



CERTIFICATIONS & STANDARDS

- Huon seeks independent certification of its processes both as a means of validating compliance with global best-practice, and building trust and transparency through the external auditing process.
- In 2018, Huon was the first (and remains the only) seafood producers in Australia to meet the RSPCA's detailed animal welfare standards for farmed Atlantic Salmon after satisfying the rigorous animal welfare requirements. The [RSPCA Approved](#) branding offers consumers the assurance that Huon Salmon has been farmed ethically and humanely. The RSPCA Standard does not cover Macquarie Harbour which means that around 98 per cent of Huon Salmon is RSPCA Approved.
- The RSPCA standard is not a pay-for-play certification—the farmer bears all of the costs of becoming compliant with the scheme and the only monies that change hands is a fee for using the RSPCA Approved logo. These funds go back into improving and promoting the Approved Farming Scheme.
- In 2012, Huon became the first salmon producer in the southern hemisphere to achieve the internationally recognised accreditation, [Global G.A.P.](#) This pre-farm gate standard covers the whole production process of the certified product from the hatchery until the point of harvest and packing and recognises ongoing, continuous improvement. Annual audits are conducted by overseas based accredited auditors.
- Huon is also a BRC AA-rated (the highest possible rating) seafood processor; the [BRC](#) Global Standards specify requirements to be met to enable the production, packaging, storage and distribution of safe food and consumer products. Huon's Parramatta Creek processing facility first achieved BRC AA rating in 2016; at the time, we were the first seafood processing facility in Australia to achieve this rating.
- Huon is also [HACCP](#) certified. Safe food production is achieved by applying HACCP techniques to ensure that potential hazards during the process are recognised, monitored and controlled and finally,
- Australian Quarantine and Inspection Service (AQIS) also undertake regular inspections and assess Huon's certification process compliance to approve the sale of Huon.

OUR FOOD/SAFETY CERTIFICATIONS

Global G.A.P. is an internationally recognised standard for farm production. Unlike some other 'accreditations' or 'standards', Global G.A.P is not a marketing partnership, rather it presents an opportunity for the facilitation of ongoing, continuous improvement. In 2012, Huon became the first salmon producer in the southern hemisphere (inc Chilean salmon farmers) to achieve this internationally recognised accreditation; a pre-farm gate standard that covers the whole production process of the certified product from the hatchery until the point of harvest and packing.

To this day, Huon has maintained this standard.



To achieve this, continuous improvements have been made across the entire business in addition to complying with numerous third-party audits, and site assessments. The health, welfare and biosecurity of Huon's farmed salmon is critical within this Standard which is why Huon's Veterinary Health and Biosecurity Plan forms a core platform against which Huon operations are assessed at audit. In 2019, an independent overseas auditor spent two weeks undertaking visits to 18 sites assessing Huon's operations against more than 200 compliance criteria.

Huon is also [BRC](#) AA-rated seafood processor. BRC certification indicates that suppliers are compliant to the Global Food Safety Initiative (GFSI). Recognised worldwide, this initiative is important in that it requires companies to achieve and maintain a standard of excellence by adhering to the highest standards put forth by the food-manufacturing industry with regards to food and product safety. An independent auditor also visits from overseas to undertake this audit.

In addition, Huon is [HACCP](#) certified (Hazard Analysis and Critical Control Points). Safe food production is achieved by applying HACCP techniques to ensure that potential hazards during the process are recognised, monitored and controlled while Australian Quarantine and Inspection Service (AQIS) also undertake a regular inspection and certification process for our products sold overseas.

OUR PRODUCT/PROCESS TESTING REGIMES

All the fish Huon produces is primarily processed at a single facility, at Parramatta Creek (PMC) in the NW of Tasmania, which makes food safety variables easier to control. From here, whole fish, fillets or valued added products are dispatched for sale or are sent to our Ingleburn factory in Sydney, or our Forrestdale facility in Perth, for further value-adding and dispatch to local customers.

Huon has a thorough testing regime in place at each processing facility. This involves testing everything from the processing water right through to each product line to ensure that the displayed shelf-life dates are correct. The processing sites are audited multiple times per year (by independent auditors) to comply with our certification requirements and to ensure excellence when it comes to food safety. The frequency of our tests range from daily, monthly, six-monthly and annually. In the event that a test result picks up a result, immediate corrective action is taken by our Quality Assurance team.

We also conduct reactive testing where we see any potential increase in risk across either finished product or the process environment. As a result, we have not had a single Huon branded product recall since processing operations commenced in Tasmania (2011).

We have adopted a risk-based, preventive food-safety system that leverages our HACCP programs developed for each of our unique processes. The primary activity of our risk-management system is to provide a universally accepted systematic preventive approach to our food safety from various types of hazards that in the absence of any effective control measure could cause the finished product to be unsafe.

- This approach also provides clear guidelines and direction to assist in the formulation of design measurements aimed at reducing these risks to a safe level.
- While typical HACCP plans only look at risks associated with biological, chemical and physical risks as part of our Best Practice approach our HACCP plans also include risks associated with product quality and the new food risks associated with allergens.

In the case where a control measure includes a requirement to include the validation of a critical microbiological, chemical or physical limit this is then prescribed in our HACCP plans and is then included in our schedule of sampling and testing.

