FRESH PERCH LTD.

P. O. BOX - 671, ENTEBBE, UGANDA

DOC NO: FPL-CPQAR-05-FSMS

NILE PERCH FILLETS CHILLED PRODUCT TEMPERATURE MONITORING RECORD

Date of Sampling: 06th July 2020

Sample Details: 3.00 kg Chilled Nile Perch Fillets of grade 300-500 g contain 6 numbers of individual fillets in box.

Sampling Scope: To monitor the temperature of individual chilled fillet during time of packing and after five hour of storage in desired temperature.

Sampling Description:

SAMPLE NO.	TIME OF PACKING: 5.30 PM & TEMP. °C	TIME OF CHECKING: 10.30 PM & TEMP. °C
E1	-1.8	-1.3
E2	-1.5	-1.3
E3	-1.4	-1.3
E4	-1.6	-1.3
E5	-1.5	-1.3
E6	-1.2	-1.3

AVG. E	1 5	1.2
TEMP. °C	-1.5	-1.5

Sampling Evidences:

A) TEMPERATURE RECORDED DURING TIME OF PACKING: TIME OF PACKING: 5.30 PM AND TEMPERATURE (°C) OF EACH SAMPLE:

Sample No. E1:



Sample No. E2:



Sample No. E3:



Sample No. E4:



Sample No. E5:



Sample No. E6:



B) TEMPERATURE RECORDED AFTER 5 HOUR's OF PACKING: TIME OF CHECKING: 10.30 PM AND TEMPERATURE (°C) OF EACH SAMPLE:

Sample No. E1:



Sample No. E2:



Sample No. E3:



Sample No. E4:



Sample No. E5:



Sample No. E6:



Inspection Done by: Andrew Elimu – Quality Inspector Verified by: Fred Baghabya – Quality Assurance Manager Authorized by: Faheem Munshi – Production Manager

Nile perch product temperature

Superchilling report at Ugandian factory

1) Lake Eco Fiorital lot AQ20010915

LAKE	FCO	EICH	DROCE	SCINIC	LIMITED
LANE	ECU	LIDE	PROCE	DVIICE	LHVIIIED

Company		Lake Eco fish processing Itd.	
Batch Date		189 07/07/2020	
START: Before entering the sup	er chilling room	STOP: After exiting the super of	hilling room
	The second secon		
Start core temperature	3.0°C	Finish core temperature	-1.3°C
Start time super chilling	07:30am	Finish time super chilling	08:10am
Temperature chilling room	-5°C	Temperature chilling room	-7°C
Start core temperature	3.3°C	Finish core temperature	-1.5°C
Start time super chilling	08:15am	Finish time super chilling	09:00am
Temperature chilling room	-7°C	Temperature chilling room	-8°C
Start core temperature	3.1°C	Finish core temperature	- 1.6°C
Start time super chilling	09:05am	Finish time super chilling	09:45am
Temperature chilling room	-7°C	Temperature chilling room	-9°C
Start core temperature	3.3°C	Finish core temperature	-1.5°C
Start time super chilling	09:50am	Finish time super chilling	10:30am
Temperature chilling room	-6°C	Temperature chilling room	-8°C
*	à.		*
Start core temperature	3.1°C	Finish core temperature	- 1.8°C
Start time super chilling	10:40am	Finish time super chilling	11:25am
Temperature chilling room	-9°C	Temperature chilling room	-10°C
		1	
Start core temperature	3.1°C	Finish core temperature	- 1.5°C
Start time super chilling	11:30am	Finish time super chilling	12:15pm
Temperature chilling room	-10°C	Temperature chilling room	-11°C
-			
Start core temperature	3.3°C	Finish core temperature	-1.8°C
Start time super chilling	12:20pm	Finish time super chilling	1:03pm
Temperature chilling room	-9°C	Temperature chilling room	-11°C

Ouality Manager

LAKE BOUNTY LTD.

