



FRIEND OF THE SEA

Sustainable Seafood

FRIEND OF THE SEA CERTIFICATION CRITERIA CHECKLIST FOR WILD CATCH FISHERIES

(Last Update 11/05/2010)

Friend of the Sea is a non-governmental organisation founded in 2007 with the purpose of conserving the marine habitat and its resources by incentivising a sustainable market and specific protection and conservation projects.

Friend of the Sea has created a certification program for products deriving from both fishing and sustainable aquaculture. Certification follows audits carried out by Independent bodies and ensures that the product conforms to the sustainability requirements.

The use of the logo is authorized by Friend of the Sea only following a positive outcome of an inspection carried out by the Assessing Entity.

For Sustainable Fishery, certification covers the following areas:

1. Stock status criteria
2. Ecosystem impact criteria
3. Selectivity criteria
4. Legal compliance criteria
5. Management
6. Waste management
7. Energy management
8. Social accountability

Each of these areas sets out essential or important requirements, or recommendations.



FRIEND OF THE SEA

Sustainable Seafood

Essential requirements: 100% conformity to essential requirements is necessary in order for the Certification body to recommend the enterprise for certification. Any shortfall with regard to these requirements is considered as a Major Nonconformity and corrective actions are necessary, to be carried out within a maximum term of three months from the date of the Nonconformity finding. The enterprise must provide the Certification body with satisfactory evidence of corrective actions for all Major Nonconformities. Solely for requirements 2.1 and 2.2, in consideration of the complexity of the information to be covered, the term allowed for assessing the nonconformity is extended to 6 months.

Important Requirements: 100% conformity to important requirements is necessary in order for the Certification body to recommend the enterprise for certification. Any shortfall with regard to these requirements is considered as a Minor Nonconformity and corrective actions (declaration of intent and plan of action) must be proposed to the Assessing Entity, to be submitted within a maximum term of three weeks from the date of the Nonconformity finding. The enterprise must include in their proposal a timeline for the achievement of each corrective action. The maximum term for the complete implementation of each corrective action is one year.

Recommendations: conformity to recommendations is not a strict requirement in order to be recommended for certification. However, as part of the assessment, all aspects relating to such requirements will be inspected and each shortfall will be indicated in the Audit report under the form of a Recommendation. The enterprise must assess any possible corrective action and, no later than the subsequent inspection, must inform the Certification body of decisions taken and corrective actions carried out.

Where a requirement is not applicable to the Organisation assessed this requirement should be marked N/A.

This document may only be compiled by the Certification body and by the Auditor responsible for the inspection. The form must be compiled in the Auditor's mother tongue or in English if fluent.



FRIEND OF THE SEA

Sustainable Seafood

Antarctic Ocean. FAO Subareas: 48.1, 48.2, 48.3
g) FISHING METHOD: Pelagic fishery, midwater trawl with no bottom contact.
h) COMMON NAME OF AUDITED SPECIES: Antarctic Krill
i) SCIENTIFIC NAME OF AUDITED SPECIES: Euphausia superba (KRI)
j) TOTAL NUMBER OF EMPLOYEES: <i>Total: 90 employees, Actual Crew 48.</i>
k) ENVIRONMENTAL CERTIFICATIONS AND ACKNOWLEDGEMENTS: <ul style="list-style-type: none">• International Ship Onboard Pollution prevention.<ul style="list-style-type: none">○ International Air Pollution prevention.○ International Oil Pollution prevention○ International Sewage pollution prevention.○ Engine International Air pollution prevention.
l) ADDITIONAL INFORMATION: <p>Olympic Seafood is a Norwegian seafood and specialty ingredients company, owned by Olympic Group (www.olympic.no), which is a fishing and offshore support vessels operator. The company is located on the West Coast of Norway in Fosnavaag, which has been one of the largest fishing ports in Norway since ancient times.</p> <p>Juvel vessel is a specialized krill harvesting and production vessel that operates on the Antarctic Ocean. The method utilizes the whole harvested krill biomass to produce ingredients for human consumption. The vessel has since delivery in 2009 harvested Antarctic krill in CCAMLR area 48 in the Antarctic Ocean.</p> <p>The krill biomass is processed immediately onboard. The products are used as food directly and as ingredients in nutraceuticals, functional foods, pet food and other specialised formulations.</p> <p>The products are:</p> <ul style="list-style-type: none">• Olympic Krill Oil: phospholipids and omega-3 rich krill oil.• OlyMeg: shell free krill powder.• OlyPep: viscous liquid of concentrated water-soluble peptides from krill. <p>Juvel vessel carries a norwegian flag, so its obligatory to allways have norwegian Captain. This captain have to have a Fishing master worldwide certificate license. Evidence: Per-Hugo Ekrem-Master Fisherman certificate class A issued by Government of Norway N°159151 on 29/05/2011, includes lawful holder in safemanning requirements for Norwegian ships, drilling vessels and other mobile offshore installations, with no limitations applying.</p> <p>In addition, the captain must have mandatory safety training, all crew on board have to have minimal safety training as required by IMO and Norwegian law. This is the base for accomplishment friendly environmental fishery.</p>



FRIEND OF THE SEA

Sustainable Seafood

Other certifications seen on vessel during audit process:

1. Trading Certificate for fishing vessels – see picture- 4pages, issued under Regulation 660, concerning design, equipment, operation and surveys for fishing vessels 15 metres in length over all, Directiva 97/70/EC and 202/35/EC, implementing Torremolinos Protocol of 1993. Issued 23/11/2010, valid until 01/07/2012
2. Certificate of Nationality for Juvel Alsund in the kingdom of Norway issued 11/11/2009, IMO 9256664.
3. Certificate of Fishing license Number: M-361-H0, issued 10/11/2009 by Fiskeridirektoratet.
4. CCAMLR Certification issued by The Directorate of Fisheries, licence to Juvel on subareas 48.1, 48.2, 48.3 in the 2011/12 season, M-361-H0 for Antarctic krill, midwater trawl, fishing plan requires carry an International Scientific Observer.
5. International Tonnage Certificate, 5500 brutto, netto 1664 tonnage, issued 18/6/2008, for LAZH, by The Norwegian Maritime Directorate.
6. Classification Certificate for Juvel, ship ID 23396, 1A1 ICE-1B Stern Trawler E0, issued 27/5/2009 by DNV.
7. Approved establishment number 100065 issued by Norwegian Food Safety Authority 15/6/2009.
8. Approval of establishments for fish and fishery products, issued by Norwegian Food Safety Authority Mattilsynet issued 22/01/2010, number M 948 valid until dec/2011.
9. GMDSS Radio Installations, Test Certificate for radio equipment, serial number 07984400319 issued 28/01/2011 by Thrane&Thrane.
10. Norway Licence for establishment and operation of a ship or offshore radio station, issued 10/03/2010 by Telenor Telecom Solutions AS.
11. International Air Pollution prevention certificate, issued by Det Norske Veritas issued 28/10/2011.
12. International Oil Pollution prevention certificate, issued by DNV valid until 01/07/2013
13. International Sewage pollution prevention certificate built, issued by DNV 28/02/2003.
14. Engine International Air pollution prevention certificate, issued by DNV 06/05/2009 serial number 21307 model 12V32.
15. Inspection report 19/9/11 Det Norske Veritas

Notice that the audit was conducted in the port of Montevideo, having assessed the degree of compliance with requirements through available records and touring on board the ship.



