



# 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)



Standard

## BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

Packing of fresh hake PQ, angelfish, kinglip 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	A
Product categories	4 Raw fish products and preparations
Exclusions from scope	None
Voluntary module/s	None
Audit program	announced
BRC Site Code	1728361
Auditor number	094028
Audit date	25 - 28 March 2019
Period for next audit	26 February 2020 - 25 March 2020
Certification date	16 May 2019
Validity of the certificate	5 June 2020 *



Richard Schnyder  
Director Certification

Fiorenzo Bodrato  
Member of certification commission

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