Company:	Lake Bounty Ltd	
Lot:	B283LB	
Date:	06.07.2020	

START: Before entering the superchilling room		STOP: After exiting the superchilling		
W Book MAC		room		
Start core temperature	3.5°c			
Start time superchilling	11:16am	Finish core temperature	-1.8°c	
Temperature chilling room		Finish time superchilling	11:56am	
remperature chilling room	-16.5°c	Temperature chilling room	-16.7°c	
Start core temperature	3.8°c	Finish sass to	1	
Start time superchilling	11:29am	Finish core temperature	-1.6°c	
Temperature chilling room	-15.3°c	Finish time superchilling	12:12pm	
-titles	15.5 €	Temperature chilling room	-15.6°c	
Start core temperature	4.0°c	Finish core temperature	4 59-	
Start time superchilling	11:38am	Finish time superchilling	-1.5°c	
Temperature chilling room	-14.7°c	Temperature chilling room	12:24pm	
Design of the second		Temperature criming room	-14.9°c	
Start core temperature	4.4°c	Finish core temperature	-1.7°c	
Start time superchilling	11:42am	Finish time superchilling		
Temperature chilling room	-14.6°c	Temperature chilling room	12:31pm	
24233442		Temperature criming room	-14.8	
Start core temperature	3.9°c	Finish core temperature	-1.4°c	
Start time superchilling	11:59am	Finish time superchilling	12:44pm	
Temperature chilling room	-14.9°c	Temperature chilling room	-15.5°c	
3 67.		Temperature criming room	-15.5 ¢	
Start core temperature	4.1°c	Finish core temperature	-1.9°c	
Start time superchilling	12:05pm	Finish time superchilling		
Temperature chilling room	-14.7°c	Temperature chilling room	12:47pm -15.0°c	
total Laboratory		Temperature emining room	-15.0 0	
Start core temperature	3.7°c	Finish core temperature	-1.4°c	
Start time superchilling	12:18pm	Finish time superchilling	01:02pm	
Temperature chilling room	-14.8°c	Temperature chilling room	-15.1°c	
lari c		p	15.1 0	
Start core temperature	4.3°c	Finish core temperature	-1.5°c	
Start time superchilling	12:23pm	Finish time superchilling	01:08pm	
Temperature chilling room	-14.5°c	Temperature chilling room	-14.9°c	
Let et			124.20	
Start core temperature	3.4°c	Finish core temperature	-1.7°c	
Start time superchilling	12:39pm	Finish time superchilling	01:22pm	
Temperature chilling room	-15.5°c	Temperature chilling room	-15.9°c	
25				
Start core temperature	4.6°c	Finish core temperature	-1.6*c	
Start time superchilling	12:47pm	Finish time syneral Hime	01:33pm	
emperature chilling room	-15.8°c	Temperature chilling room	-16.2°c	
repared by: Ageste Qu	ality supervisor	COAPPRIOR OF P.O. BOX	Quality mana	

Company; Fresh Perch Limited, Jinja - Uganda

Batch: C-2820-011655

Date: 07.07.2020

1

START: Before entering the Chilling room



Start core Temperature	+2.6 ° C
Start time chilling	07.25 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.1 ° C
Finish time chilling	08.12 am
Temperature chilling room	-25 ° C

2

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.8 ° C
Start time chilling	07.30 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.1 ° C
Finish time chilling	08.17 am
Temperature chilling room	-25 ° C

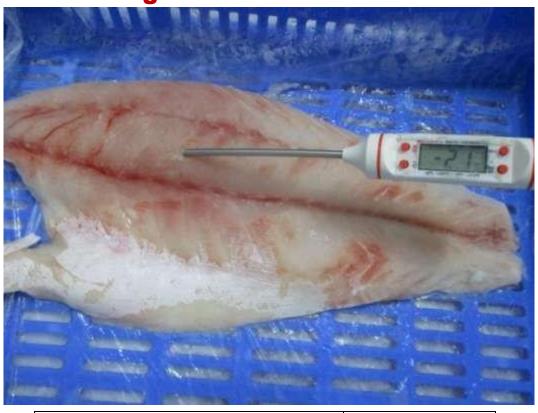
3

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.4 ° C
Start time chilling	07.42 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.1 ° C
Finish time chilling	08.30 am
Temperature chilling room	-25 ° C

4

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.9 ° C
Start time chilling	07.50 am
Temperature chilling room	-25° C



Finish core Temperature	-1.8 ° C
Finish time chilling	08.36 am
Temperature chilling room	-25 ° C

5

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.4 ° C
Start time chilling	08.00 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.1 ° C
Finish time chilling	08.48 am
Temperature chilling room	-25 ° C