FRIEND OF THE SEA

Sustainable Seafood

Friend of the Sea project has been introduced

(If not, auditor should provide short description)

The Audited company has been informed that in case of approval confirmation, it can use the Friend of the Sea logo on its certified products

The Company has handed over a copy of the company organigram identifying the role of the staff involved in the audit

Staff involved in the audit:

Even T. Remøy – Sales and Marketing Director

Per Hugo Ekrem – Captain

Kjetil Strommen – Facturing Manager

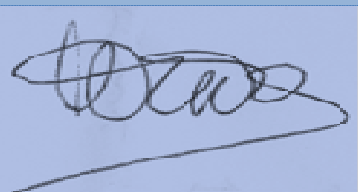
Henrik Brose – Chief Engineer

Nestor Famaloro – Uruguayan Consultant

Organigram seen in HSEQ. Health, Safety, Environment and Quality Management Plan rev 1, 22/11/2011, Ch 2 Organisation, responsibilities and Authorities.

Audit timing has been agreed upon.

Data of Preliminary Information Form have been confirmed: (In case of different info please detail)

NAME OF THE CERTIFICATION BODY: SGS-URUGUAY	AUDIT TEAM: Q.F. Laura Viñales	AUDIT START AND END DATE: 30/11/11 – 01/12/11
SIGNATURE OF AUDITOR: 	NAME OF PERSON IN CHARGE OF THE ORGANISATION ACCOMPANYING THE AUDITOR THROUGH THE ASSESSMENT: Even T. Remøy	AUDIT CODE:



FRIEND OF THE SEA

Sustainable Seafood

NOTES FOR THE AUDITOR

- 1) The Auditor must complete all fields of the checklist
- 2) The Auditor must read the notes in the blue boxes before filling in the fields
- 3) The Auditor must provide an explanation when qualification requirements are not applicable
- 4) The Auditor must answer Yes (Y) when the Organization is compliant with the requirement and No (N) when it is not compliant
- 5) The Auditor must provide comments and explanations for positive or negative responses. Yes, No or Not Applicable are not sufficient
- 6) Any significant documentation must be attached to the final audit report in a separate and numbered appendix
- 7) Photographs added to the checklist and/or as an annex will be helpful

1 - STOCK STATUS CRITERIA

No	Requirement	Level	Y/N	Comments
1.1	Adequate data and/or information are collected and, according to the most recent stock assessment produced by one of the following: FAO, Regional Fishery Monitoring Organization, National Marine Research Authority, the stock under consideration is NOT		Y	
1.1.1	Data Deficient	Essential	Y	The krill stock is investigated by CCAMLR. http://www.ccamlr.org/pu/e/e_pubs/sr/10/all.pdf REPORT OF THE TWENTY-NINTH MEETING OF THE SCIENTIFIC COMMITTEE HOBART, AUSTRALIA 25–29 OCTOBER 2010
1.1.2	Overexploited ($F > F_{msy}$)	Essential	Y	Following CCAMLR report of 2010 the stock is not overfished AND a precautionary approach is applied to the different fishing subareas http://www.ccamlr.org/pu/e/e_pubs/sr/10/all.pdf REPORT OF THE TWENTY-NINTH MEETING OF THE SCIENTIFIC COMMITTEE HOBART, AUSTRALIA 25–29 OCTOBER 2010 Objective Evidence: Scientific Observer Reports Reports by Lyndsey Marie Smith 2009-2011, Mark Davies 2010 Total mass caught on 2011: 2505900kg.
1.1.3	Overfished ($B < B_{msy}$)	Essential	Y	Biomass was estimated a first time in 2000 by CCAMLR by means of the full SDWBA model. The Biomass estimate was then reviewed in 2007 and 2010 based on improved methodology and updated catch data and scientific knowledge Because of the net design, (Gear Flytetral midwater trawl) bycatch theoretically will be none. The whole catch comes for process. There has been no escape mortality observed, but Mortality is going to be determine next year, krill escape mortality with CCAMLR scientific research.



FRIEND OF THE SEA

Sustainable Seafood

No	Requirement	Level	Y/N	Comments
				Evidence: Scientific Observer Reports by Lyndsey Marie Smith 2009-2011, Mark Davies 2010 Echosound and sonners are in place, giving data of density of bottom. Echosounder net monitors give images of what gets into trawl and masses in tons.
<p><i>The Auditor must consider only the most updated official stock status conclusions. These conclusions can be provided by the audited fishery or company, by Friend of the Sea, by other stakeholders and by the auditor. The Auditor must report, with clear reference to the documents and websites, evidence of stock status conclusions.</i></p>				
1.2	An exception to requirement 1.1 is made for those fisheries that:		N/A	Evidence: Conservation measures, ex. for the net 21-03: notifications of intent to participate in a fishery for Euphausia superba. Licenses listed above General environment protection during fishing documents Minimisation of the incidental, etc. listed on CCAMLR doc. The methodology used to calculate catches onboard is very accurate, as recorded on E-catch software... Audit Documents (files and pictures)\Rec E-catch total catch.JPG Record of Catch in round weight for 01/01/2011 to 31/12/2011 is NS Code 2513, A.Krill, 11.408.900 kg.
1.2.1	respect all other criteria	Essential	N/A	Precautionary catch limitations in subareas, all seasons, all gear, page 51-01 of CCAMLR doc. Recognising cannot fish over 620000 tonnes. (trigger level). Description of methods can be see on Observers Reports 2009 -2011. Actual catches seen on software records. Objective Evidence: Daily Production Records. Records for Trip 8, between 20/6 and 4/8/2011, 102 hauls, 22552 fishing hours, catch 11137kg/hr., total krill 2505900 kg, production 357.700kg, round weigh 2505900 kg. Gear Flytetral midwater trawl. Crew 51... Audit Documents (files and pictures)\Rec E-catch -Trip 8.jpg
1.2.2	are not responsible for the overexploitation of the stock and represent no more than 10% of the total catch of the "stock under consideration"	Essential	Y	Total quota: 620.000 TONS and subareas. The fishery is not overexploited, this vessel catches around 2,6 % of total allowed catch. Evidence: E-catch records Olimpic is member of ARK Association of responsible krill harvesting companies.
<p><i>The Auditor must fill in these fields ONLY in case of negative answer to requirement 1.1</i></p>				

2 – ECOSYSTEM IMPACT CRITERIA

No	Requirement	Level	Y/N	Comments
2.1	The Fleet does not operate in Marine	Essential	Y	In keeping with current best fishery practice, the precautionary principles



