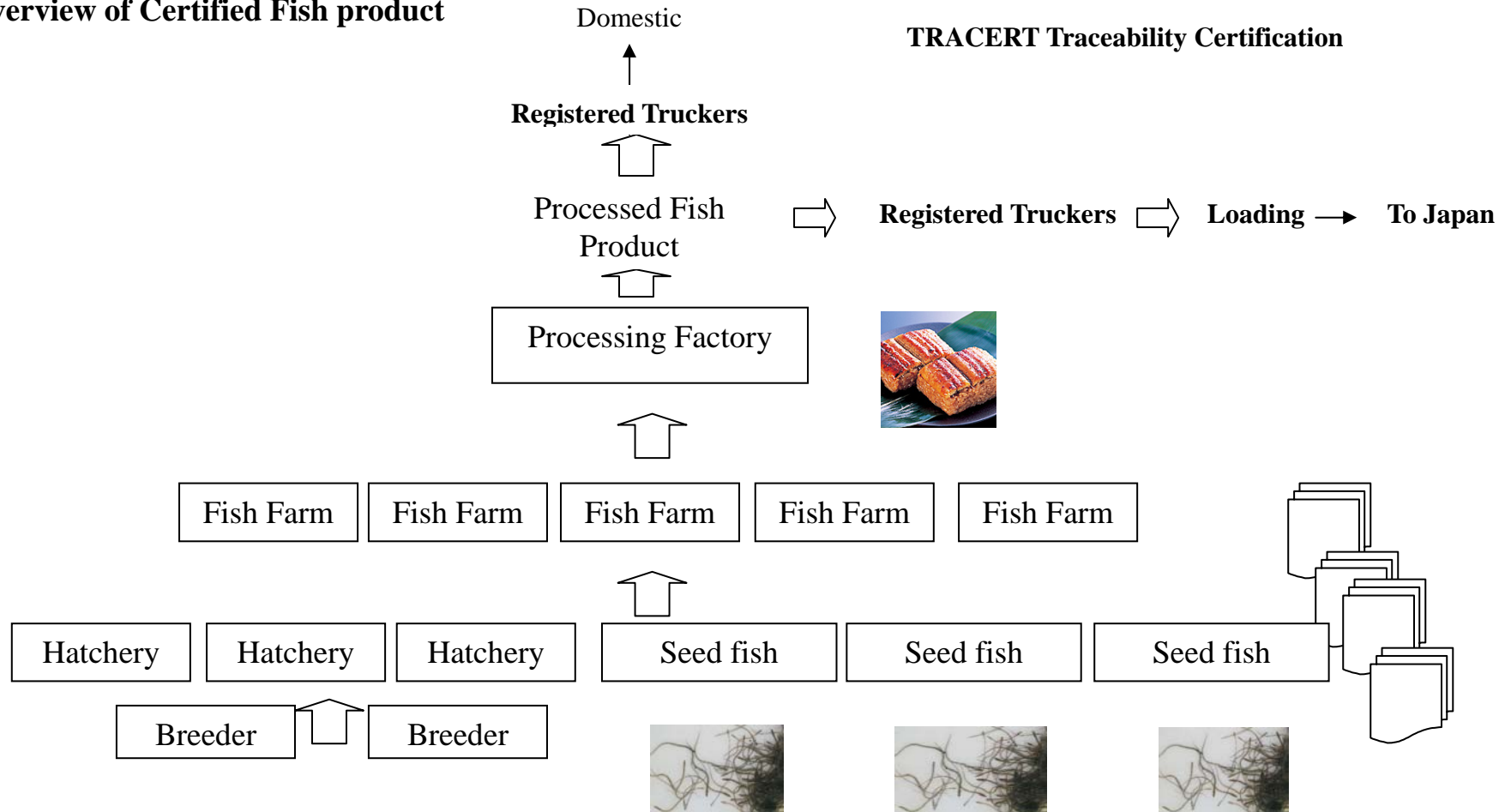
1. Concept of TRACERT Traceability Certification Program for Meat

- (1) The TRACERT Traceability certification certifies the organization whose system fulfills the TRACERT Traceability requirements, which is verified by on site inspection/audit
- (2) The TRACERT Program consist of three (3) modules as follows,
 - Module 1; Verify the disclosed method for production information on Breeder, Hatchery, Fish Farm and Factory.
 - Module 2; Verify the disclosed method for production information on Factory after processing
 - Module 3; Verify the disclosed production information after Boxing.
- (3) This requirement is flexible with the requirement of customer to arrange, even if the customer requirement is reasonable on scientifically.
- (4) TRACERT Requirements are based on the JAS requirements.

