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APPLICATION FOR THE REGISTRATION OF THE PROTECTED DESIGNATION OF ORIGIN “PHÚ QUỐC” EXTRACT OF FISH

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PRODUCT SPECIFICATIONS
OF THE PROTECTED DESIGNATION OF ORIGIN

"PHÚ QUỐC" EXTRACT OF FISH

Application for Registration

BACKGROUND

1. The main objective of this document is to state the product specification of the Protected Designation of Origin (PDO) **"PHÚ QUỐC"** EXTRACT OF FISH making mention to the description and explanation of the product specificity, the prestige and traditional preparation method of the extract of fish produced in Phú Quốc Island and the relationship between the special and unique qualities of the product and the geographical area of origin.

2. The above mentioned issues have been compiled in accordance with the provisions of Council Regulation (EC) No. 510/2006, of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (referred as "the Regulation") and the Commission Regulation (EC) No. 1898/2006, of 14 December 2006, which lays down detailed rules for the implementation of the previously mentioned Regulation.

3. It is very important to note that the Phú Quốc is entitled to be registered as a PDO given that the product is within the scope of the Regulation as established in article 1 of the Regulation, since extract of fish falls into the definition of chapter 16 of Annex I to the Treaty: "Preparations of meat, of fish, of crustaceans or molluscs". "Extract of fish" or "nuoc mam" in Vietnamese translated as "Extract of fish" on Part 1. Identification of the application, Exhibits Num.1, 2, 7,8,9,10,12 of this document.

4. The application for registration of extract of fish as a protected designation of origin (PDO) is in compliance with Article 2.1. a) of the Regulation. Accordingly, Phú Quốc will designate a product originated in Phú Quốc island, whose quality is clearly linked to the geographical environment of production and local making procedures.

1. IDENTIFICATION OF THE APPLICANT

5. Name: PHÚ QUỐC FISH SAUCE PRODUCING ASSOCIATION

Address: No. 22, Bach Dang Road, Duong Dong Town - Phú Quốc District, Kien Giang province, VIETNAM.

Telephone Number: (+84)77-3848658 Fax (+84) 77-3847847

6. The Phú Quốc Fish Sauce Producing Association (referred as "the Association") is a non profit organization founded on April 10, 2000, and gathers extract of fish enterprises from different economic sectors in Vietnam.

7. The Association was established under the Vietnamese law on the principles of voluntary, democracy, equality and mutual benefit under the State Law and Party Policy, to create fair conditions for the enterprises of the same sectors to cooperate, share experiences and help each other in developing effective service business. Accordingly, this contributes to price stability and guarantees legitimate rights of enterprises and consumers.

8. Phú Quốc Fish Sauce Producing Association is a member of the Vietnamese Fish Professional Association being the Committee of Vietnamese Fatherland Front and the Peoples Committee of Phú Quốc District the state management organs of the Association.

9. The purpose of this Association is to protect and manage the protected designation of origin Phú Quốc as stated in the text of the Regulation of Phú Quốc Fish sauce Producing Association, which has been approved by the People´s Committee of Phú Quốc District on April 10, 2000. (Exhibit Num. 1).

10. The main objectives of the Association towards its members will be as follows:

- Exchanging experience and supporting members in production and business activities.
- Popularizing regulations of the government and consulting its members in terms of extract of fish production.
- Guiding its members to follow technical procedures and regulations laid down by competent ministries and branches.

11. Furthermore, the Phú Quốc Protected Designation of Origin complies with the condition laid down in art 5.9 of the Regulation, i.e. that the geographical

name is protected in its country of origin, since it is already registered as a Vietnamese Appellation of Origin. The Association applied for the registration of Phú Quốc extract of fish as Appellation of Origin before the National Office of Intellectual Property of the Ministry of Science, Technology and Environment and a favorable decision was granted on June 1st 2002. Thus, the Phú Quốc extract of fish became the first Vietnamese Appellation of Origin to be registered and protected as such in Vietnam.