FRIEND OF THE SEA

Sustainable Seafood

	Protected Areas			<p>outlined in Article II, paragraph 3(c) of the CCAMLR Convention aim to ensure that any fishery operates in a conservative manner so that it may continue while certification applies.</p> <p>Reporting location procedure is in place, ..\Audit Documents (files and pictures)\Doc Reporting procedure.jpg</p> <p>Evidence: plotter records of all trips are available, vessel tracking digital reports were shown on digital system. See picture attached with MPA marked on red.</p> <p>VMS is in place, Vessel movements is under surveillance of Norwegian Authorities and CCAMLR authorities. All MPA are specified in Conservation Measures in place.</p> <p>..\Audit Documents (files and pictures)\Rec PLOTTER RED ZONE PROTECTED.jpg</p> <p>Evidence on Ecatchlog and Plotter Echosound system, record activities and location 24hs/day, ex track of 25/7/2011, 3,34nmiles x 1852m in 48.3 area South Georgia,</p>
<p><i>The Auditor must be allowed to verify, on a random sampling basis, by viewing on board vessels VMS or by valid alternative evidence, that no fishing occurs in Marine Protected Areas (MPA). In alternative, an official statement from the related Control Authority, that no fishing has occurred in MPA must be produced. A list of MPA must be produced by the auditor also consulting www.mpaglobal.org</i></p>				
2.2	The Fishery must use gears that do not impact the seabed unless evidence is provided that this impact is negligible.	Essential	Y	<p>Fishery system is designed not to impact seabed, as described on Observer Trip 1 report, " an on board acoustic equipment monitor marks depth using colour indication. Once a good mark is located the net is shot. The shot is controlled by the Bosun from the trawl deck. The captain lowers the net down to the depth of the strongest marks as shown on the Echosounder ".</p> <p>Evidence: All records available shown on Computer system E-catch and Plotter.</p> <p>Evidence: Fly tetral midwater trawl gear, certified by Norwegian Authorities to release license.</p> <p>See Gear specifications in Observer report attached.</p> <p>..\Audit Documents (files and pictures)\Doc Trawl-net specs.pdf</p>
2.3	The Organization must provide the evidence that the fishery does not negatively impact spawning and nursery grounds.	Essential	Y	<p>Evidence: Fishing strategy described on Observer report, ej. July 2010: acoustic equipment was used to locate suitable aggregations of krill. Shooting operations are handled by a bosun and 3 deck crew. Once the trawl is in the water, and lowered to fishing depth, by monitoring acoustic displays makes adjustments to fishing depth and vessels course. Towing speed is 1.7 knots, density of krill swarms varied and affected towing times. Once net sensors had been triggered the trawl was retrieved or set at a holding depth.</p> <p>..\Audit pictures\Captain showing NET Sensors.JPG</p>



FRIEND OF THE SEA

Sustainable Seafood

				<p>Towing times is 40 minutes-3hours. Retrieval of the trawl was initially controlled rom the bridge, hauled onto deck, controlled winches and discharged the contents into holding tanks. Trawl was very clean, with no stickers. Baycathes of non target species were very low, less than 0,5kg from 30 tonnes (0,001 % of bycatch.). Data of level of larval bycatch of other species in the krill fishery is on Observer Report. ..\Audit Documents (files and pictures)\OR biologycal data collected - species.jpg uncertainty to the extrapolated level of juvenile fish bycatch in the krill fishery is done by CCAMLR.</p> <p>Amounts of larvae and data of recoveries is on Observer Report</p> <p>Fishery is coverage by observer is 100%. Submitted by MRAG, from UK are responsible for providing norweggian observers on each trip.</p> <p>Observer reports are made and subbmitted by CCAMLR each trip.</p>
--	--	--	--	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

The Auditor must collect evidence of compliance.

2.4	The role of the “stock under consideration” in the foodweb is considered. (See Art.31.2 FAO 2009 Guidelines).	Recomm endation	Y	<p>Antarctic krill form one of the largest biomasses of any individual animal, 62 million ton is considered</p> <p>Data is collected by observer, evidence on report for Ecosystem Monitoring Program (CEMP) and records shown on E-catch system. ..\Audit Documents (files and pictures)\Rec E-catch Anual reporting record.JPG</p> <p>The vessel is committed with CCAMLR for research for byomass estimations and other scientific purposes. 1st time is planned for january 2012.</p> <p>Area 48.2.</p> <p>Evidence provided by Electronic Catchlog: 3 trips on 2011 seen on screen, ex Trip 8 from 20th Jun to 4th aug, 102 hauls, 225,52 fishing hours, Catch 11.137kg/hour, total krill 2.505.900kg. Production 357.700kg, Round weigh 2.505.900kg.</p>
------------	---------------------------------------------------------------------------------------------------------------	-----------------	---	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

The Auditor must collect any study available and it must ask the organization if any related study has been developed. If no study has yet been developed, the Auditor must recommend in its audit report to start such a study in the next 12 months.

3 – SELECTIVITY CRITERIA

No	Requirement	Level	Y/N	Comments
3.1	The target species cannot be fished by gears that have discard levels higher than 8% in weight terms, considered by FAO 2005 to be the average discard level worldwide. (FAO 2005 “Discard in the World's marine Fisheries.	Essential	Y	<p>Fishing operation and nets are designed no to discard. Visual inspection on deck is recorded, evidence: ..\Audit Documents (files and pictures)\Rec On deck findings.jpg</p> <p>Discharge of krill is done in deck where is</p>



FRIEND OF THE SEA

Sustainable Seafood

No	Requirement	Level	Y/N	Comments
	An Update”).			<p>the first visual inspection, is turned over to production line and before entering the processing plant passes through two additional visual checkpoints.</p> <p>..\Audit pictures\Check Point entering krill level.JPG</p> <p>..\Audit pictures\Check Point filter.JPG</p> <p>Evidence: Observer report 2010, cap. 5 summary of biological data collected : Records of incidents: Trip total incidents-Inspection of Krill in receiving area, TKRA doc. Rev 1.xls Results for Trip 3- 21/7/2010 Total incidents 46 fishes (icefish) found in krill, 1 squid. Trip 1-36 fishes(icefish) and 3 squid. No other species registered except 1 jelly fish on daily report July 2010. Results taken of Daily reports, see reporting fish and Observer report.</p>
<p><i>The Auditor must obtain a list of normally bycaught species. This list must be obtained from the organization under audit and from available studies. The information must be compared to the bycatch verified on site at time of unloading. The list must be compared to the database of the IUCN Redlist www.redlist.org. The Auditor must produce a final list indicating if any of the bycaught species is among those normally bycaught species.</i></p>				
3.2	The normally by-caught species must not be included in the IUCN Redlist of endangered species (assessed maximum 10 years before and listed as Vulnerable or higher risk category).	Essential	Y	<p>Harvesting system is very safe, mammals cannot enter into trawl.</p> <p>Evidence: by-caught species list are made by CCAMLR observer. ..\Audit Documents (files and pictures)\OR Other species.jpg</p> <p>Fishery Method: shooting net when swarm is identified by electronic sonner and echosounder, the net is shot in direction of krill swarm, then the towing of the net is done with very low speed, less than 1,5 knots.</p> <p>Bycatch of fish in the SA krill fishery, few fish were present in the catches.</p> <p>Evidence: details on catch composition recorded in the vessel logbook ..\Audit Documents (files and pictures)\Rec On deck findings.jpg</p>

4 – LEGAL COMPLIANCE CRITERIA

No	Requirement	Level	Y/N	Comments
4.1	All Fishing Vessels must be officially registered.	Essential	Y	<p>Evidence: certificates are in place</p> <p>..\Audit Documents (files and pictures)\Cert Clasification Certificate.jpg</p> <p>..\Audit Documents (files and pictures)\Cert Juvel - Licence.pdf</p>
<p><i>The Auditor must request the list of fishing vessels with registration number. On site the Auditor must collect registration documents of at least 10% total number of audited vessels (photos or copies of the documents).</i></p>				
4.2	The Fleet does not include FOC (Flag Of Convenience) fishing vessels.	Essential	Y	<p>Norwegian Flag is on vessel at Montevideo Harbour</p>
<p><i>The Auditor must check with the list available on Friend of the Sea website.</i></p>				
4.3	The Fleet does not include IUU (Illegal, Unreported, Unregulated) fishing vessels and does not operate where regulations	Essential	Y	<p>Only one Fishing vessel on fleet.</p> <p>..\Audit Documents (files and</p>