6

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.9 ° C
Start time chilling	08.14 am
Temperature chilling room	-25 ° C



Finish core Temperature	-1.9 ° C
Finish time chilling	09.00 am
Temperature chilling room	-25 ° C

7

Company;	Fresh Perch Limited, Jinja - Uganda	
Batch:	C-2820-011655	
Date:	07.07.2020	

START: Before entering the Chilling room



Start core Temperature	+2.4 ° C
Start time chilling	08.20 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.0 ° C
Finish time chilling	09.07 am
Temperature chilling room	-25 ° C

8

Company;	Fresh Perch Limited, Jinja - Uganda				
Batch:	C-2820-011655				
Date:	07.07.2020				

START: Before entering the Chilling room



Start core Temperature	+2.2 ° C
Start time chilling	08.26 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.0 ° C
Finish time chilling	09.13 am
Temperature chilling room	-25 ° C

9

Company;	Fresh Perch Limited, Jinja - Uganda			
Batch:	C-2820-011655			
Date:	07.07.2020			

START: Before entering the Chilling room



Start core Temperature	+2.6 ° C
Start time chilling	08.30 am
Temperature chilling room	-25 ° C



Finish core Temperature	-2.0 ° C
Finish time chilling	09.18 am
Temperature chilling room	-25 ° C

10

Company;	Fresh Perch Limited, Jinja - Uganda			
Batch:	C-2820-011655			
Date:	07.07.2020			

START: Before entering the Chilling room



Start core Temperature	+2.2 ° C		
Start time chilling	08.43 am		
Temperature chilling room	-25 ° C		



Finish core Temperature	-1.9 ° C
Finish time chilling	09.30 am
Temperature chilling room	-25 ° C

Temperature checks at Entebbe airport (Uganda) before departure to Liege airport (Belgium)

1) Lake eco Fiorital lot AQ20010915

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2) Lake Bounty Fiorital lot AQ20010914

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3) Fresh perch Fiorital lot AQ20010913



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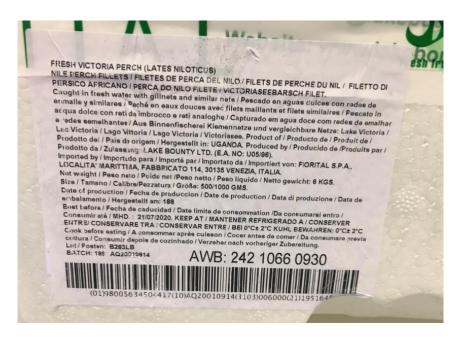
Temperature checks at Fiorital (Italy)

DATA: 10/07/2010

PRELEVATORE: CLANDA CATANZALO

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Loc. Marittima Fabbricato 114 30135 Venezia



NILE PERCH FILLETS / FILETES DE PERCA DEL NILO / FILETS DE PERCHE DU NIL / FILETTO DI PERSICO AFRICANO / PERCA DO NILO FILETE / VICTORIASEEBARSCH FILET.

caught in fresh water with gillnets and similar nets / Pescado en aguas dulces con redes de acqua dolce con reti da imbrocco e reti analoghe / Capturado em agua doce com redes de emalhar Lac Victoria / Lago Victoria / Lago Victoria / Victoriasee. Product of / Producto de / Produit de / Exportation par/ Esportato da / Exortado pelo / Exportation par/ Esportato da / Exortado pelo / Exportiert von: Lake Eco Fish Processing Ltd. Imported by / Importado para / Importe par / Importato da / Importiert von: Coritat S.P.A., LOCALITA' MARITTIMA, FABBRICATO 114, 30135 VENEZIA, ITALIA. Net weight / Peso neto / Poids net / Peso neto / Peso liquido / Netto gewicht: SKGS. Size / Tamano / Calibre/Pezzatura / Größe: 300/700 GMS.

Data di production / Facha de embalamento / Hergestellt am: 189.