2. NAME OF THE PROTECTED DESIGNATION OF ORIGIN

12. The name of the Protected Designation of Origin is: PHÚ QUỐC.

13. Phú Quốc is the biggest Vietnamese island located in the middle of Eastern Sea where fish catching and seafood processing are traditional professions of local habitants. Extract of fish has been one of the traditional specialties of the island due to its unique flavor and characteristics. Those qualities have their source in maritime conditions, forest resources and producer´s traditional know-how.

3. PRODUCT DEFINITION

3.1. Protected product

14. The product to be protected through the Protected Designation of Origin is the extract of fish made from anchovies (*stolephorus)* belonging to the Engraulidae family which:

- has been caught in the territorial waters of the Vietnamese provinces of Kien Giang and Ca Mau (Exhibit Num. 3 Kien Giang and Ca Mau Vietnamese provinces Sea Map);
- processed and bottled within the Phú Quốc district.

3.2. Characteristics of the product

15. Phú Quốc is a slightly viscous liquid, with a dark red-brown color, delicate special smell and salty, strong sweet taste. The extract of fish is widely used in Asians' meals as a condiment and in order to increase the saltiness of food. The extract of fish is the result of the lysis, hydrolysis and self-fermentation of fish flesh by enzymes, most of which are contained in the internal organs of fish, and the long time fermentation of the Clostridium bacterium in a fastidious condition at high temperature.

3.2.1. Physiochemical indications of Phú Quốc

3.2.1.1. Chemical indications

Fig. Num. 1

No.	Content	Unit	Quality Standard				
			Special	Super-Duper	Standard 1	Standard 2	Standard 3
1	Nitrogen (100%)	G/l	40	35	30	25	20
2	Proportion of nitrogen amino acid versus nitrogen	%	>=55		>=45		
3	Proportion of nitrogen ammoniac versus nitrogen	%		14		15	
4	Acetic acid	%			>=12		
5	Salt (NaCl)	G/l			250<=x<=295		
6	Histamine	Mg/l			<=200		
7	Lead surplus	Mg/l			<=0.5		

3.2.1.2. Indicators of Microorganisms

Fig. Num. 2

No.	Indications	Permitted maximum
1	Total of aerobes, calculated based on the number of bacteria in 1 ml	10^4
2	Coliforms, calculated based on the number of bacteria in 1 ml	10
3	Clostridium perfringens, calculated based on the number of bacteria in 1 ml	0
4	Escherichia coli, calculated based on the number of bacteria in 1 ml	0
5	Staphytoccocus aureus, calculated based on the number of bacteria in 1 ml	0
6	Total of yeast, calculated based on the number of bacteria in 1 ml	10

3.2.2. Raw Material (Anchovy)

16. Raw materials used for production of Phú Quốc extract of fish are only anchovies (Stolephorus) belonging to *Engraulidae* family (see picture num 1). This type of fish has a high content of protein (36gN/kg) that creates a typical taste and high quality for extract of fish. The traditional fishing procedure begins within the annual rainy season in order to get advantage of the large amount of anchovies which gathers around Phú Quốc island sea looking for their shelter and food. Because of the sediment carried by Mekong rivers currents, the area becomes an ideal habitat for anchovies and this is also the best moment for the producers to begin their new production cycle.

17. The anchovies used for production of Phú Quốc extract of fish are caught within the territorial waters of Kien Giang province and Ca Mau province, which belong to the gulf of Thailand (in the map, taking Ca Mau cape as a landmark, the fishery locates in the West of Viet Nam). Thanks to characteristics of this fishery, the anchovies are bigger and fatter than anchovies caught in other fisheries such as Ba Ria – Vung Tau, Nha Trang and Gulf of Tokin. Thus, using

the anchovies caught in this fishery for extract of fish production, the producers will get extract of fish with higher, stable nitrogen value and color, typical smell and taste that other extract of fish can not have.