FRIEND OF THE SEA

Sustainable Seafood

No	Requirement	Level	Y/N	Comments
	and management plans are seriously undermined.			pictures\Doc FOS presentation.pdf
<i>The Auditor must check with the list available on Friend of the Sea website.</i>				
4.4	In case fishery is targeting tuna the fleet must be approved Dolphin-Safe by the Earth Island Institute.	Essential	N/A	No applied. The fishery is targeting Antarctic krill
<i>The Auditor must check conformity from list www.dolphinsafetuna.org</i>				
4.5	The Fishery respects national and international legislation, in particular legislation related to the reduction of the environmental impact of the fishery such as, but not limited to:	Essential	Y	Captain requirements applies by Norwegian Law
4.5.1	TAC (Total Allowable Catches)	Essential	Y	Less than 2% of total allowable catches
4.5.2	use of logbook	Essential	Y	Evidence: e-cath electronic catchlog, and backup daily logbook submitted to both office, authorities and CCAMLR
4.5.3	mesh size	Essential	Y	See Appendix 2 and 3 observer reports: 16mm on innerlin net, excluder net is 200mm.
4.5.4	net size	Essential	Y	Side 120m, trawl mouth 350m2, (30mx20m). See drawing scheme on Observer report Part I: S5-27 (actually change size of trawl mouth)
4.5.5	minimum size	Essential	Y	N/A Always the same size of net
4.5.6.	distance from the coast	Essential		Depending on fishing area, defined in the Conservation measures of CCAMLR. Evidence: ex. South Georgia MZFishing area: S Georgia 12 nm 48.3, Set 6nm on 48.4. See Observer report. Evidence: VMS monitoring on plotter, data is market for visual monitoring. See pictures.
4.5.7	by-catch reduction measures	Essential	Y	Fishery operation method



FRIEND OF THE SEA

Sustainable Seafood

4.5.8	no fishing on protected habitat	Essential	Y	Evidence: Electronic catchlog, ex Trip 8, date 4/8/11 2:57hs point position 5338821S.03548294 W, zone XCA. 48min fishing, Finished position 4/8/11 3:45hs – 5339871S. 03548717W, catch 21000kg. Accumulated catch 2505900kg. records on e-catch program daily,.. \Audit Documents (files and pictures)\Rec E-catch location rpt.jpg Plotter records tracking seen on board, daily reports. .. \Audit Documents (files and pictures)\Rec reporting status.jpg International observer reports: Trip 1 2009, Trip 8 2011
4.5.9	verify onboard equipment and absence of banned fishing gears and methods, chemical substances, explosive	Essential	Y	Evidence: all equipment certified. Nitric Acid and Lye for CIP cleaning. No explosives on board. Evidences: complete tour on board during audit process, all products labeled and safely stored. Safe system is in place. Files Salpetersyre SDS. NaOH Brenntag Nordic.
4.5.10	Other	Essential	Y	Health and Safety Manual is in place Norwegian Law is in place.. \Audit Documents (files and pictures)\Doc Regulatory procedure.jpg

The Auditor must verify, according to the national and international regulations, if the above legal requirements are in place and provide a full description with reference to the law .Where possible the Auditor must provide documental and photographic evidence.

5 – MANAGEMENT

No	Requirement	Level	Y/N	Comments
5.1	An effective legal and administrative framework at the local, national or regional level, as appropriate, is established for the Fishery (Code of Conduct for Responsible Fisheries, Article 7.7.1).	Essential	Y	Conservation measures of CCAMLR. Norwegian fishery laws. Certificate of Fishing license Number: M-361-H0, issued 10/11/2009 by Fiskeridirektoratet.
<i>The Auditor must verify and shortly describe the current legal and administrative framework.</i>				
5.2	In accordance with the Code of Conduct (Art 7.5) a precautionary approach is implemented to protect the "stock under consideration" and to preserve the aquatic environment.	Essential	Y	Precautionary catch limits are set each year depending on CCAMLR advices. Evidence: Conservation measures 51-01 Precautionary catch



FRIEND OF THE SEA

Sustainable Seafood

				<p>limitations on krill for areas Certified by CCAMLR, see, Juvel-Tillatelse (4).pdf. ..\Audit Documents (files and pictures)\Cert Juvel - Tillatelse.pdf</p>
<p><i>The Auditor must verify if the Fishery's flag Country has ratified the Code of Conduct. If not the Organization must include in its procedures a precautionary approach.</i></p>				
5.3	<p>Compliance to point 5.1 and 5.2 is obtained through effective mechanism for monitoring, surveillance, control and enforcement. (Code of Conduct for responsible Fishery Art.7.7.1).</p>	Essential	Y	<p>100% Trips are within international independent observer on board....\Audit Documents (files and pictures)\OR Observer report.jpg VMS-Vessel Monitoring System in place CCAMLR Norwegian Directorate of Fishery. Daily catch report and notification records....\Audit Documents (files and pictures)\Rec E-catch position 27thmarch.jpg Procedure: User Manual for Authority reporting with e-catch v3.0. Records: see on e.catch and FMC-Fishing monitoring control, tracking is available for any date. Ex 01-08-2011 position 1,36hours fishing, 2 hauls in 48.3 area, 46000kg. Vessel sends reporting 24hs/day to Office, Norw Government and CCAMLR. Codes COE, CAT to CCAMLR and DCA can be seen on screen. Yellow daily light is on till Government sends the notification signal, it activates a green light and automatic ACK message appears as notified. 2 days error can be seen on screen: 103 5/8/2011 302, and 705 2/8/2011-295. Before midnight if government has not sent message, Captain calls to confirm cause, and fixes error. Messages codes: DEP</p>



FRIEND OF THE SEA

Sustainable Seafood

				<p>Departure, COE Start fishing, CAT catch mess to CCAMLR, DCA daily catch report, COX Stop fishing, MAN manual position sent, AUD test message. Backup system is on place, logbook help with Teamviewer. Vessel reports also to England Authorities.</p>
<p><i>The Auditor must describe shortly the methodology for monitoring, surveillance, control and enforcement.</i></p>				
5.4	The Fishery has a by-catch reporting methodology that is accountable.	Essential	Y	<p>Procedure: User Manual for Authority reporting with e-catch v3.0. Cap 3 Sjekke meldingsloggen. Check message log. Green light and ACK, or NAC. Evidence on e-catch. Independent Observer Reports records by-catch</p>
5.5	The Fishery has a discard reporting methodology that is accountable.	Essential	Y	<p>Evidence: Results records, bycatch (fish, plastics, metals) Offal discharge records on daily production records: ex. 8/7/2011 processed 113,5 kg, overboard 18.1, description of krill: red/pink, thin, avg 44mm. Production: 6.85 tons PPC, 13.2 tons Concentrate. Daily production reposts sent to office daily, ex 15/7/2011 krill 56.700, processed krill 51.100.</p> <p>Procedure: Quality and Safety Manual, OLY 750-101, 5.4 evidencing production process, rec OLY750-101-02</p>
<p><i>The Auditor must provide evidence (photos or copies) of the by-catch and discard reports.</i></p>				
5.6	A management system must be in place to prevent any accidental by-catch of endangered species.	Essential	Y	<p>Applies Conservation measures. Use excluder nets defined to obtain license. Evidence: excluder net and Observer report with description of Trawl. Standards of net: Krilltrawl 300m Omega 7 Selnett for 300m omega 7 krilltral. Trawl is designed to avoid by-catch.</p>



