

**MANNARICH FOODS ANNOUNCES VOLUNTARY RECALL OF ALL VACUUM-PACKED,
REFRIGERATED, PREPARED FISH AND SEAFOOD PRODUCTS WITH 'BEST BEFORE' DATES ON
OR BEFORE DEC. 16, 2011**

Markham, Ontario

Oct. 27, 2011

Dear Loyal Customer,

Mannarich Foods is issuing a voluntary recall of all vacuum-packed, refrigerated, prepared fish and seafood products with a 'best before' date on or before Dec. 16, 2011.

Mannarich Foods has been in operation for over 30 years, with customers through North America, and has always used the finest ingredients. It continues to ensure high-quality product with equally high production and safety standards. Its hygienic safety standards include a vacuum-pack and heat treatment system.

In addition, Mannarich Foods has always adhered to the Canadian Food Inspection Agency (CFIA)'s stringent guidelines, and every product has met health and safety standards. To date, Mannarich has never received a customer complaint concerning a product causing illness.

For over 25 years, all of its vacuum-packed, refrigerated, prepared fish and seafood products have been heated to 70 degrees Celsius for 2 minutes, as approved under guidelines by the CFIA. Recently, the agency alerted the company of a new regulation change whereby all products must be heated to over 90 degrees Celsius for 10 minutes in order to eliminate a new strain of bacteria, Clostridium Butolinum.

Although there was no strain of the bacteria found in any Mannarich products, the company has decided to comply with the new guidelines and is thereby jointly recalling any food products produced before the new change.

All products of refrigerated, prepared fish and seafood products in a vacuum-pack may be exchanged at the store from which it was purchased.

Mannarich Foods continues to assure its customers of its loyalty and commitment to high-quality product and strict safety standards.

For more information, please contact Mannarich Food Inc by email at info@mannarich.com.