

CERTIFICATE

Nº 20-40-126400

Sygma Certification S.L certifies that, having conducted an audit

Pesca y Salazones del Suroeste S.A.

BRC Site Code: 1075530

P.I. La Escarvada, C/ Ribera del Guadiana Par. 2-3. 21400 Ayamonte (Huelva) – SPAIN

Meets the requirements set out in the:

Global Standard for Food Safety

Issue 8 (August 2018)

Has achieved Grade:	A
For the scope of activities	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 (Outsourced process: elaboration of sauces) , packed in metal cans and glass jars.
Including voluntary modules of:	FSMA Preventative Controls and FSVP Preparedness
Exclusions from scope:	Production of salted sardines and traded good: Mussel
Product categories	11 - Low/high acid in cans/glass
Audit programme:	Announced
Auditor number	229001
Date(s) of audit:	30.09-02.10.2020
Re-audit due date:	From 09.09.2021 to 07.10.2021
Certificate issue date:	11.11.2020
Certification expiry date:	18.11.2021

Ángel Soguero Muñoz
Director of Sygma Certification




If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com
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