



Sea for yourself Food Safety

TECHNICAL FACTS



Our quality management system is centred around a risk-based food safety approach known as HACCP (Hazard Analysis Critical Control Point).

This system provides for a structured risk management system in which all potential hazards are identified for each step of the processing operation and assessed for likelihood of occurrence and severity of potential negative outcomes, and appropriate monitoring and risk mitigation strategies are implemented. One hundred percent of Tassal's products are produced in accordance with a defined HACCP plan.

100% of our seafood processing facilities and contract processors hold an accreditation to a Global Food Safety Initiative (GFSI) benchmarked food safety standard.

Product recalls

We have an internal product recall procedure to provide guidance for the orderly recall or withdrawal of any food product that is sold or produced for sale by Tassal. The procedure also details the requirements for mandatory reporting to the authorities in certain situations where the public may be at risk, and responsibilities of our recall committee.

Product recalls in FY21= 0

Market bans in FY21 = 0

