



CERTIFICATE

Herewith the certification body

Sygma 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, parc. 2-3. 21400 Ayamonte (Huelva) – SPAIN

R.G.S: 12.000487/H COID: 37537

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

Exculsion: Production of salted sardines.

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



Certificate Register N°	20-41-126400
Audit date:	30.09-02.10.2020
Audit type:	Announced
Date of issue of the certificate:	25.11.2020
Certificate valid until*:	02.12.2021
Next audit to be performed within the period:	13.08.2021 to 22.10.2021

Ciudad Real, 25.11.2020

Ángel Soguero Muñoz
Director of Sygma Certification

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

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