



ANOVA



The **ANOVA** Advantage



Product Quality

Maintaining a QA team of more than 45 professionals overseeing all fish handling and production globally ensures Anova®'s quality is second to none!



Food Safety

All seafood is produced under strict food safety guidelines to the BRC food safety standard. All production facilities diligently follow HACCP guidelines



Sustainability and Ethical Trade

Anova's supply base focuses on Fishery Improvement Projects (FIP) that will move toward MSC Certification. Anova is the only certified Fair Trade seafood in the world! Delivering sustainable seafood by working collaboratively with organizations such as Fair Trade and ISSF leads to implementing programs such as the award winning Fishing & Living™ initiative.

Additionally, all Anova processors have passed SMETA audits assuring best practices in ethical trade.

Technology

The preservation process of frozen seafood is important to retain its natural color and taste and reduce the risk of dangerous bacteria associated with fresh fish. We offer seafood that has been frozen at Ultra Low Temperatures (ULT) as well as seafood preserved with Filtered Woodsmoke.



Anova Food, LLC is a subsidiary
of Bumble Bee Foods

Distributed by:
Anova Food, LLC
Tampa, FL 33619
813.902.9003
©2016 Anova Food, LLC