18. The sea area of this fishery is relatively quiet, not too deep in the Gulf of Thailand and its water is not as salt as that of other sea areas. It is also a favorable environment for fish because it is the confluence of rivers from Viet Nam and Cambodia. It is an ideal area for anchovies to shelter and looking for food. The fishing time is the rainy season. At this time, the anchovies have grown up and huge amount of anchovies gather in this fishery area to shelter and looking for food. Thus, fishermen are able to catch large amount of big and fat anchovies.

19. The traditional procedure begins with the throwing of the net by the fishermen. Once the fish has been caught and inside the boat, fishermen will make a manual separation between the anchovies and other species that could have been caught (see picture num. 2). Therefore the traditional fishing procedure ensures the integrity of the flesh and also that the total amount of other species does not exceed the 15 %.

Fig. Num. 3

Chemical compositions of some fishes

Fish	Protein content of fresh fish (g/kg)	Protid (%)	Water (%)
1. Phú Quốc´s sea anchovies (charcoal, stripes)	36°N	22,50	74 – 75
2. Herrings, scads	34°N	21,00	70 – 72
3. Nục mộng, linh, liệt thịt, xô tạp …	32°N	20,00	71 – 74
4. Cơm DH, VL, trích non, linh già, tạp	30°N	18,50	75 – 77
5. Linh lở, cá bò, liệt ĐT …			
6. Linh non (đầu vụ), ruốc, cơm mồm	26 - 28°N	16 – 17,50	75 – 80
	21 - 23°N	13 – 14,50	80 - 85

20. Salt (NaCl) is added to the anchovies. Salt is an additive/a complement and agent which assists the process of maintenance and natural fermentation of the fish.

To satisfy the demands of some markets, the ingredients of the Phú Quốc extract fish is supplemented with sugar, in the proportion 0.5%-1.5%, which does not influence the characteristics of the extrac of fish

3.2.3. Barrels

21. Fish shall be stored along the process of input of raw material and the production of finished extract of fish in stable barrels which can hold up to 12 – 15 tons of salted fish.

22. The barrel shall be cylinder-shaped, made of wood from typical trees from Phú Quốc Island: “ho phat”, “chay”, “boi loi”, “den den”, being trees which are hundreds of years old and that are not affected by intrusion of insects, termites and wood eaters. They are able to stretch, long-lasting exposure to salt water, insulating and avoiding bad effects to extract of fish.

23. Pursuant the production of the barrels, trees are splitted in 25 centimeters long boards, dried carefully in the sun and bound together by their notches (see pictures num. 4 to 6). Then they are tightened by rattan belts which are sustainable, firm, and not stretching to the environment conditions (see pictures num. 7 to 11).

24. At the lower part of each barrel, there is a hole to withdraw the extract of fish. Accordingly, the hole will be created as follows:

- Voiding part: the material is “nieng tinh”, pebble, coral stone or a bundle of bamboo placed at the hole and fixed with the barrel.
- Partition: the material is “bao” leave, “ca-tang”, bamboo wattle to cover the voiding part.
- Spongy part: the material is “choi” roots, covering old-hard salt grain over partition.
- Pinning and pressing: cover the top of a barrel with a layer of “dem bang” and “vac cay nhum” which are water proof and resistible to propulsive and compressive forces.

25. After being bound, the barrel will be put in workshop and slits will be rimmed.

3.3 Special characteristics of the product

26. Pursuant to the Vietnamese registration of the Phú Quốc, the finished product characteristics shall be as follows:

- Color: Phú Quốc has dark red-brown colour since it is produced from fresh fishes and naturally fermented for 12 to 15 months (see picture num. 21)**.**.
- Smell: delicate special smell, without fishy and ammonia odor since it is produced from fresh fishes and naturally fermented. The prolonged naturally fermentation in the wood barrel for a long time ensures that there is no unusual odor and taste.

