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Succeed with Quality

CERTIFICATE

Quality Austria Trainings-, Zertifizierungs- und Begutachtungs GmbH awards this **qualityaustria** certificate to the following organisation:

This **qualityaustria** certificate confirms the application and further development of an effective



OMAURCI SA

Zone Industrielle BP 238 Nouadhibou, Mauritanie

FOOD SAFETY MANAGEMENT SYSTEM
complying with the requirements of standard
ISO 22000:2005

Quality Austria Trainings-
Zertifizierungs und
Begutachtungs GmbH is
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the Austrian Accreditation
Act by the BMW/FW
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Ministry of Agriculture,
Forestry, Environment
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(Association of the
Automotive Industry)

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Dok. Nr. IQ_24_108

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Scope of application: Production of Fishmeal and Fish Oil

Product category (according ISO/TS 22003): DI

The validity of the **qualityaustria** certificate will be
maintained via annual surveillance audits and one
renewal audit after three years.

Registration No.: 00308/0

Date of initial issue: 16 December 2014

Valid until: 15 December 2017

Vienna, 16 December 2014

Quality Austria Trainings-, Zertifizierungs- und Begutachtungs GmbH,
A-1010 Vienna, Zelinkagasse 10/3

Signatures removed for security reasons

Konrad Scheiber
General Manager

DI Alfred Greimel
Specialist representative



qualityaustria



Désignation : Fish Meal
Code : FM001
Intended Use : Feedingstuff, Aquiculture, Piglet and Poultry feed

Characteristics

Moisture	Proteins	Fat	Ash	Na Cl	Sand alone	Histamine
6 à 8 %	Class A $\geq 65\%$ 62% $\leq$ Class B $< 64\%$ 60% $\leq$ Class C $< 62\%$	10 % max	20 % max	3 % max	2% max	500ppm max

Total Volatile Nitrogen (TVN)	150 mg/100 g maximum
Acid Value (KOH)	8 mg/g maximum
Salmonella	negative
Total Plate Count	2×10^5 cfu/g maximum
Melamine	Not Detectable
Chromium	8 mg/kg maximum
Mercury	0.5 mg/kg maximum
Cadmium	2 mg/kg maximum
Arsenic	10 mg/kg maximum
Lead	10 mg/kg maximum
Ethoxyquin	150 ppm minimum
Dioxine	Who-PCDD/F-TEQ : 1,25 max Who-PCDD/F-PCB-TEQ : 4,5 max

Packing / Delivery

- Packing : Fish meal is packed & sealed in PP bags.
- Net weight : 50kg/bag
- Storage : Fish meal is stored in dry clean warehouse, free from the floors and walls, avoid direct sunshine
- Shelf life : 1 year after production date
- Delivery : In Bulk, or in 50kg bags
- Labeling : According to costumer request

Effectué par : Nom :

Fonction :

Visa ;

Examiné par : Nom :

Fonction :

Visa :

Technical sheet of Fish Meal

Fish meal:

Pelagic species of raw material treated in general

- Sardine (*Sardina Pilchards*).
- Mackerel (*Scomber Scombrus*).
- The flat sardinella (*yaboï tass*).
- Round sardinella *Sardinella aurita*.

Or fish waste fees from companies making and canning of fish for the food

Physical Characteristics:

- State: Meal powdered hair
- Color: light brown

Chemical Composition:

- Crude Protein: min 65% max 69% of the original whole fish
And min 55% max 60% of origin of fish waste (waste from canneries)
fat: 0 to 10%
- Moisture: 6 to 10%
- Ash: 12 to 18%
- Salt: Max 2%
- Calcium: 7.57%
- Phosphorus: 4.27%
- Sodium 0.35%
- Potassium: 0.35%
- Magnesium: 0.23%

Bacteriological Characteristics:

- Salmonella: absent.
- Shigella: Absent.

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- 1) Packing Bags in polypropylene of 50 kg.
 - 2) Antioxidant: 150ppm.
 - 3) Storage conditions: Room temperature humidity fear.
 - 4) Lifespan: 12 Months from. Production date.
 - 5) Add elements of plants with 2 to 6% for the preparation of food for livestock and poultry.
 - 6) Special conditions for the distribution of the beech fish can be transported at room temperature bags or using means of transport cleaned disinfected and dried.
 - 7) Special Instructions According to the labelling regulations in force in Mauritania or those of importing countries.
 - 8) OMAURCI committed to the competent authorities customers and consumers promoting quality management of products manufactured by the establishment and implementation of the concept HACCP (Hazard Analysis Critical Control Point).

