



Delightfully making a difference.

Seven Reasons to Select Colombian Tilapia

- 1** Tilapia farming systems in Colombia control all production variables to ensure consistent quality and uniformity.
- 2** **PezCo** complies with national and international labor standards for workers in tilapia production systems.
- 3** Tilapia are fed a nutritious, balanced diet which meets ingredient and production standards.
- 4** Colombian tilapia farming encompasses four strong ideals: food safety, animal welfare, social development and environmental sustainability.
- 5** Colombian crop and food producers follow high quality standards in primary production and in processing plants. **PezCo's** production is certified by: HACCP, BAP (GAA), ASC and GLOBALGAP.
- 6** Colombian Tilapia is fresh! In under 32 hours, our product is delivered from our farm to someone's plate in the United States, Canada, Peru or Mexico.
- 7** Research confirms that eating fish as part of a balanced diet contributes to optimum health. Nutritional professionals recommend eating it at least twice weekly.

www.pezco.net • 727-204-2513

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SUSTAINABLE PRODUCTION SYSTEMS • QUALITY AND FOOD SAFETY • NUTRITIONAL VALUE

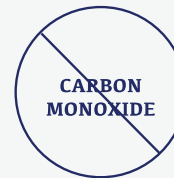
PezCo Quick talking points:

- Delightful, highly nutritious product
- 100% Fresh/Never Frozen
- 2 weeks of shelf life post harvest



Lean Protein Free of:

- additives & preservatives
- chemicals & antibiotics
- growth hormone
- carbon monoxide



The fish are raised in 2 regions of Colombia, Huila & Valle Del Cauca, in pristine fresh water; either in reservoirs or deep land-based lakes; fed the highest quality grain bases concentrate available in the industry.

- 94%, grain based (No-GMO Soy bean)
- Fish meal with sustainability guarantees

Best of Colombia to the World



Our company is the largest Tilapia Farm in Colombia representing 40% of the country's exports, Certified Sustainable (2 BAP & ASC), Vertically integrated:

- Reproduction
- Hatchery
- Grow out
- Process plant
- Commercial office
- 15,000 lbs of Fresh Fillets are exported daily.

The product travels under refrigeration from harvest to the end consumer. Lead-times total: between 1 to 4 days in the extreme case.

- Orders 1 week in advance of expected delivery
- Harvest to Process - 3/4 (0.75) hr
- Process - 8 hr
- Process Plant to Airport - 6 hr
- Stage - 6 hr
- Bogota to Miami - 3 hr
- Customs 7 QC Inspection - 4 hr
- Warehouse to clients - between 10 minutes to 72 h

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