- Tasty: salty, strong sweet with natural fatty taste. Aftertaste is sweet and fat as to natural protein and fish grease.
- Nitrogen values:
    - Minimum: 20gN/litre (for finished extract of fish in second or consecutive extract).
    - Maximum: 43gN/litre (for the first extract).

4. GEOGRAPHICAL AREA

4.1. Natural and administrative designation of the geographical area

27. Phú Quốc is the biggest island of Vietnam located in the Gulf of Thailand at 103°29'-104°09' of West longitude and 9°48'-10°26' of North latitude.

28. From an administrative point of view belongs to Kien Giang province which includes Phú Quốc Island, An Thoi archipelago and Tho Chau Island. The island is located at the border with Cambodia, Thailand and Thailand territorial water.

29. The origin of the finished product (i.e. the bottled extract of fish) shall be the product originated in the Phú Quốc Island and in the territorial waters of the Vietnamese provinces of Kien Giang and Ca Mau (Exhibit Num. 3).

4.2. Maps

30. As for the clear establishment of the Phú Quốc Island location and of the geographical area of Phú Quốc extract of fish, see the maps in Exhibit num. 3 (territorial waters of the Vietnamese provinces of Kien Giang and Ca Mau), Exhibit Num. 4 (map of Vietnam), Exhibit Num. 5 (map of the Vietnamese Provinces) and Exhibit Num. 6 (map of the Phú Quốc Island).

5. LINKS BETWEEN THE PRODUCT AND THE GEOGRAPHICAL AREA

5.1. Natural factors

5.1.1. Climate conditions

31. Phú Quốc island is located in the monsoon tropical equatorial zone with two distinct seasons: the rainy season that lasts 8 months from April to November and the dry season that lasts from December to March. The temperature is high and stable all over the year with an average temperature of around 27.5^{o} C. Therefore, there is almost no difference in temperature between the seasons, being the average difference in temperature between the warmest month and the coldest month of 2^{o} C.

32. Sunny hours will last about 1,445 hours per year, with around 6-7 sunny hours per day. The humidity of the air is quite high, around 84-85% and the average rainfall is more than 3000 mm of which 90% concentrates in the rainy season.

33. The region is affected by two kinds of monsoon:

- East-Northern monsoon from November to April of the following year (dry season) with an average wind speed of 2.8-4,0m/s.
- West-Southern monsoon from May to October (rainy season) with an average wind speed of 3.0-5,1m/s. Accordingly, strong wind often occurs in June and July, especially in August with the maximum speed of 31,7m/s.

34. The region's temperature is high all over the year. Moreover, there is a close connection between the region's temperature and the monsoon regime, i.e. The rainy season with low temperature and strong wind, and the dry season with high temperature and light wind. This special characteristic of the region's weather has a decisive effect on the quality of Phú Quốc extract of fish because of the sunny hours which are quite numerous and stable, thus creating favorable conditions for the fresh fish's fermentation, and giving the special characteristics for the production of extract of fish.

5.1.2. Topographical conditions

35. The region's topography is quite complicated as the area is separated by many rivers, streams, hills and mountains. The region's greatest range of mountains is Ham Ninh, with an average height of 300-500m.

36. Phú Quốc is divided into 2 areas:

- The Northern area of the island whose topography is composed mainly of a bow-shaped range of mountains from the North-East to the North-West direction, shading the Eastern Southern area (see Exhibit num. 6).
- The Southern area contains hills and mountains coming between confined flat country which slopes gently around 15^0 towards the West and Western South (see Exhibit num. 6).

37. Because of the topography, extract of fish producers have to get water from wells drilled at 100 metres deep for the producing process. The pH content of the water in such wells is very suitable for the analysis of Pepsin enzyme and hydrolysis of Trepsin enzyme, creating a very important factor which gives a unique positive effect on the fermentation of fresh fish during the producing process.

