

# **PRESS ANNOUNCEMENT**

**For Immediate Release**

**February 10, 2017**

MEDLEY, FL — Bonamar® Corporation, a leading U.S. seafood company, has partnered with Gateway America to innovate food safety by launching the first nationally marketed line of ES (Extended Safety) crab meat products to the food industry. Gateway America is a Primus Labs Certified Food Safety facility that will be processing Bonamar's crab meat under USFDA supervision.

In 2014, the USFDA approved processors to irradiate shellfish to kill harmful pathogens. USFDA made the decision to approve seafood products based on a petition from the National Fisheries Institute, following a food safety assessment that determined that the process poses no adverse health risks and does not destroy nutrients. The rule applies to raw, frozen, cooked, partially cooked, shelled or dried crustaceans. It also covers cooked or ready-to-cook crustaceans processed with spices or small amounts of other food ingredients.

Unlike heat pasteurization, the cold process of irradiating food involves exposing the packaged product to low levels of radiation for a short time up to the permitted dose of 6.0 kiloGray (kGy). This new use of ionizing radiation will reduce, but not entirely eliminate, the number of pathogenic microorganisms – including *Listeria*, *Vibrio* and *E. coli* – in or on crustaceans. This procedure will create the safest crab meat in the industry, especially for those with severely impaired immune systems.

Bonamar® has emphasized another important benefit of this process to wholesalers and retailers: substantial extension of crabmeat's shelf life. For many years, irradiation has been used safely and widely in the spice fruits, vegetable, meat, poultry, and seafood industries, including oysters and scallops. Therefore, Bonamar's vision with this new project is to provide the safest and most wholesome seafood products in the market.