FRIEND OF THE SEA

Sustainable Seafood

				..\Audit Documents (files and pictures)\OR Birds entanglements.jpg
5.7	The Fleet has a management plan which ensures that any live animals that are caught accidentally are returned to the sea promptly and in a condition which affords a high chance of survival.	Essential	Y	<p>Polices, philosophy and comitments on Susteintability doc....\Audit Documents (files and pictures)\Doc Sustainability st.docx</p> <p>Wintertiem fishing.</p> <p>All crew participating in fishing operation is trained regulary by Ship officer and Captain on this philosophy.</p>
5.8	The Fleet includes measures to minimize the loss, and ensure prompt recovery where possible, of fishing gear to avoid 'ghost fishing'.	Essential	Y	<p>Krill trawling is midwater trawl, and loss of fishing gear is highly unliked.</p> <p>Since 2008 there have been no incidents with loss of fishing gear.</p> <p>Defined by law if you loose fishing gear have to be retrieve with graple hooks or other relevant equipment.</p> <p>Trawls have sensors so it can be easily tracked all time.</p> <p>Procedures are in place on HACCP Plan and Health and Safety Manual....\Audit Documents (files and pictures)\Doc flow chart process.JPG</p>
<i>The Auditor must obtain copies of the above procedures.</i>				
5.9	The Fishery respects 'Threshold reference points', or 'precautionary limits' for both the biomass and fishing. rate are in place.	Important	Y	<p>Precautionary limits 51-04 applies.</p> <p>No need for establish maximal fishing rate.</p> <p>CCAMLR scientific comitee, has not evaluate this to be necessary.</p> <p>All catches are record in e-catch and reported daily to Authorities and CCAMLR.</p> <p>Reference points limits are in place ..\Audit Documents (files and pictures)\Doc - Conservation Measures, new each season.pdf</p>
<i>The Auditor must verify if "Reference points" and "Precautionary limits" are set by Regional Fishery Bodies and compliance.</i>				

6- WASTE MANAGEMENT



FRIEND OF THE SEA

Sustainable Seafood

No	Requirement	Level	Y/N	Comments
6.1	The Fishery recycles, reuses or reprocesses all materials used in fishing, storage and transport of fish to point of sale, including packaging, where possible.	Essential	Y	Recycling materials is not applied to this fishery. All production is used, all fish biomass is used in production. Packaging and storage operation on board. Water is recycled in CIP process.
6.2	The Fishery implements measures to prevent the dispersion of wastes (including fuel and engine lubricants, and plastics) in the sea.	Essential	Y	MARPOL 73/78 law is in place. Procedure: Vessel Operation Manual (VOM), Chap 7 Plans for vessel operation, Point 11: Garbage Management is in place. ..\Audit Documents (files and pictures)\Doc Garbage Managment.pdf. Incinerator system is onboard Records: Garbage disposal Record Book for M/S JUVEL LAZH IMO 9256664 since 23.10.2010. ..\Audit Documents (files and pictures)\Rec Garbage discharge.jpg MARPOL 73/78 applies: Guidelines for the implementation of Annex V of MARPOL. Tour on vessel shows accomplishment. Garbage categories: plastic, floating dunnage, lining or packing materials, ground paper products, rags, glass, metal, bottles, crockery, cargo residues, Food waste and incinerator ash, except from plastic products which may contain toxic or heavy metal residues. It is prohibited the discharge of any garbage other than food



FRIEND OF THE SEA

Sustainable Seafood

				waste in special areas. Discharge of cargo residues require start and stop positions to be recorded (not applicable for this vessel) Incinerator certification available in picture, issued by DNV.
6.3	The Fishery uses all available non-toxic chemical alternatives to minimize the use of toxic, persistent, or bio-accumulative substances.	Essential	Y	Evidence VOM: Chap. 10 Dangerous chemicals use and storage, demands the master to approve chemicals with regards to the area of use, safety for the environment and applications. Ship Management System, madding purchase order, Is going for office approval and buy for approval supplier, is requested Safe Data Sheet to apply criterias.
6.4	The Fishery does not use CFCs, HCFCs, HFCs or other ozone depleting refrigerants.	Essential	Y	Is not allowed to use components by Norwegian laws. No refrigerants needed on board. ..\Audit Documents (files and pictures)\Cert Air Pollution prevention.jpg

The Auditor must provide procedures and photographic evidence.

7 - ENERGY MANAGEMENT

No	Requirement	Level	Y/N	Comments
7.1	The Organisation must maintain a record of energy consumption updated at least annually.	Important	Y	Unique Energy source used is fuel, marine gas oil. All energy is produced from gas oil. Records: purchase order system in accounting system, and in engine room logbook, all used is recorded. Consumption of gas oil is automatically recorded on digital system Lipstronic 7000 in Engine Control System. Evidence: pictures of screens, total flow 9555735 litres. Have statistics of every period and total time life of vessel. ..\Audit Documents (files and pictures)\Rec



FRIEND OF THE SEA

Sustainable Seafood

7.2	The Organisation should calculate its Carbon Footprint per unit of product and undertake to reduce it annually.	Recommendation	Y	Energy consumption.jpg Carbon footprint is reported annually to Authorities as demanded for Yearly Statement Reporting. Every year is reported by ship owner energy consumption and can be calculate easily by conversion factors. www.olympic.no/environment/ Environmental police. Comitments with zero spill and zero emissions. Certifications are available on website. The vessel has an exhaust energy recovery system, taking the heat from the exhaust and makes steam that is used for heating the vessel and as energy in the factory. Energy recovering system is in place: ..\Audit pictures\Energy rec system.jpg ..\Audit pictures\Energy recovering system.jpg ..\Audit pictures\20111201_102342.jpg
The Auditor must obtain copies of the records.				

