Promoting **KNOWLEDGE, QUALITY, INTEGRITY, SAFETY** and **SUSTAINABILITY** within the seafood industry through technical and innovative expertise.
Tradex Foods has been using the seafood product inspection services of NSF International in Bellingham, Dutch Harbor, Korea and Vietnam for 15 years or more and we, as well as most of our clients internationally, find the reports to represent the quality completely and they always give us the confidence of knowing what we are (or are not) purchasing. NSF is a credible third-party inspection group that I would have no hesitation in recommending.

Michael Warren, VP & Director Quality Control Management
Tradex Foods, Victoria, BC, Canada

Working with NSF International grants your company access to vast resources and more than 70 years of experience in food safety. Our team’s unparalleled expertise in seafood solutions helps us deliver industry-leading service. Our staff understands your needs and strives to become a valuable resource to your organization by delivering non-biased, factual and logical information for your management decisions.

WE HAVE SOLUTIONS.

As experts in seafood safety and quality, NSF Seafood can systematically address your concerns and provide solutions to positively impact your company’s bottom line.

Our services include:

- TRAINING
- CONSULTING
- AUDITING
- PRODUCT EVALUATIONS

WHAT PEOPLE ARE SAYING

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Michael Warren, VP & Director Quality Control Management
Tradex Foods, Victoria, BC, Canada
TRAINING

The seafood industry is constantly evolving. In order to keep your business competitive, it is vital to stay up to date on food safety regulations, industry practices and common trends. Our seafood training provides busy seafood professionals with need-to-know information on a wide range of issues. Our instructors have at least ten years of seafood industry experience and can adapt our training courses to fit your specific needs.

COURSES:

> Seafood HACCP (on-site or remote)
> Seafood product evaluation, processor level (product oriented, methodology, techniques)
> Seafood training, retail or food service (species recognition, trends, concerns, handling techniques)
> Processing and quality workshops
> Good Manufacturing Practices (GMPs)
> Sanitation and safety issues
I just want to say thank you so much for your efficient work with the inspection of our YFS fillets blocks! We highly appreciate it.

My 20 years of Alaskan fish processing experience makes it easy to recognize that you’re really the expert! We’re thrilled to be working with you, and we’re looking forward to getting more support from you and NSF in the future.

Julia Ying, President
Polar Bay Foods Inc., Bellevue, WA USA

AUDITING

NSF International is a trusted source for certification audits against globally recognized safety and quality standards. We are an independent third-party organization recognized around the globe as a leader in food safety and quality services. Our team works to help your company make the right choice when it comes to your auditing needs. Our staff’s expertise enables us to customize your audit programs to fit any of the challenges your business is facing.

FOOD SAFETY:

> Best Aquaculture Practices Standard (BAP)
> IFFO Responsible Supply Standard
> Seafood HACCP
> GFSI certifications including SQF and BRC
> Regulatory compliance audits

> Supplier assurance audits
> GMPs and sanitation

TRACEABILITY:

> Traceability programs
> Custom monitoring programs and analysis
CONSULTING

We can provide you with seafood consulting solutions to your most complex issues. Our team of experts brings a wealth of knowledge and experience ranging from regulatory to industry. We work closely with you to develop strategies that help you stay ahead of the game and ideas to set your company apart in this complex and diverse industry.

CAPABILITIES:

> Seafood HACCP plan development or review
> FDA compliance
> Seafood program design
> Importer compliance review
> Product specification development or review
> Quality manuals or programs
> SQF and BRC pre-assessments
> GMP and SSOP development or review
> Supplier assurance standard development

PRODUCT EVALUATION

With a worldwide network of experts and facilities, NSF International provides independent second- and third-party product evaluations on any species, anywhere around the globe. Our staff is trained and calibrated to maintain the highest levels of expertise and consistency in methodology and knowledge for each species. Our team delivers fast turnarounds with reports that are straightforward and comprehensive.

CAPABILITIES:

> Third-party and customized evaluations
> Microbiological testing
> Fish meal testing
> Sampling and sensory analysis
> DNA testing for species identification
> Risk-based programs
> Chemical and analytical testing
> Surimi testing

WHAT PEOPLE ARE SAYING

*Trident Seafoods has utilized the services of NSF International since 1991. Since that time, they have provided consistent, reliable and professional service on a variety of fronts. We have found NSF Seafood to be thorough, professional and responsive. Our customers trust them, and so do we.*

John van Amerongen, Chief Sustainability Officer
Trident Seafoods Corporation
NSF International is a global public health organization that operates in more than 170 countries, with worldwide laboratory testing facilities, and expert resources across a wide range of professional fields including health sciences, software, food and beverages, sustainability and agriculture.

**NSF INTERNATIONAL**

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