



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Seagull Fish Processors (Pty) Ltd

Ben Amathila Avenue
25250 Walvisbay (Namibia)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Packing of fresh hake PQ, angelfish, kingklip and monk. Processing & packing of fresh fillets and steaks and frozen fillets, H&G, by-catch, hake mince block, hake tongues (coco-chas), hake roe, tails and retail combo (loins and steaks). Chilled fresh products are packed in polystyrene containers, frozen products in corrugated cartons. Hake tongues are vacuum packed in bags in polystyrene trays. Frozen roe is packed in plastic-lined plastic tubs. Retail combo product is packed in retail boxes

Grade	AA+
Product categories	4 Raw fish products and preparations
Exclusions from scope	None
Voluntary module/s	None
Audit program	unannounced
BRC Site Code	1728361
Auditor number	20933
Audit date	6 - 8 March 2023
Period for next audit	7 February 2024 - 6 March 2024
Certification date	13 April 2023
Validity of the certificate	17 April 2024 *



Christian Schwob
Director Certification

Gustav Gallasz
Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcdirectory.com) attests validity of this certificate.

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