8 - SOCIAL ACCOUNTABILITY

No	Requirements	Level	Y/N	Comments
8.1	The Organisation must respect human rights by conforming to the following requirements :		Y	See IMO (International Maritime Organization) Crew List attached ..\Audit Documents (files and pictures)\Rec Olympic Crew list.pdf
8.1.1	compliance with international and ILO directives regarding child labour	Essential	Y	No child workers on board. Respects Norwegian ships has especifical requirements for crew.
8.1.2	remunerating workers with salaries conforming at least to the legal minimum	Essential	Y	Legal minimal is defined by law both for ships and Norwegian companies. Olympic over exceed the salary. All crew have contracts by law, are insured by law, and there is a pension plan according to law depending of nationality. Workers can organize in crew employees organizations wich are protecting the rights. (NCA, Seaman organizations). Evidence: contracts for 3 employees



FRIEND OF THE SEA

Sustainable Seafood

8.1.3	assuring workers' access to medical care	Essential	Y	<p>According to law and covered by insurance.</p> <p>Medical Safety at sea is in place: there is hospital area on board and Complete Hospital Solutions by Medi 3 Marine. Captain and Chief officer have been trained with advanced medical courses.</p> <p>All crew is full insured, see Pakkeforsikring 2011 picture, includes damages at work or at free time.</p> <p>See picture of contents...\Audit Documents (files and pictures)\Cert Medical Insurance.jpg</p>
8.1.4	applying safety measures in accordance with legal requirements	Essential		<p>Vessel is certificate by DNV and Norwegian Marine Directorate, for safety.</p> <p>All safety equipment is certified, installations are safe, Emergency plans are on site.</p> <p>Evidence: records of certifications.</p> <p>Fire system is certified</p> <p>All safety system is certified.</p> <p>Evidence on pictures...\Audit Documents (files and pictures)\Cert Safe Fire Insp.jpg</p>
8.2	The organisation should be SA8000 certified.	Recommendation	N	<p>Olympic is not certified by SA 8000, but applies all requirements demanded by norwegian law, exceeding some of them.</p>

The Auditor must check conformity to requirements via documented evidence (examples of labour contracts) and on site observations.



FRIEND OF THE SEA

Sustainable Seafood

Additional Comments:

It's relevant the degree of knowledge and compliance with Norwegian law, monitoring and reporting system in place, and Training and qualifications of the master on board.

While Olympic Seafood AS (Juvel vessel) meets and exceeds requirements set by the standard SA800, has no certification of compliance with this standard as its recommended on 8.2.

Olympic Seafood AS is committed to CCAMRL to contribute with 2weeks/year for research and scientific activities on board.

ASOC previous concerns were taken into account and have been considered during this audit process

Also was considered: Antarctic Science 4: 389-392 (1992)- Bycatch of fish in the South Atlantic krill fishery (*Everson I, Neyelov A, Permitin Y.*)

CONCLUSIONS:

It is important that the Auditor also completes the following fields

The Fleet CONFORMS to Friend of the Sea requirements.

The Fleet DOES NOT CONFORM to Friend of the Sea requirements.

The Auditor has found the following nonconformities:

MAJOR NONCONFORMITY (to conform within 3 months)

No major nonconformity where identified during this audit

MINOR NONCONFORMITY (proposal within 3 weeks and conformity within 1 year)

1 - There was no evidence of documented procedures in place to ensure the implementation of some requirements established by FOS, ex: A management system to prevent any accidental by-catch of endangered species (5.6)

RECOMMENDATIONS (notification before the subsequent inspection)

Although it was found that all FOS requirements are met by Olympic Seafood AS on Juvel vessel according to Norwegian law, it is advisable to:

1. Have a manual to reference commitments, Precautionary Measures, and ensure the availability of documented procedures and records to demonstrate that they consistently meet FOS and law requirements.



FRIEND OF THE SEA

Sustainable Seafood

2. Develop some documented procedures to ensure the implementation of the requirements established by FOS keeping relevant records on board, ex. list of bycaught species which are in Observer reports.
3. Develop a documented procedure describing the methodology to calculate catches onboard using E-catch software and validation procedure to demonstrate its reliability.
4. Formalize the improvement goals for reduction of gaseous emissions and link them to preventive measures applied, action plans and measurable indicators to facilitate monitoring of results.
5. Have a formal program to develop training and awareness to caring for the balance and sustainability of the species according to FOS requirements.



FRIEND OF THE SEA

Sustainable Seafood

FRIEND OF THE SEA FISH FEEDS AND OILS CERTIFICATION CHECKLIST

(Last Update 15/05/2009)

The following criteria are declined in specific requirements with three levels of importance: Essential, Important, Recommended

Essential Requirements: compliance of 100% of Essential applicable requirements is needed for the Organization to be recommended for certification. Any deficiency against one of these requirements is considered as Major Non Conformity and the relevant Corrective Actions must be implemented by the Organization in a maximum time of 3 months since the date the Major Non Conformity was raised. The Organization must provide Certification Body with satisfactory evidence of all Major Con Conformities having been rectified.

Important Requirements: compliance of 100% of Important applicable requirements is needed for the Organization to be recommended for certification. Any deficiency against one of these requirements is considered as a Minor Non Conformity and the relevant proposal of Corrective Action (state of intent & action plan) must be submitted by the Organization to Certification Body within a maximum period of 3 weeks since the date the Non Conformity was raised. In the proposal the Organization must define the timescale to implement every Corrective Action (maximum time to full implementation: 1 year since the date the Minor Non Conformity was raised).

Recommended requirements: it's not strictly necessary to comply with this kind of requirement in order to be granted the certificate. Nevertheless all the applicable requirements will be inspected and any gap will be always reported in the Audit Report as a recommendation. In case of recommendation the Organization has to evaluate if corrective actions are needed and, by the next surveillance audit, has to inform Certification Body about its decision and about any Corrective Actions applied.

Fishfeeds and Oils Check-list

This document must be used together with: Preliminary Information Form completed by the audited Company. The Preliminary Information Form must be confirmed on site



FRIEND OF THE SEA

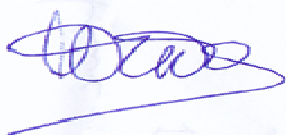
Sustainable Seafood

<p>COMPANY: (and site if applicable) Olimpic Seafood AS, Montevideo Harbour</p> <p>ADDRESS: Pb 234, 6099 Fosnavaag, Norway</p> <p>ACTIVITY:</p> <ul style="list-style-type: none"><input type="checkbox"/> Fish Feed Producer<input type="checkbox"/> Fish Oil Producer<input type="checkbox"/> Importer<input type="checkbox"/> Exporter<input type="checkbox"/> Distributor<input type="checkbox"/> Other (please describe) : Krill oil, Fat and proteins powder, liquid protein concentrate	<p>PRODUCT/S: Krill oil, Fat and proteins powder, liquid protein concentrate</p> <p>DATE(S) OF VISIT: 31/12/2011 to 01/12/2011</p> <p>FURTHER INFORMATION: The Company is part of a group? Olimpic Holding AS</p> <p>Other production locations:</p> <p>External Warehouses and Cold Stores: Third party Uruguay: cold storage, dry storage Norway: cold storage, dry storage New Zeland: cold storage, dry storage</p> <p>Total number of employees: 90</p> <p>Overall Yearly Revenue: 2012 will be the first year, estimated 20-30.000.000 dls</p> <p>Environmental Certifications and Awards :</p> <p>ISO 14001:2004</p> <p>16. Approved establishment number 100065 issued by Norwegian Food Safety Authority 15/6/2009, includes HACCP System.</p> <p>17. Approval of establishments for fish and fishery products, issued by Norwegian Food Safety Authority Mattilsynet issued 22/01/2010, number M 948 valid until dec/2011.</p>
<p><input checked="" type="checkbox"/> Friend of the Sea project has been introduced</p> <p><input checked="" type="checkbox"/> The Audited company has been informed that in case of approval confirmation, it can use the Friend of the Sea logo on its certified products</p> <p><input checked="" type="checkbox"/> The Company has handed over a copy of the company organigram identifying the role of the staff involved in the audit</p> <p><input checked="" type="checkbox"/> Audit timing has been agreed upon.</p> <p><input checked="" type="checkbox"/> Data of Preliminary Information Form have been confirmed. (in case of different info. please detail):</p>	



FRIEND OF THE SEA

Sustainable Seafood

EVALUATOR NAME: Q.F. Laura Viñales	SIGNATURE: 	DATE: 09/12/2011
----------------------------------------------	--------------------------------------------------------------------------------------------------------	----------------------------

1 – OGM CRITERIA

n°	Requirement	Level	Y/N	Comments
1.1	The use of GMOs is not allowed (less than 0,9% PCR)	Essential	N/A	Not applicable, no GMO products, the krill is captured on sea.

