



CERTIFICATE

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

Merlus Seafood Processors (Pty) Ltd

7 Ben Amathila Avenue
3080 Walvis Bay (Namibia)



Food Safety

CERTIFICATED

Standard

BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

Receiving of frozen fish (hake, kingklip, monk), unpacking, glazing IQF tunnel freezing and packing into bags or shrink-wrapped for retail. Receiving of fresh hake (H&G), processing (filleting, trimming, skinning) into IWP skinless formed hake portions, IQF and packing into bags for retail



Grade	AA
Product categories	4 Raw fish products and preparations
Exclusions from scope	None
Voluntary module/s	None
Audit program	announced
BRC Site Code	1774780
Auditor number	094030
Audit date	10 - 12 March 2021
Period for next audit	10 February 2022 - 10 March 2022
Certification date	23 April 2021
Validity of the certificate	21 April 2022 *



Christian Schwob
Director Certification

Fiorenzo Bodrato
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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