



CERTIFICATE

Herewith the certification body

Syigma Certification, S.L.

being an accredited certification body for IFS certification, and having signed an agreement with the IFS owner, confirms that the processing activities of:

Pesca y Salazones del Suroeste S.A.

P.I. La Escarvada, C/ Ribera del Guadiana. 21400 Ayamonte (Huelva) – SPAIN

COID: 37537

for the audit scope: **Freezing and thawing, top and tailing, eviscerating, cooking, filleting, packing and sterilization of mackerel, frigate tuna, tuna, albacore, sardine, salmon, sturgeon, seabass and gilthead seabream in vegetable oil or in sauces, packed in metal cans and glass jars. Beside own production, company has outsourced processes and/or products.**

Exclusion: Production of salted sardines and outsourced of own brands mussels.

Product scope: 2. Fish and fish products

Technology scope: A, D, F

meet the requirements set out in the



IFS Food

Version 6.1, November 2017
and other associated normative documents

at Higher Level



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|---|--------------------------|
| Certificate Register N° | 19-41-126400 |
| Audit date: | 16-18.09.2019 |
| Audit type: | Announced |
| Date of issue of the certificate: | 29.10.2019 |
| Certificate valid until*: | 02.12.2020 |
| Next audit to be performed within the period: | 13.08.2020 to 22.10.2020 |

Ciudad Real, 29.10.2019

José Antonio Copado Ruedas
Scheme Manager

* Subject to suspension or withdrawal of certification at any time. Only Syigma's public register (accessible under www.symacert.com) attests validity of this certificate