



marineharvest
excellence in seafood

January 14, 2008

Trace levels of malachite green in a sample of Marine Harvest fish leads to further testing

- In December 2007 Marine Harvest Canada was advised by the US Food and Drug Administration (FDA) that a random test of one shipment of our fish had tested above acceptable thresholds for the presence of Malachite Green. (MG).
 - MG is a fungicide commonly used in many industries and used in commercial aquarium fish but is not permitted for use during any part of the production cycle of food fish.
 - Marine Harvest does not use MG at any point of its fish production: hatcheries, marine farms or fish processing/handling.
 - MG is found at low background levels in the marine environment; the CFIA has been testing for MG in domestic salmon production for the past four years and a maximum residue limit (MRL) of 1.0 ppb was set in 2006.
 - US and Canadian authorities require that MG be at levels below 1.0 ppb (parts per billion) in farmed salmon.
 - We believe that the level of MG reported by the FDA (1.56 ppb) occurred after leaving our facilities. We can state this with certainty because:
 - i) historical tests of these fish in 2005 & 2007 did not detect MG,
 - ii) tests of fish the same farm and from our processing plant in January 2008 did not detect MG, and
 - iii) other FDA random tests on our fish since December 7, 2007 did not detect MG.
 - Marine Harvest is fully cooperating with the FDA to test additional samples of fish in order to demonstrate its wholesome nature. We are also contacting our customers to locate fish from the same processing days for testing to help determine how the US FDA test results occurred in the one sample.
 - On December 27, 2007 the CFIA initiated their own investigation; the BC ministry of Agriculture and Lands collected independent fish samples for laboratory testing on behalf of the CFIA. On January 11, 2008 the CFIA confirmed that MG is not detectable in our fish and has cleared the farm to resume harvesting.
 - Marine Harvest Canada is ISO 14000 certified and produces salmon under strict, quality assured, independently inspected product certification procedures.
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