2 – FISHFEEDS AND OILS ORIGINS CRITERIA

n°	Requirement	Level	Y/N	Comments
2.1.	<p>Fishfeeds' and Oils marine ingredients must originate from certified fishmeal and fish oil producers, sourcing from approved Friend of the Sea fisheries.</p> <p><i>MARINE INGREDIENTS' ORIGINS CONFORMING TO FRIEND OF THE SEA CRITERIA</i></p> <ul style="list-style-type: none"> - <i>Trimmings</i> - <i>Anchovies and Pacific Mackerel (Peru)</i> - <i>Menhaden (USA)</i> - <i>Sardines and Mackerel (Morocco)</i> 	Essential	N/A	Not applicable, oil products are produced from krill row material. Krill fishery is the most regulated with precautionary measures fishery

3 – SOCIAL ACCOUNTABILITY

n°	Requirement	Level	Y/N	Comments
	The Organization must comply with the following:			
3.1	Respect Human Rights.	Essential	Y	The Company is known for respecting Human Rights and strictly controlled by Norwegian Authorities.



FRIEND OF THE SEA

Sustainable Seafood

n°	Requirement	Level	Y/N	Comments
				Evidence: Certificate of Nationality for Juvel issued by Norwegian Ordinary Ship Register ..\Audit Documents (files and pictures)\Cert Clasification Certificate.jpg
3.2	Respect National and International Labor legislation (International Labor Organization (ILO) Core Conventions.	Essential	Y	Evidence: Certificate of Nationality for Juvel issued by Norwegian Ordinary Ship Register (picture Norwegian Directorate Certification. ..\Audit Documents (files and pictures)\Cert - Nationality.jpg
3.3	Pay fair wages, that are at least equal to the highest of legal minimum wages or local average wages for similar activities.	Essential	Y	Evidence: working contract for Henning Svendsen as factory forman for MS Juvel, agreement built on tariff agreement fishing vessel owner association and the Norwegian Seaman Association. Salary 42000 nor krone /month, (about 8000 dls/month)12month/year. Estimated 3000dls/month Indonesian and Russian crew. Contract for Russian people is much detailed, ex Evgeny Verkhoglyad, stablish 12hs/day at sea, joining the vessel at last 4-6 month, the company is responsible for cost of any travel from employee residence, Chief mate: 2800 euros/month. Contract for Pheeranut Moonsri Olsen (Thayland woman) Galley Girl onboard, 22800 NOK/month.
3.4	Apply health and safety measures at a minimum at the level of legal requirements.	Essential	Y	..\Audit Documents (files and pictures)\Cert Trading Certificate.jpg
3.5	Ensure employee access to adequate medical care, wherever possible.	Essential	Y	..\Audit Documents (files and pictures)\Cert Medical Insurance.jpg
3.6	When relevant, have equitable access agreements that protect security for local populations.	Essential	Y	Not relevant, activity is done in Antartic Ocean, no population around.
3.7	Train and employee local people in its operations, wherever possible.	Essential	Y	Training plan according to law. Evidence: Vessel Operation Manual is in place, Police Statement is in place: provide for safe working



FRIEND OF THE SEA

Sustainable Seafood

n°	Requirement	Level	Y/N	Comments
				practices for the operation of its vessels and the environment. Manual Chap 6: Resources and personnel: referring all personnel involved in the Company must have adequate understanding of all of rules, regulations, class requirements, codes and guidelines applicable for the safe operation of the vessel, including: SOLAS 1974, MARPOL 73/74, COLREG 1972, STCW 95, ISM Code. Evidence: contracts seen in place.
3.8	Have equitable benefit sharing arrangements.	Essential	Y	Workers has bonus system included in contracts seen. Refere to contracts
3.9	The organization should be certified SA8000	Recommend ed	N	

4- TRACEABILITY

n°	Requirement	Level	Y/N	Comments
4.1	The Organization guarantees that a specific traceability system is in place in order to demonstrate that the product audited respects all requirements of this Standard and there is not possibility of mix with other products not under certification.	Essential	Y	Only krill products are produce on vessel. Plant has specific design for specific production. No possibility of mixing products observed.

Additional Comments

In work contracts for foreign people, Chap 7 Disciplinary rules, says Regulatory Violations “ at all times, employees shall comply with the regulations and the laws of the country where the vessel may fish. The employee agrees not to violate or cause the vessel to violate any applicable statute or regulation such as fishing zones, restricted cathc species, mesh sizes and manning regulations”.

Also have a Code of Conduct:

Please register below the traceability test specifying the appropriate collected data:

Every finished product lot can be traced to fishing location on e-catch softwar

Batch encoding in the final product label provides information day and hour of fishing, ex Olymeg lot 1107.204.02:08, date of harvest and production 23/7/2011, with hour information can be traced shoot position: 5409239S 03553879W, Zone XCA, and haul position 5408272S 03556257W (1,04hours of fishing), Round weight 35000kg, Production weigh 18125kg.



FRIEND OF THE SEA

Sustainable Seafood

Same for KPH product, lot 1107207.01:38, fished and produced 26/7/2011.

Same for Olymeg lot 1103 (447units, total weight 11175kg) fished and produced 11/03/2011 of 3 hauls.

Exercise 1 - On e-catchlog typing date 23/7/11 locates trip, GPS shoot position (CAT), GPS haul position (COX), catch position is between those positions, see picture of screen.

Analysis on daily report, see picture. Location of finished product on Inventory and invoices. Positions of hauls on e-catch, see pictures.

Exercise2- Olymeg produced 11/3/2011, total production of 11175kg (447 units), Trip 3, 3hauls, positions located on e-catch (see picture of screen). Daily report with enzyme data: lot 100057 of AB Enzymes. Finished product location: whole lot in Frimaral storage, according Inventory overview report.xls file.

Concentrate produced 11/3/22 is in Norway Storage, delivered to Ewos customer, according invoice 112110094 of 29/10/11. Includes Lot liner 1110, item B405-3, date 22/2/2011 from Spacekraft.

CONCLUSIONS:

X The Product complies with Friend of the Sea requirements

The Product does NOT comply with the following Friend of the Sea requirements:

For training requirements, www.lovedata.no has been considered, all applicable laws for ships, Chap 6: for Master Captain, includes 131 Vessel hability, loading, authorities. Chap 10 responsibilities on oilspill,

Norwegian law in foreing languages has been considered:

<http://www.ub.uib.no/norlaw/viskat.asp?kat=13&tittel=Maritime%20law%20/%20Si%F8rett>

RECOMMENDATION:

It is advisable to have a training program in place to ensure crew comprehension of legal requirements, commitments and values of the company and FOS requirements.