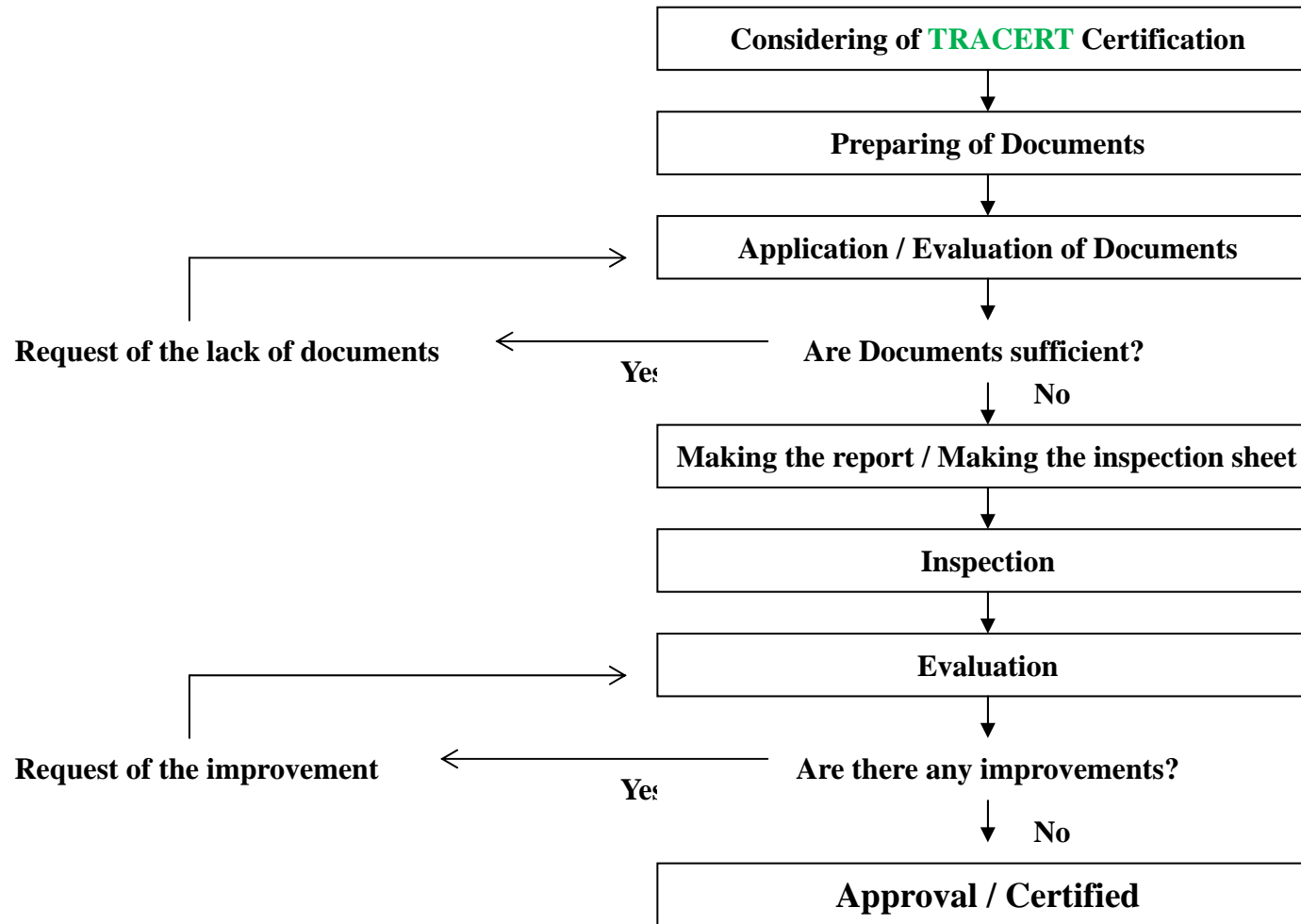
2. Traceability



3 Overview of Certified Fish product



4. Processes of Certification



5. Requirements of documentation for TRACERT Traceability Certification

- 1) Land area, Location map of area and Location of housing on the facility of production
- 2) Site map of the recordkeeping area
- 3) Site map of the Factory
- 4) Tension trees of the organization, member and name of each manager
- 5) Responsibility of the production manager
- 6) Annual production plan
- 7) Manual of the production and information method
- 8) Document of the ranch management
- 9) Selection and Purchasing of Feed
- 10) Document of accidental matter on the production
- 11) Manual and practice of inconformity on the product after labeling
- 12) Manual and sheets of slaughter and packing
- 13) Manual of the review for Internal regulations
- 14) Manual of the education for employees
- 15) Manual of the labeling
- 16) Manual of the handling method after labeling
- 17) Manual of the quantification on person in charge of labeling