Best before / Fecha de caducidad / Date limite de consommation / Da consumarsi entro / Consumir até / MHD.: 22/07/2020. KEEP AT / MANTENER REFRIGERADO A / CONSERVER ENTRE/ CONSERVER ETRA / CONSERVAR ENTRE / BEI 0°C± 2°C KUHL BEWAHREN: 0°C± 2°C Cook before eating / A consommer après cuisson / Cocer antes de comer / Da consumare previa cottura / Consumir depois de cozinhado / Verzeher mach vorheriger Zubereitung. Lot / Posten: B. 28 3 GRE

BATCH: 189 AQ20010915

AWB NO: 242 1066 0930



Truck temeprature from Liege airport to Fiorital

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Dataloggers

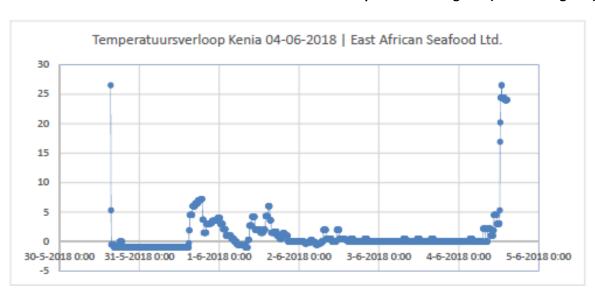
East African Sea Food Ltd.- Kenya



Logger above product (no probe)



Seven sample fillets in 6kg box (instead 3 kg box)



Measured temperature logger

Core temperature product at destination +0.5 degrees (mentioned in report reason for this). See explanation above in pictures.

The use of a too big box could explain the showed pattern of the logger.

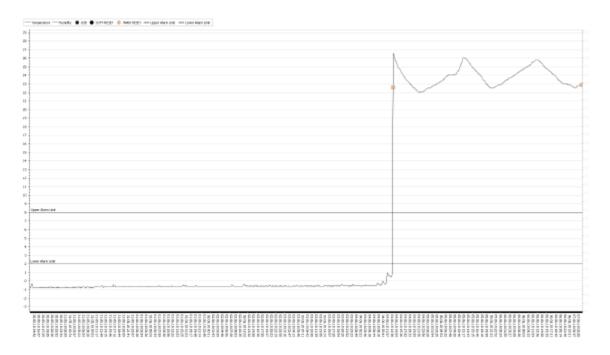
Karmic Food Ltd. – Uganda



Logger between product



Seven samples in 3 kg box



Measured temperature logger

Core temperature product at destination -0.5 degrees



Comparison box Karmic Food Ltd. 3 kg (left) and East African Seafood Ltd. 6kg box (right)

Differences:

- East African Seafood Ltd. 6kg box (right):
 - o Bigger box (6 kg)
 - Logger on top of products
 - Core temperature product +0.5 degrees (mentioned in report reason for this)

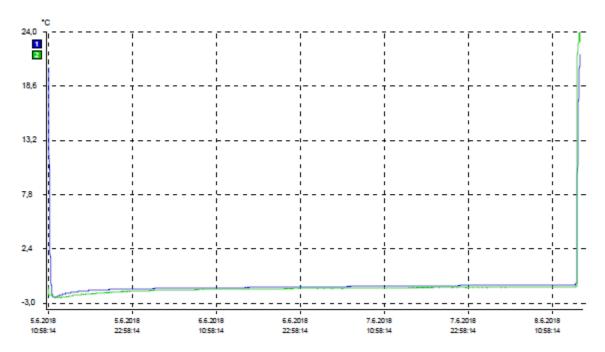
Supreme perch:



Seven samples in 3 kg box



Transport logger in core fillet



Measured temperature logger

(blue line is logger temperature – green line is probe temperature)

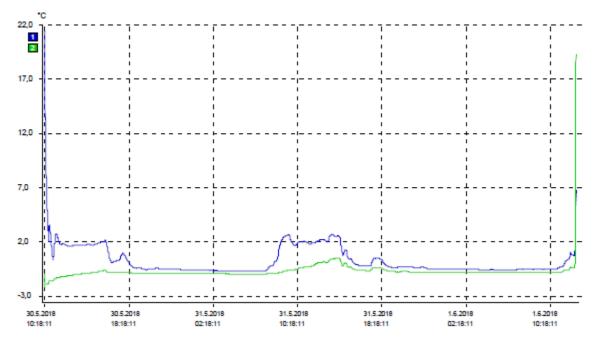
Core temperature at destination -1.6 degrees

Fresh Perch Ltd. (Uganda)



Seven samples in 6 kg box (instead 3 kg box)





Measured temperature logger

(blue line is logger temperature – green line is probe temperature)

Core temperature at destination -0.8 degrees

Comment received from RIKILT Wageningen UR: The probe attached to the logger was loose in the box (1-6-2018). I can forward the communication if needed.