5.1.3. Sea Conditions

38. As stated above, the Phú Quốc island is surrounded by sea waters which, as we will explain later on, posses special characteristics due to the fact that there is the so called Mekong´s delta. The delta currents will give a unique and ideal environment for the development of the anchovies which will be used as raw materials for extract of fish.

39. Furthermore, the island is surrounded by the sea in Gulf Rach Gia-Ha Tien (Gulf of Thailand) which, as we previously mentioned, is the confluence of many rivers running through Mekong Delta and the Lake Sea of Kingdom of Cambodia which carry alluvium, and organic compounds, being the mud of the sea water in this area an ideal habitat for scads and anchovies, giving to these fish better quality than those that could be found in other fisheries.

5.2. Human factors

40. Producing extract of fish has been a traditional occupation of the coastal inhabitants in Vietnam for hundreds of years. Furthermore, extract of fish has long time been considered as a traditional and cultural product strongly linked to Phú Quốc island and its inhabitants.
41. Each followed step to make the finished product is carried out manually, from the fishing stage as to the fermentation. The process will begin with the hand making of the fishing nets in which traditional sewing process women have been in charge (see picture num 12).

42. Nowadays the old natives of the Vietnamese island of Phú Quốc tell how their grandparents used to sail to nearby Cambodia to sell a popular extract that islanders, including their family, made from fermented anchovies. Decades on many island families still prosper by producing and selling the pungent, protein-rich extract to households across Vietnam. Extract of fish or nuoc mam in Vietnamese, is a daily staple and that from Phú Quốc is prized above all others.
43. To make their traditional extract, islanders ferment anchovies for about a year in massive wooden vats in dark warehouses, a technique that is said to yield a rich, golden liquid with pungent flavour and nuances far superior to rivals from other Asian regions, where fermentation periods are usually shorter.

5.3. Reputation

44. Vietnamese pride themselves for having a unique blend of foods and tastes. Accordingly, in any celebration, Vietnamese tend to make large banquets with many dishes, in which you will always find rice and extract of fish, i.e. a meal can not be elaborated without these two essential items.

45. One of the oldest documents in which the Phú Quốc is mentioned is “L´Industrie du Nuoc-Man en Indochine” dated on 1931 and issued by the Intituts Pasteur D´Indochine during the *Exposition Coloniale Internationale* which took place in Paris.

46. The document explains the importance of the production of extract to the local economy, the outlook for the future and the need to support the growth and establishment of a producer´s association in order to preserve the quality of

the product and get larger amounts of product at the market (see Exhibit num. 7).

47. Over the years, Phú Quốc has become a famous type of dipping extract in the Vietnamese daily and traditional meals, being protected as a national Appellation of Origin since 2001 and making its way to enter the worldwide market. Accordingly, Phú Quốc extract of fish is protected against counterfeiting since 1998, after the Vietnamese and French governments signed a memorandum of understanding on opposing the imitations of their Appellation of Origin protected products within their territories (see picture num 13)

48. Consumption of extract of fish has spread throughout the world and is very popular among cooks [1]. As mentioned in a San Francisco Chronicle review (Exhibit Num.8) chefs call it their "go-to" ingredient, the one they reach for when a dish is blah or bland or just isn't coming together. Extract of fish, the pungent, tea-colored liquid that perfumes the cooking of Southeast Asia, has infiltrated Western kitchens [2].

49. Since the designation of origin was officially recognized by Vietnamese Authority on 2001, many investors, like the multinational corporation Unilever Vietnam have been attracted to develop the production of Phú Quốc in the Island. In that regard, the above mentioned corporation created its own facility in which traditional extract is made in compliance with regulations (see Exhibit num. 9, FISTENET, “Phú Quốc extract of fish on way to foreign markets”, www.fistenet.gov.vn).

