



# CONTROL UNION

## CERTIFICATE

Control Union Certifications B.V. (accredited Certification Body No. C 412)  
certifies that, having conducted an audit

For the scope of activities:

**The sorting, grading, cutting, icing, washing, rinsing, chilling, skinning, mincing, trimming, automated and hand filleting, and freezing of fish fillet and portions, blocks, frozen round and dressed bycatch and frozen squid tentacles and tubes. Packed in plastic liners, plastic trays, heat seal cardboards and corrugated cardboards. Outsourced processing of certain fish species.**

Exclusions from scope:

**None**

Product categories:

**04 - Raw fish products & preparations**

**At HANGANA SEAFOOD (PTY) LTD  
SITE CODE: 10001953**

**19 Ben Amathila Avenue, Walvis Bay, Namibia**

Has achieved Grade:

**B+**

Meets the requirements set out in the

**GLOBAL STANDARD FOOD SAFETY  
ISSUE 9: AUGUST 2022**

Audit programme:

**Unannounced (1 in 3)**

Date(s) of audit:

**07-09/03/2023**

Auditor number:

**24626**

Certificate issue date:

**14/04/2023**

Re-audit due date:

**08/03/2024**

Certificate expiry date:

**21/04/2024**

Food Safety

**CERTIFICATED**

Lizaan de Lange,  
Certifier



*Authorised on behalf of Control Union Certifications B.V.*

Control Union Certifications B.V. P.O. Box161, 8000 AD, Zwolle, The Netherlands

CUC CERTIFICATION CODE: PRJ880307-2023.01

This certificate remains the property of Control Union Certifications B.V. If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact [enquiries@brcgs.com](mailto:enquiries@brcgs.com) or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net> To verify certificate validity, please visit <https://directory.brcgs.com>