

4. Company Profile

CHOICE CANNING COMPANY UNIT III (Division of Choice Trading Corporation Pvt Limited) taken over from THREE SEASONS EXIM PVT LTD on wet lease agreement with integrated activities engaged in exports operations. The company exports cultured shrimps globally. The company is promoted and managed by a team of experts with rich experience in processing and quality control. The unit at Potukuru Village and fully equipped, modern processing units. There are two IQF equipment lines are fully imported and match world-class standards. Two Block Freezing equipment. Stringent hygiene conditions are maintained for processing with quality checks at every stage. The unit complies with HACCP guidelines and comprehensive infrastructure facilities with good manufacturing practices lead to smooth procurement, processing & dispatch operations.

Notably - The organisation has invested in raw shrimp supply chain control - using mobile antibiotic testing lab for testing shrimp prior to harvest. The organisation has also communicated its expectation to farmers and suppliers clearly regarding antibiotic residues.

The product range includes block frozen HLSO, PD, PD Tail on, PUD shrimps also IQF varieties of PD Tail on, PD Tail-off, Cooked & peeled tail on, Easy peel varieties shipped to international markets in own brand and customer's brand. This year raw marinated shrimp and also shrimp rings with cocktail sauce also has been added to the portfolio.

No. of employees – 350 Nos. Size of the unit-4550 Sq. M. Production Capacity- 56 MT/ day.

Facility operates throughout the year. No seasonality.

This is re-certification audit conducted onsite (announced).
 Audit Conducted within Window Period
 Single Site. No separate head office audit.
 All functions related to food safety and quality are managed from this site.

5. Product Characteristics

Product categories	04 - Raw fish products & preparations 08 - Cooked meat/fish products Category				
Finished product safety rationale	For cooked product- product is cooked to attained required product core temperature to achieve 6-D reduction of L. monocytogenes. Further- method of preservation is freezing to attain product core temperature -18 Deg C. Storage requirement of product is at or below -18 Deg C. Long shelf life in frozen. For Raw product- - method of preservation is freezing to attain product core temperature -18 Deg C. Storage requirement of product is at or below -18 Deg C. Long shelf life in frozen. Low risk as products are intended to to be cooked before human consumption.				
High care	No	High risk	Yes	Ambient high care	No
Justification for area	High Risk area – Handling of product which has been cooked to to achieve 6-D reduction of L. monocytogenes				

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Page 3 of 54

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