FRIEND OF THE SEA

Sustainable Seafood

CHECKLIST FOR TRACEABILITY AUDIT FRIEND OF THE SEA

<p>NAME OF THE ORGANIZATION BEING AUDITED:</p> <p>Olympic Seafood AS</p>
<p>OPERATIONS OF THE ORGANIZATION BEING AUDITED:</p> <p>x Fishing</p> <p><input type="checkbox"/> Pre - Processor – Processing but not up to finished product (e.g. loins, etc).</p> <p>x End – Processor – Processing up to finished product</p> <p><input type="checkbox"/> Importer</p> <p>x Exporter</p> <p><input type="checkbox"/> Distributor</p> <p><input type="checkbox"/> Other (please describe):</p>
<p>DESCRIPTION AND LOCATION OF ANY REFRIGERATION UNIT AND WAREHOUSES:</p> <p><i>(for the purpose of product traceability)</i></p> <p>Juvel Vessel harvest, processing, packaging and storage on board.</p> <p>Cold and dry storage in Uruguay: <i>Frimaral SA Luis Batlle Berres 5175,</i></p> <p>Cold and dry storage in Norway: Tyrholm&Farstad, Nedre Strandgate 61, N-6005, Alesund.</p> <p>Cold and dry storage in New Zeland: Nutrizeal Ltd. 379 Appleby Highway, Nelson.</p> <p>All products from Olympic Seafood can be traced from delivery to customer back to the GPS coordinates where the raw material was harvested.</p>

No	Requirement	Level	Y/N	Comments
1.1	The Fishery guarantees that a specific traceability system is in place in order to demonstrate that the product audited respects all requirements of this Standard and there is no possibility of mix with other products not under certification.	Essential	Y	<p>Evidence: Procedure:Traceability 4-8 v1 18/2/2009 is in place</p> <p>The procedure applies to all raw materials and additives used in production to be traced back to direct suppliers. Krill products can be traced to location where krill was harvested by GPS system and E-catch</p>



FRIEND OF THE SEA

Sustainable Seafood

			<p>software specially designed. Procedure: Reception of additives 4-4 v1 of 18/2/2009. Procedure: Reception and storage of packing materials 4-6 v1 18/2/2009. Test production 4-7 v1 18/2/2009. Labeling 4-9 v1. Label includes following data: Product type, Product contents Used additives and amount, Production date, Keeping, temperature, locality Shelf life Weight, litres.</p>
<p>1.2</p>	<p>The Fishery provides clear identification of the origin of the products including the fishing area and the fishing method used.</p>	<p>Essential</p>	<p>The fishery operation is always the same. Using echosound locates swarm, Start fishing is recorded with COE code, hours and weight fished, Stop fishing are recorded on Ecatchlog and backup logbook. Harvested krill goes directly to processing plant, and production records also can be seen on Ecatchlog system. Security key for log access to ecatch reports is in place. Every finished product lot can be traced to fishing location on e-catch software Batch encoding in the final product label provides information day and hour of fishing, ex Olymeg lot 1107.204.02:08, date of harvest and production 23/7/2011, with hour information can be traced shoot position: 5409239S 03553879W, Zone XCA, and haul position 5408272S 03556257W (1,04hours of fishing), Round weight</p>



FRIEND OF THE SEA

Sustainable Seafood

			<p>35000kg, Production weigh 18125kg.</p> <p>Same for KPH product, lot 1107207.01:38, fished and produced 26/7/2011.</p> <p>Same for Olymeg lot 1103 (447units, total weight 11175kg) fished and produced 11/03/2011 of 3 hauls.</p>
1.3	<p>The Fishery does use all available interconnected traceability methods (including GPS, and Internet technology) for all larger boats (not necessarily applicable to small-scale coastal fisheries) as part of an unequivocal marking system and non-forgeable document tracing system.</p>	Essential	<p>Evidence: e-catch software, sonnar and echosounder equipment, plotter location, internet and GPS technology. According to Norwegian law. Every haul is traced for location and date and hour of fishing. This information as can be seen on Finished product labels lot ex 1107.207.01:38 (YYMM. day of year. Hour of haul)</p> <p>..\Audit Documents (files and pictures)\Lab Krill Protein Hidrolizate.JPG</p>

Please register in the following space the traceability test undergone specifying the relevant data collected.

Traceability test: Audits must include a test at the beginning and at the end of one or more batches of the finished product, contemplating suitable mass budgets, bills, invoices and all relevant documents to prove origin of the product and his conformity to the standard

Incoming materials come from; harvested krill, additive (enzyme) and packaging material.

Products: Krill oil, Fat and proteins krill powder, Liquid protein krill concentrate.

The batch is day of the year production. 1st batch is 001, its manually marked, ej. 23th July is 204 batch.

[..\Audit Documents \(files and pictures\)\Spec OlyMeg - New Short.pdf](#)

[..\Audit Documents \(files and pictures\)\Spec Olympic Krill Oil.pdf](#)

[..\Audit Documents \(files and pictures\)\Spec OlyPep - New Short.pdf](#)



FRIEND OF THE SEA

Sustainable Seafood

[..\Audit Documents \(files and pictures\)\Specs Packg.jpg](#)

Lot / batches of end product:

Finished product:

- 1) **Olymeg** (Fat and proteins powder) lot 1107204.02:08 (date, batch number=day of year, hour of production)
- 2) **KPH** (liquid protein concentrate) lot 1107207.01:38 (date, batch number, hour of production)

Each trip carries raw material to use. Ex 720 litres of additive (antioxidant enzyme) Enzyme lot number is recorded in daily report ex lot 199187 on 23/7/11 production (see picture).

Exercise 1 - On e-catchlog typing date 23/7/11 locates trip, GPS shoot position (CAT), GPS haul position (COX), catch position is between those positions, see picture of screen.

Analysis on daily report, see picture. Location of finished product on Inventory and invoices. Positions of hauls on e-catch, see pictures.

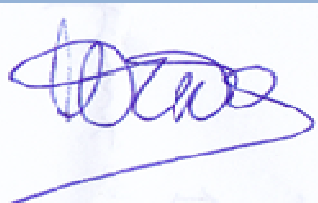
Exercise2- Olymeg produced 11/3/2011, total production of 11175kg (447 units), Trip 3, 3hauls, positions located on e-catch (see picture of screen). Daily report with enzyme data: lot 100057 of AB Enzymes. Finished product location: whole lot in Frimaral storage, according Inventory overview report.xls file.

Concentrate produced 11/3/22 is in Norway Storage, delivered to Ewos customer, according invoice 112110094 of 29/10/11. Includes Lot liner 1110, item B405-3, date 22/2/2011 from Spacekraft.

Conclusion:

Although it was possible to trace 100% of raw materials for all products, and locate the finished products sold and stored, discards, analysis records, operators and managers involved, the procedure in place is very general, and doesn't describe the step by step methodology used to ensure traceability and referred records.

So it is advisable to develop a very detailed protocol describing the methodology of tracking and recovery of products.

NAME OF THE CERTIFICATION BODY: SGS-URUGUAY	AUDIT TEAM: Q.F. Laura Viñales	AUDIT START AND END DATE: 30-11-2011, 01-12-2011
SIGNATURE OF AUDITOR: 	NAME OF PERSON IN CHARGE OF THE ORGANISATION ACCOMPANYING THE AUDITOR THROUGH THE ASSESSMENT: Mr. Even T. Remoy	AUDIT CODE:

Date 9/12/2011