Both, the use of a too big box and the comment from RIKILT Wageningen UR could explain the showed pattern of the logger.

Temperatures coldstore and transport

To validate the influence of the ambient temperature (set and real temperatures of the transport and storage, including loading and unloading) on the temperature of the Superchilled products, dataloggers were placed inside a Nile perch box (figure 1) and outside a Nile perch box (figure 2) during a recent regular consignment (see picture 1 below). The homgenised temperature of the transported superchilled Nile perch fillets in this consignment was -1.4 °C at departure factory.

Device Information		
Serial Number: S118050094-18 Model Number: S1C10A01000 Version: V2.1	Log Interval: 00H 10M 00S Start Mode: Start by Button Start Delay: 00D 00H 00M 00S	Temperature Type: °C
Trip Information		
Internal ID: 0000001 Description: Temperature recording.		
Logging Summary		
Highest Temperature: 23.1 °C	Record Mode: Stop when full	Start Time: 10-Jul-20 11:14:19
Lowest Temperature: -1.3 °C	Stop Mode: Stop by Button	Stop Time: 15-Jul-20 14:04:19
Average Temperature: -0.5 °C	Data Points: 738	Elapsed Time: 05D 02H 50M 00S
MKT: -0.4 °C	Alarm At: N/A	-
Marked Events		
N/A		

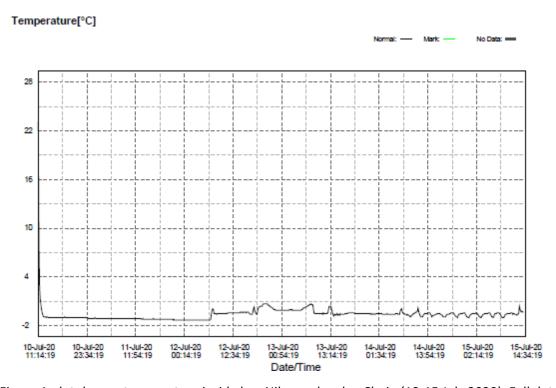


Figure 1: datalogger temperature inside box Nile perch value Chain (10-15 July 2020). Full data about the inside box temperature is available via this <u>link</u>.

Device Information Serial Number: S118050094-17 Log Interval: 00H 10M 00S Temperature Type: °C Start Mode: Start by Button Model Number: S1C10A01000 Start Delay: 00D 00H 00M 00S Version: V2.1 Trip Information Internal ID: 0000001 Description: Temperature recording. **Logging Summary** Highest Temperature: 23.1 °C Record Mode: Stop when full Start Time: 10-Jul-20 10:56:06 Stop Mode: Stop by Button Lowest Temperature: -5.8 °C Stop Time: 15-Jul-20 13:36:06 Average Temperature: 1.4 °C Data Points: 737 Elapsed Time: 05D 02H 40M 00S MKT: 4.7 °C Alarm At: Marked Events

Temperature[°C]

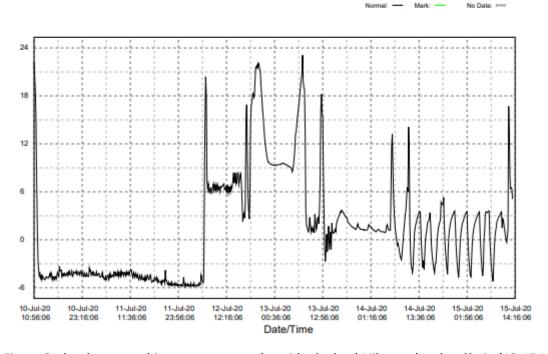
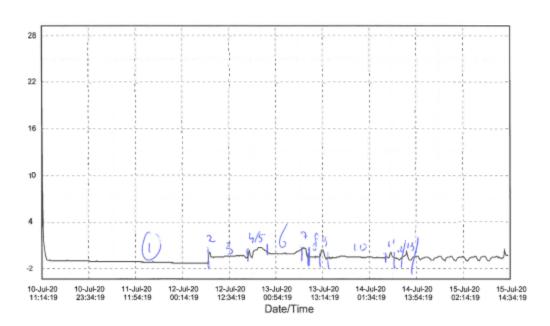


Figure 2: datalogger ambient temperature (outside the box) Nile perch value Chain (10-15 July 2020). Full data about the ambient temperature is available via this <u>link</u>.

