Laks fra Cermaq skal være førsteklasses mat.

Slik jobber vi med kvalitetssikring og -utvikling for å innfri dette løftet.

Cermaqs bærekraftseminar 3. juni 2015
What does a high quality salmon mean to you?

- Quality is a perceptual, conditional, and somewhat subjective attribute and may be understood differently by different people.
“SALMON IS AN EXCEPTIONAL PRODUCT”

In selecting our suppliers we look for excellence in the quality of the salmon, good farming practices, and affordable prices allowing us to achieve a reasonable profit margin.
Quality: Cermaq focus areas

PRODUCT QUALITY
• Safe to eat
• Healthy
• Technical qualities

Production process
Each phase in the production cycle has an impact on the quality of the end product.

- Pelagic fishing
  - Fish meal and fish oil production
- Terrestrial farming
  - Raw material processing

Feed production
- Egg production (Brood-stock breeding*)
- Smolt production
- Salmon farming
- Primary processing

* Owners: Cermaq Norway, Nordlaks, Nova Sea and AquaGen

- Feed quality
- Genetics
- Good locations
- Animal welfare (stress) and fish health
- Production facilities, equipment and process
- Activity level throughout processing (stress)

Employee knowledge, competence and values
To ensure we meet our quality standards, we have implemented a series of control points

**Examples control points feed quality:**
- Visual control
- Analytical control
- Extended analysis

**Examples control points technical quality:**
- Fat
- Colour
- Condition factor
- Texture
- Black spots etc

**Examples control points food safety:**
- Microbiology tests (listeria, e.coli, salmonella etc)
- Medicine residual tests
- Heavy metals
- PCBs and Dioxins
- Pesticides
- Nitrogenous substances

**Examples control points fish health and welfare:**
- Screening of broodstock and smolt
- Water quality
- Control of stress

**Examples control points end product:**
- Control of finished goods
- Microbiology tests (listeria, e.coli, salmonella etc)
- QIM tests
- Fatty acid profile
All the work processes, procedures and control points are described and followed up in our Management System

Certifications:
- ISO 9001 - Quality Management
- ISO 22000 - Food safety
- ISO 14001 - Environmental Management
- OHSAS 18001 - Occupational Health & Safety

Sector specific standards:
- Global G.A.P: Food safety (sustainability)
- Aquaculture Stewardship Council (ASC) – Environmental impact (sustainability)

Customer specific standards:
- Various specifications

QMS system: Intelex
- Management review
- Continuous improvement
- Targets
- Annual plans
- Reporting
- Registration of deviations
- Internal auditing
- External audits and inspections
- Defining and implementing corrective actions
- Risk evaluation

In progress
R&D is fundamental in achieving our goals

1. Stress surveillance project in cooperation with University of Nordland (UIN)
   - Aim of the project:
     - Increase knowledge of fish welfare
     - Identify areas for improvements

2. Arctic Salmon Research Center (2015-20)
   - Established together with EWOS Innovation and research institutions (Nofima, Norwegian University of Life Science and University of Nordland)
   - Research on the significance of feed customized to the conditions in the Finnmark region with varying length of day light and low sea temperatures.

3. Ulcers project
   - Cermaq has identified a new bacteria in Norway that causes ulcers - Tenacibaculum spp.
   - Initiated PHD project to develop new knowledge for preventive measures and vaccine development
People – our most important resource

Cermaq experience: no technology can outperform a skilled and dedicated worker!
Thank you for the attention