

Aadorf, June 2017

TRACEABILITY-SYSTEM – VIETNAM

- Extensive shrimp farming - 100% chemical free – without additional feeding

ABOUT US

gapro is a professional trading company for customers in Switzerland and Europe with its production of shrimp and fish (Pangasius) in Vietnam. gapro works directly together with established producers/partners and exclusively trades products, which are grown and processed without any additives; 100% chemical free. In addition to order processing, it is also the task of gapro Vietnam (our local employees) to control and ensure the quality of the products in cooperation with our partners during the whole process from A-Z (hatcheries, farms, processing and logistics).

ORGANIZATION

The gapro headquarter is in Switzerland. Another office with 4 employees is located in Vietnam. gapro works exclusively together with family farms (5 shrimp and 2 Pangasius farms), which have their own hatchery, farm and processing.

When shortages in the "raw material" for shrimps arise, we cooperate with another personally known contractor, who knows and applies to our quality guidelines and demands.

Together with our partners, the team on site controls and coordinates the entire production process under our quality policy.

GAPRO VIETNAM



Minh, gapro partner



Team Vietnam:
left to right: Elena, Linda (Vice Manager), Cau, Brian



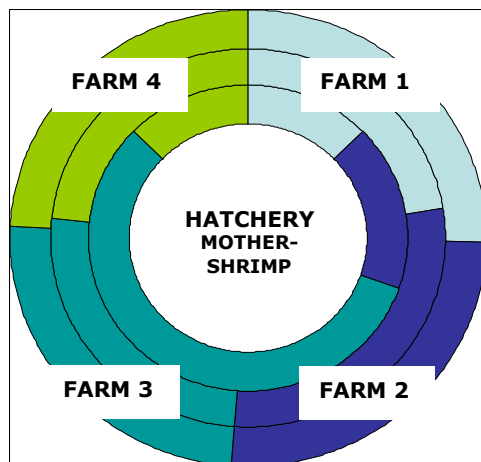
TRACEABILITY OF THE ENTIRE PROCESS

To control the traceability of the whole process, gapro has created its own "Quality Document" (QM doc.), which is strictly applied and implemented by all our partners/producers. We are constantly striving to further improve the processes with our producers.

HATCHERY

All partners of gapro buy their "larvae" in their own organization (hatchery). So we precisely know the mother shrimps, and the gapro customer has always the same coloured shrimp from the same origin.

Traceability of the process:



All 4 partner farms purchase the „shrimp babies“ in the same hatchery!

The process of the hatchery to the final processing is also parallel constantly monitored/inspected by "gapro Vietnam" which is an additional security to adhere to our quality standards.

BREEDING – FARM

All our shrimp partners (hatcheries/farmers) have a closed quality system.

All our partner farms operate an extensive shrimp breeding which means per m³ water 2 - 4 shrimps are raised.

In intensive breeding, depending on the farm, approx. 50 - 70 shrimps per m³ are bred compared to gapro partners of max. 20 - 25 shrimps.

PICTURES OF A FARM:



Farm (Black Tiger HOSO)



Farm/ Extensive Breeding (Black Tiger)



Shrimp breeding (quality control)



Farm/ Extensive Breeding (Black Tiger)

FARM STANDARDS

gapro has high "farming standards". We developed and defined 10 principles with all production partners. These points are strictly implemented, monitored and ensured:

1. Maintenance of Mangrove Forests

It is not allowed to have any farms within the region of Mangroves (including former forest areas). The strictly controlled rearing in the middle of the country (Mekong Delta) offers environmentally friendly alternative to tomboy. In particular, we further offer an alternative the traditional methods of shrimp breeding in coastal areas and consequentially deforestation of the Mangrove Forests. gapro support new projects for reforestation of mangroves around the ponds.

2. No medicine or/and banned chemicals Control of animal health (100% free of antibiotics)

No chemicals, drugs or additives are used, neither for rearing or treatment of soil and water.

3. Farm Management (hygiene / stocking rate / controlled feed)

Our producers strictly follow the guidelines of hygiene regulations on certification level (HACCP, BRC, ISO, ACC, IFS, GLOBAL GAP, ORGANIC, new ASC – issue date spring 2014). Our extensive shrimp farms run a maximum density level of 2 - 4 shrimps per m³ water. With this amount of animals, the risk of disease is significantly decreased.

4. Water cycles

All farms/ponds receive in addition to current rainwater directly tidewater over a connected channel to compensate the water level in the natural ponds.

5. Controlled harvest

Harvesting is done early in the morning or late afternoon, while no direct sunlight negatively affects the product quality. After the extensive fishing the shrimps come directly into clean boxes. Then, the shrimps are covered with ice water. With hyperthermia the shrimps immediately fall asleep and lose the consciousness. The boxes are directly transported to the processor/factory, not later than 2 hours within harvest.

6. Waste management and pest control

All farmers ensure that waste is disposed of properly. Hence, no waste can enter in the ponds or in the water. The ponds are constantly cleaned from the banks of the pond.

As far as possible no pesticides are used. This avoids that residue of pollutants release into the ponds. Preventive measures are carefully and extensively applied in order to avoid the occurrence of pests. In case of an infestation enhanced cleaning measures are often sufficient, if the source of contamination can be identified in time and eliminated.

7. General secure conditions for employee – social responsibility

All workers, employees and their families have access to drinking water, food, lodging and basic medical care.

Each farmer is responsible for safety and health at work. This includes training of employees to identify any risk at the workplace. All employees have an employment contract and are paid according to their effective deployment.

8. Reduction of energy use

Power consumption is only used specifically and exclusively to the need of the situation.

9. Recording on compliance with the standards and traceability

gapro Vietnam issues for every order/delivery following two documents for our customer:

- a) Document „Specification of Products“
- b) Document „Traceability“(farm/ponds) including certificate

10. Warranty of gapro to the customer

gapro Switzerland and gapro Vietnam guarantee to our customers that all defined standards are met 100%.

PROCESSING

1. gapro Vietnam cooperates directly with our partners/producers.
2. During processing a customer order an employee of gapro Vietnam is at all time present and monitors the manufacturing process.
3. gapro provides only 100% chemical free products to the EU / Switzerland.

- Existing Certificates of our Family Partners:
HACCP, BRC, ISO, ACC, IFS, GLOBAL GAP, ORGANIC, new ASC - scheduled spring 2014.
- Our processors have separate, chemical free rooms for processing. Shrimps with chemicals (e.g. STTP or MTR-79) are not processed in the same room. This separation is important that the products do not come into contact with any other products or chemicals.

PICTURES OF A PROCESSOR:



Drawn intestine



Cooked Shrimp – Colour Scale



Manufacturing process

SUMMARY

There is a continuous higher demand of chemical free (natural) and organic shrimps in Switzerland and Europe.

Every day, we at gapro make every effort to provide our customers with a quality product to enable you to compete/differentiate in the market clearly and sustainably.

The base is mutual trust, good coordination/planning, and partnership cooperation.

Test us; we are convinced that you will be pleasantly surprised from our quality products and our service!

Our own brand is ACQUA PURE – for more information see our homepage:
www.acqua-pure.ch

Please don't hesitate to contact us for any inquiry.

gapro trading ag – Switzerland

Andreas Gabathuler – CEO and team

