



**milarex**

NEWS

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# Food safety

Transparency and traceability creates trust

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*Increasingly, consumers are seeking information on how their food is produced, proof of where it comes from and assurance that it is safe. Today's consumer is more interested than ever in responsible sourcing, healthy eating and sustainable food production. We believe in openness about approach and results on food safety as the basis of trust.*

Thomas Farstad - CEO

# Transparency – Our 2020 food safety results

*This is the second consecutive year Milarex' publish results for food safety. We believe that improved food safety starts with openness and sharing results. Creating industry dialogue and sharing best practice is part of our food safety culture and continuous improvement process.*

## Listeria results for incoming raw materials

We have strict guidelines and procedures for testing all batches of raw material entering our production facility. All raw material batches are screened for a wide variety of pathogens with a main focus on Listeria Monocytogenes, a high risk pathogen in the salmon category.

Listeria is found virtually everywhere – the bacteria is found naturally in water, soil, plants and animals. As a large RTE (ready to eat) supplier of fresh, frozen and smoked salmon we take pride in securing our consumers a healthy, tasty and safe food experience.

In Milarex we have a zero-listeria mindset. We believe that food safety culture is a choice you make.

This is clearly communicated to our suppliers and we expect zero listeria on our incoming raw materials. Any deviation is addressed and followed up with the relevant supplier/packing station.

From 2019 to 2020 a reduction in the number of positive listeria tests on our incoming raw materials was experienced. We are glad to see this positive development, further improvements from our suppliers are expected.

Listeria monocytogenes - Raw materials			
Species	Origin	2019	2020
		% positive	% positive
Salmon	Norwegian	4.0%	2.2%
	Organic	4.8%	1.0%
	Scottish	14.3%	4.3%
	Icelandic	5.0%	1.3%
	Denmark	-	50.0%
	Chille	-	0.0%
	<b>TOTAL</b>		4.1
Trout	Norwegian	12.0%	4.2%
	Denmark	4.1%	17.6%
	Poland	0.0%	0.0%
	Scottish	0.0%	-
	Icelandic	-	0.0%
	<b>TOTAL</b>		9.1%
Sockeye		6.0%	5.2%
<b>All Species</b>		5.0%	2.9%

## Listeria results for environmental monitoring

	2019	2020
Listeria results for environment monitoring (according to monthly schedules)	% positive	% positive
Low risk area - BEFORE PRODUCTION	0.2%	0.6%
Low risk area - DURING PRODUCTION	1.6%	4.2%
Low care / brown meat removing / high risk area BEFORE PRODUCTION	0.0%	0.3%
Low care / brown meat removing / high risk area DURING PRODUCTION	0.4%	1.5%
Sum / TOTAL	0.5%	1.3%

Listeria can grow at refrigeration temperatures, both with and without access to oxygen, and it can tolerate high concentrations of salt. It is therefore of the essence to also make daily tests on production equipment and in the factory.



The environmental screening in 2020 shows a small increase in positive test findings of Listeria compared to 2019. Most of the increase is found in isolated areas of our production environment. Finding



Listeria in the processing area is not unnormal, but the numbers clearly show the importance of a systematic and stringent regime of testing. The general levels are well within what we define as acceptable, but with our zero-listeria mindset we will always look for opportunities to improve.

## Listeria results for finished products

Listeria results for finished product at the beginning of shelf life test RTE (2020 Year)	Total samples	Positive	% positive
Sum Atlantic, Sockeye, Trout	60182	443	0.7%

Even with all our efforts in hygiene optimization, preventive measures and a robust testing regime there is a small percentage of finished products with positive listeria findings. In all such cases the relevant products are blocked. Corrective actions are being implemented and products are re-tested to exclude the possibility of false positive results. Any re-tested product with a positive result will be reworked into other usage or destroyed according to strict procedures. With our „Hold On & Release rules“ no product will be put on the market unless it is deemed safe after testing.

Processes and facility design is continuously evaluated and measures proactively implemented when risk or areas of improvements are identified.

All Milarex testing is in accordance with HACCP, GMP and relevant ISO standards.

The 2020 numbers with 0,7% positive tests in the RTE (ready to eat) finished products are on an acceptable level. This is a small increase from last year and with our zero-listeria mindset we will do our utmost to reduce this percentage. That said, it would be a concern that testing procedures are not effective if we are unable to find any listeria on our products during a full year of production and testing.

There should be no doubt that all Milarex products are produced in accordance to the HACCP principles and strictly risk assessed on the 4 major food hazards (microbiological, chemical, physical and allergens).

Food safety is by many seen as a part of compliance, in Milarex we think differently! Consumers should never be unsure about the food they eat, and compliance is only a first step. Food-borne bacteria can cause severe consequences and this understanding needs to be the backbone of any food producing company's culture and it's fundamental to how we as a business operate.

## Traceability - Milarex fish tracking platform



At Milarex, we want to give our seafood consumers the opportunity to see where their salmon comes from and how it's raised. We believe that openness and honesty create trust.

Today's consumer is more interested than ever in transparent sourcing, healthy eating and sustainable food production. Just scan our on-pack QR coded salmon product and enter into our world of trace-

ability. The QR code is unique to the batch of salmon used to produce *this* specific product.

The platform is easy to use for the consumer. In just a few steps you navigate through the value chain of the salmon you are about to eat. We are carefully selecting where to source the best sustainable Norwegian salmon and you can learn about the area of origin.

# ESG improvement targets fulfilled YTD 2021

## Zero waste to landfill

In our aim for a more circular economy and being the benchmark for safe and sustainable salmon processing we have now established a new and better value chain for our non-recyclable plastic waste. In the beginning of 2020 Milarex committed to a set of ESG targets in the period up to 2025. Among these where the ambition of zero waste to landfill by end of this period. We are proud to state that this target is achieved already now in Q4 2021.

Through a strong team effort and with the help of passionate individuals we have manage to change and improve the value chain of our challenging non-recyclable plastic waste. A better and more accurate sorting of waste types in combination with investing in equipment for better preparation of plastic waste for transport have opened new channels for disposing these types of waste. With a new supplier of waste collection services in place this finalizes the use of landfill solutions.



## Bringing circular economy to packaging label material waste!

*The global waste issue is real. The impact of the linear use of materials drives climate change. In Milarex we believe in setting up solutions for recycling of waste. From Q3 this year we have implemented a new system for 100% recycling of the back part of the labels used in our production. Back parts are waste as the self-gluing labels are taken off and put onto the packaging.*

By sorting and separating label material waste from the general plastic waste, better compressing and preparing it for transport we

are now able to set up a circular system for this waste type. Through unique QR labels on each waste pallet and a new mobile app we scan every pallet before storing it. Our waste service provider will automatically collect the waste when the agreed stock amount is reached. The label waste is then transported back to our label supplier where it's transformed into new labels or other innovative circular solutions.

” *In Milarex we believe in setting up solutions for recycling of waste.*

