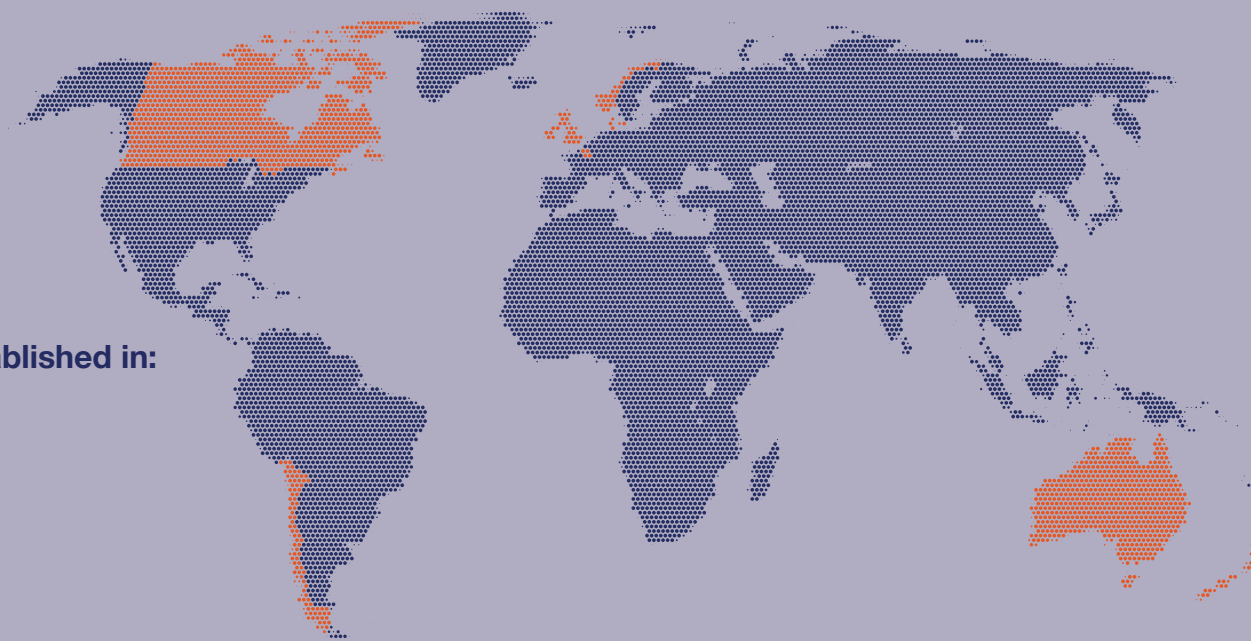




AQUATIQ FOOD SAFETY CONCEPT

Discover a new era of food safety

Aquatiq Food Safety Concept covers all parts of the seafood production value chain and our methodology is always the same. We analyze the situation, choose the right equipment and chemicals and provide training according to the highest standards. And be assured – we will do what it takes to ensure food safety for your company.



Aquatiq is established in:

- Norway
- Sweden
- Denmark
- United Kingdom
- Belgium
- Australia
- New Zealand
- Canada
- Chile

Since 1987, Aquatiq has provided food safety solutions to the industry. We do what it takes to ensure the production of safe food for companies around the world.



Eirik Bugge
CEO

Let's talk food safety. We're always ready.

Aquatiq AS

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NORWAY
+47 61 24 70 10
post@aquatiq.com

aquatiq.com

Aquatiq®

Food safety experts



aquatiq.com

Aquatiq®



TRAINING

Food safety training, technical support, hygienic design, chemical handling, cleaning and disinfection for an optimal hygienic process.

AQUATIQ FOOD SAFETY CONCEPT

ANALYSIS

We assist in analysing, validating and improving the company's food safety competence. We also deliver BioMap, a specialized software for monitoring analytical results in the food industry.



OUR PRODUCTS AND SERVICES

Chemistry

Specialized chemistry for the food processing industry. We aim to be at the forefront of sustainable use and application of chemistry. Through knowledge and experience, we can offer the correct chemistry for the right application.

Cleaning Systems

Complete cleaning systems to meet the individual needs of each customer. Automatic and manual surface cleaning solutions. We also supply complete CIP systems, a method of cleaning inside pipes, tanks and processing equipment without dismantling.

Food Safety Training

Safe food is crucial. We are experts on how to prevent the growth of harmful bacteria in food products. We offer customized courses and training to ensure product safety.

Pathogen Management

Aquatiq has expertise and extensive experience in assisting companies to prevent and detect Listeria and other pathogenic microorganisms in the process environment and/or the product.

Landbased Farming/RAS

Products and solutions that prevent and remove unwanted bacteria in plants. We can assist in resetting the facility, as well as consulting services for hygienic design in new buildings.

BioMap

BioMap offers the food industry a complete web-based analytical portal for registration, trending and monitoring of analytical results. The system includes environment, cleaning, water and product, for both microbiological and chemical parameters.

One click away from an updated analysis

- Environment samples
- Cleaning samples
- Water samples
- Product samples

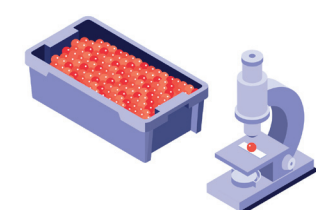
Quicker and fact-based answers enable more rapid and accurate measurements. This ensures the desired effect: improved food safety.

Sensilist®

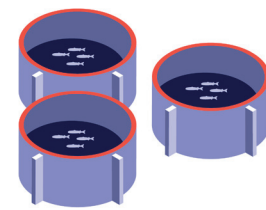
New and more sensitive method for the detection of pathogenic Listeria bacteria.

Using our patented method, you as a producer can easily test for Listeria yourself - and get answers within 24-48 hours. Sensilist is 200 times more sensitive than other test methods and can detect Listeria down to <1 cfu/g. The test can be performed on product, equipment and in the production environment. Samples can be taken both on clean surfaces and during plant operation.

sensilist.com



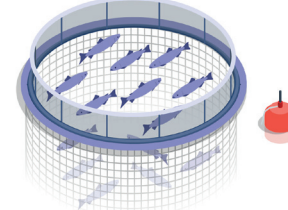
Ova facility



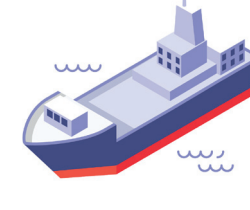
Smolt facility/RAS



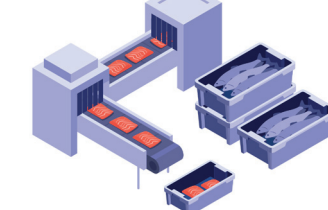
Feed production



Fish farms



Sea transport/well boats



Production facilities



Retail

Our expertise covers all areas of seafood production

CHEMISTRY

We are a complete supplier of specialized chemistry, and our unique competence ensures the correct product for the right application.

CLEANING SYSTEMS

Our cleaning systems are tailored for each customer to ensure an efficient, safe and thorough cleaning process.