6. PHASES OF PRODUCTION OF PHÚ QUỐC

[1] *“Secret Ingredient: Extract of fish adds distinction to cuisines far beyond Southeast Asia” by Janet Fletcher, Chronicle Staff Writer (San Francisco Chronicle). Wednesday, April 27, 2005*

[2] “Pleasures of the Vietnamese Table” by Mai Pham. Harper Collins, 2001

6.1. Fishing, preparation of raw materials and naturally fermentation of fish

50. The production procedure begins with the fishing of the anchovies for which fishers use a traditional tunny net with small meshes (see picture num 14). Right after being caught by fishing nets or blinds and shifted into boat decks, anchovies are cleaned with sea water in order to eliminate the impurities and remove manually any other fishes and seafood. Accordingly, salt will be added to the fresh anchovies using wood mixing instruments in order to avoid any damage to the fishes.

51. Then, the anchovies are stored in the boat holder and being carefully covered and the water collected at the bottom is manually removed.

52. The fish mixed with salt will be moved to producer´s premises after the landfall, being then soaked and kept in barrels. After putting fish in barrels, the water from the container will be extracted during about 3- 4 days (see picture num. 16 and 17).

53. After 3 to 4 days, the pressuring process will start for which the producer use the fastening sticks. After that pouring the water extracted so that it is flooded on the surface (see pictures num. 18, 19 and 20). Fermentation process of fish consists of 2 stages:

- The first stage is the maintenance and anti-disintegration process of fish with an appropriate concentration of salt.

- The second stage is the fermentation of salted fish in a specific period of time.

This process takes 12 to 15 months in the barrels.

6.2. Withdrawing extract of fish

54. Once the fermentation process is done, the extract of fish can be withdrawn from the barrels as a finished product (see picture num. 21).

55. Furthermore, it will be possible to obtain different levels of concentration for the extract of fish:

- ***Withdrawing the first extract of fish*:** when the extract in the barrel turns yellow brown and good smell comes out, the fermentation is done and extract can be drown out. They open the hole for the extract to drain off until the barrel is empty. Then they untie the wooden cover and wash it carefully before re-covering it and pouring drawn extract back into the barrel. The extract is drawn out and poured back until the extract of fish turns red yellow, clear and viscous without turbidity. When the extract has faint aroma and strong taste of typical protein is when the first extract of fish can be withdrawn and bottled as a finished product.
- ***Withdrawing "long" extract:*** salt dissolves into clean water until saturated. The bittern is poured into the second-hand barrels (from which first extract is drawn out) following the order from-low-to-high content. The collected end-product is called "long" extract 1. The process of withdrawing "long" extract 1 through the system consisting of 7 second-hand barrels is called "que long". Time for each "que long" is 7-9 days. This process is repeated in order to get "long" extract 2 and 3. Then these extracts are stored in holders.

6.3. Bottling the extract of fish:

56. The bottling shall be done once the first extract of fish and the "long" extract have been obtained, starting the procedure with the mingling of first extract of fish with "long" extract 1, 2 and 3 to get extract of fish with the required protein content. Accordingly, in order to get 20 litres of 35^0N extract of fish from 40^0N first extract of fish and 20^0N "long" extract, mingle 15 litres of 40^0N "first extract" with 5 litres of 20^0N "long" extract.

57. The extract of fish is bottled in different kinds of bottles that can be made of glass or plastic (see picture num. 22 and 23).

58. Bottling of Phú Quốc is only allowed to be done in Phu Quoc island to ensure the stable and identical quality.The reason is that it is the climatic

condition of Phu Quoc island and experiences of producers, which in combination with the anchovies caught in the area create such excellent extract of fish.

7. INSPECTION STRUCTURES

7.1. Checking and Certification

- ***Requirements for bottling, labeling and preserving the product:***

59. Finished product of Phú Quốc shall be in compliance with TCN 230:2006-Standards, which establishes quality standards and food hygiene safety for the product bearing Phú Quốc designation of origin, and will be finally bottled in closed devices in the different forms that can be directly supplied to consumers.