Quality Service

● OMAURCI SA
PRODUCTION ADDRESS: ZONE PORT ARTISANAL BOUNTIYA

● COMPANY ADDRESS: OMAURCI SA
610 Avenue Maritime SIGP
BP 238 NOUADHIBOU MAURITANIA

● REGISTRATION NUMBERS : 1025 NDB
APPROVAL NR: 02049 CEE SANITARY NUMBER

PRODUCT FEATURES OFFERED

(Min. 61% Protein; SD; Histamine <500; TVN<120)

Profifish Fish Meal +61%

Pelagic raw material processed in general:

- Sardine (Sardina Pilchardus).
- Crevelle Jack (Scomber Scombrus).
- Flat Sardinella (yaboï tass).
- Madeiran Sardinella (Sardinella Maderensis).
- Round Sardinella (Sardinella aurita).



PROFILE QUALITY FEATURES

Characteristics	Parameter	Min.	Max.
Chemical Characteristics	Protein	61%	64 % (Avg: 63%)
	Histamine		500 ppm
	TVN		120 mg/100 g
	Ash	12%	18 %
	Moisture	6%	10 %
	Fat Oil	0%	10 %
	Salt and Sand		5 %
	Sand Alone		2%
	FFA		10%
	Calcium	3,5%	7,57
	Phosphorus	2,5%	4,27%
	Sodium		0,35%
	Potash		0,35%
	Magnesium		0,23%
	Chlorine		1,93%
	Methionine	>1,7 g/100 g	
	Lysine	>5,32 g/100 g	
	Antioxidant	150 ppm	
Organoleptic Characteristics	Aspect	Fish Meal in dry powder form	
	Color	Light Brown	
	Odor	Fish Characteristic, Not Stale (Rancid), Not Burnet	
	Mammal Bones	Absent	
	Mammals	Absent	
	Bones Slivers	Absent	
	Caking	Absent	
Safety Characteristics	Shigella	Absent	
	Salmonella	Absent	
	Live Insect	Absent	
	Melamine	Absent	

Factory Process System: Steam Dried (SD).
Shelf Live: 12 Months after date of production.
Packing: 50 Kg. bags // Containers 20", 20 MT

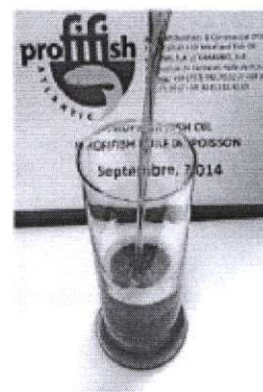
The **OMAUCCI Factory** is committed to the competent authorities, and all clients to promote quality management of Fish Meal on the introduction and implementation of **HACCP** standards and concepts, "**Hazard Analysis Critical Control Point**" and other standards are in force in the Islam Republic of Mauritania and its main markets in the European Economic Community. The **OMAUCCI Factory** commercializes its products in the European market under the **Health Agreement Number EEC 02049**.

PRODUCT FEATURES OFFERED
(FLEXITANK FISH OIL PROFIFISH)

Profifish Fish Oil

Pelagic raw material processed:

- Sardine (Sardina Pilchardus).
- Crevelle Jack (Scomber Scombrus).
- Flat Sardinella (yaboï tass).
- Madeiran Sardinella (Sardinella Maderensis).
- Round Sardinella (Sardinella aurita).



PROFILE QUALITY FEATURES

Characteristics	Parameter	Specifications
Physical Characteristics	Temperature	Ambient
	Density	0,924 - 0,928
Chemical Characteristics	PH	6.55
	FFA	Max. 4 %
	Moisture & Impurities	Max 1%
	Iodine Value	210 g I/100g max
	Peroxide Value	6 meq/kg max
	Saponification Value	187mg KOH/g
	Unsaponifiable Matter	2,5 max
	Omega 3	25% min
	Dioxin	WHO-PCDD/F-TEQ : 6,0 ng/kg WHO-PCDD/F-PCB-TEQ : 24,0 ng/kg
Organoleptic Characteristics	Aspect	Viscous Liquid
	Color	Light brown Transparent

Factory Process System: Steam Dried (SD).

Factory Storage: Seven Tanks of 150 MT capacity, in ambient temperature, and away from air, Moisture and sun.

Shelf Live: 12 Months after date of production.

Packing: In Bulk in Flexitanks in 20' containers or in bulk in vessel's tanks.

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