In figure 3 the different steps in the Nile perch value chain are pointed. Below this figure we describe the different steps in this value chain.





No Deta:

Temperature[°C]

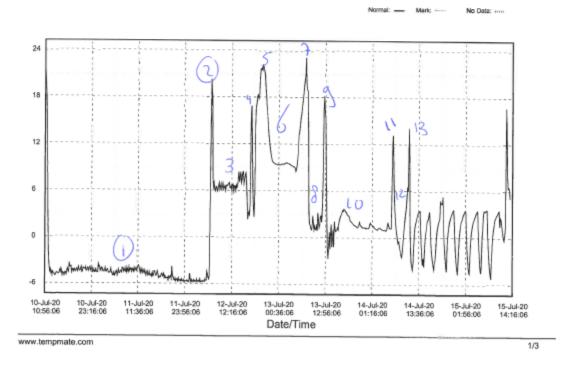


Figure 3: Steps in the Fresh superchilled Nile Perch value chain transport and storage from leaving the factory at origin.

Steps in the Fresh superchilled Nile Perch value chain

10/7/2020 (11:30) – 12/7/2020 (06:30): Road transport from the factory to the airport. The trucks temperature varies between -3.8 and -5.8 °C Celsius.
 During that period the inside temperature is stable around -1 degree Celsius.

- 2. 12/7/2020 (06:30) 12/7/2020 (07:15): Unloading at the airport. During a period of roughly 45 minutes the ambient temperature increases to maximum 20.4 °C Celsius During that same period the inside temperature also increases, to maximum 0.0 °C
- 3. 12/7/2020 (07:15) 12/7/2020 (17:15) Storage in the coldstore at the airport, during this period the ambient temperature is app 6/7 °C. Inside temperature is around -0.4 °C
- 4. 12/7/2020 (17:15) 12/7/2020 (17:45): Transport from coldstore to the plane, ambient temperature rises to maximum 16.9 °C, inside temperature rises to 0.3 °C
- 5. 12/7/2020 (18:15) 12/7/2020 (22:30): Reopening of the plane, most likely for loading additional other goods, ambient temperature rises to maximum 22 °C, inside temperature rises to 0.7 °C
- 6. 12/7/2020 (22:30) 13/7/2020 (06:00): Air transport, ambient temperature is around 9 °C, with an inside temperature around 0 °C
- 7. 13/7/2020 (06:00) 13/7/2020 (08:30): Plane unloading at Amsterdam airport, ambient temperature rises to 23.1, with an inside temperature of 0.7 °C
- 8. 13/7/2020 (08:30) 13/7/2020 (12:15): Storage in the coldstore of Malenstein, ambient temperature around 2 °C, inside temperature 0.5 °C
- 9. 13/7/2020 (12:15) 13/7/2020 (13:00): Loading with forwarding agents from Amsterdam airport, ambient temperature rises to maximum 18.2 °C, inside temperature rises to 0.4 °C
- 10. 13/7/2020 (13:00) 14/7/2020 (06:30): Road transport in the Netherlands, ambient temperature is between 0 and 4 °C, inside temperature -0.5 °C
- 11. 14/7/2020 (06:30) 14/7/2020 (07:00): Unloading at Claresse visverwerking, ambient temperature rises to maximum 13.2 °C, inside temperature rises to 0 °C
- 12. 14/7/2020 (07:00) 14/7/2020 (10:45):: Storage in the coldstore of claresse visverwerking, ambient temperature is between -2 and 4 °C, inside temperature -0.5 to -1 °C
- 13. 14/7/2020 (10:45) 14/7/2020 (11:00): Pick up by Anova employee, ambient temperature rises to 14.1 °C

Conclusion:

Figure 1 shows a constant temperature inside the box in the supply chain between the factory at origin and arrival at costumer (EU). The ambient temperature (fluctuation at loading and unloading; figure 2) has no significant influence on this temperature in the box.

Appendix 1: position loggers box in regular supply chain



Position logger outside box (ambient temperature)



Appendix 2: Pictures at Claresse Visverwerking (Destination EU)



Box with inside logger



Temperature measurement product at different positions in the box