60. Phú Quốc shall be labeled in accordance with the Decree number 89/2006/ND-CP, dated on 30 August 2006 of the Government on labeling and other guiding documents. To be specific, a label should bear at least the following information:

- Name of a product: “Phú Quốc”
- Type of product: Nước mắm, for exported product: extract of fish is added.
- Indication: Tên gọi xuất xứ, for exported product: PDO” is added
- Name and address of packaging company, name and address of processing company.
- Ingredients.
- Quality indications (total content of protein gN/l).
- Extract of fish quantity (unit: litre or millilitre).
- Bottling date, expiration date.
- Directions for preservation and use.
- Package number code.

- Hygiene safety warning.

61. Finally, bottled extract of fish should be stored in roofed storehouse in natural weather conditions.

7.2. Control of product quality

62. In order to guarantee the origin of the extract of fish and certify its quality the Producers Group of Phú Quốc extract of fish including members from 88 production sites has set up a Specification of Phú Quốc on October 19, 2.005 and established an internal Controlling Board to control the compliance of the said Specification. (Exhibit Num. 10 “Regulation on organization and operation of the Control Board for the Appellation of the Origin Controlled of Phú Quốc Extract of Fish”). The Specification includes information regarding:

- Definition of the product.
- Geographical area.
- Typical characteristics of Phú Quốc.
- Links between the protected designation of origin and the product quality.
- Detailed steps of the manufacturing process.
- Proof of reputation of the product.
- Certification and control of the product.

63. The Control Board is composed by 5 members, in which 1 is from the Department of Fisheries, another is the official of Division of Agriculture and Rural Development, and 3 members who shall have expertise in manufacturing process of Phú Quốc, get contractual salary and have no relevance to interests of any producers. The said controlling board coordinates with Standard and Quality Office – Department of Science and Technology of Kien Giang conduct the quality control of Phú Quốc unexpectedly and frequently basing on the report of Phú Quốc Producers Group.

64. When the fish is caught, the Controlling Board will check whether they are fresh and match the qualified requirements. Accordingly, the checking results

shall be in writing with specific information, i.e. the number of the fishing boat, the arrival time of the boat, the number of storing barrel, the name of the production site and the quality of fish.

65. The checking process should be further done in the fermentation, withdrawing, finished product, bottling and labeling. A sample of the end-product shall be sent to the Centre for Quality Control and Fisheries Hygiene (Naviquacen) under Ministry of Agriculture and Rural Development for checking food hygiene and ensuring quality (Exhibit Num. 11 –Copy of a Test Report produced by the Control Board).

66. Basing on the protein content of the extract of fish, the Controlling Board can conclude if the member´s product complies with the standards mentioned in the product specification. If they detect any infringement, the Board shall apply measures in different levels:

- Stopping the package from being labeled as Phú Quốc.
- Excluding the producer from the Association avoiding the use of the protected designation of origin.

67. Finally, pursuant the article 11 of the Regulation, on the verification of the compliance with the product specifications, the People´s Committee of Kien Giang Province certified that the previously mentioned Control Board for the Appellation of the Origin Controlled of Phú Quốc extract of fish shall be the designated public authority to ensure the verification of compliance of the product specifications before placing the product in the market, meeting the requirements of the ISO/IEC Guide 65, and offering adequates guarantees of objectivity and impartiality and having at its disposal the staff and resources to carry out its functions (see Exhibit num. 12, Certification of the People´s Committee of Kien Giang Province pursuant the Control Body of article 11 of the Regulation).

8. DISTINCTIVE SIGNS OF THE PROTECTED DESIGNATION OF ORIGIN

68. The use of a designation of origin for Phú Quốc requires common rules in labeling and packaging. Accordingly, the Association of Producers has found solutions to unify the style of the label and package and has guided its members to use the sign of “PDO” (Protected Designation of Origin) by printing a special design in the labels.

69. Only producers that had successfully undergone the inspection and certification procedure, could be users of the logo.