



PRODUCT CERTIFICATE

Certificate No.
C518989

Initial date
05 April 2022

Valid until
04 April 2025

This certifies that the product

Cultivated prawns raw or cooked (regular/alive) whole, tails, or value added frozen by IQF/brine/block and packed in bags and boxes

Produced by

Sociedad Nacional de Galápagos C.A.

AVENIDA LAS ESCLUSAS KM 3.5 VIA HACDA. LA JOSEFINA, GUAYAQUIL, ECUADOR

Complies with the applicable requirements of
UNI EN ISO 22005:2008

Traceability in the feed and food chain "General principles and basic requirements for system design and implementation"

Certification has been granted in conformity with the ACCREDIA Technical Regulation RT – 17 *Applicable requirements

Limitations:

1. Any changes in the product shall immediately be reported to DNV Business Assurance Italy S.r.l. in order to verify whether this Certificate remains valid.
2. The validity of this certificate is subject to periodical audits (every 6, 9 or 12 months).
3. This certificate is not valid without the related enclosure.

Place and date:
Vimercate (MB), 05 April 2022



Manuela León

Lead auditor



SGQ N° 003 A
SGA N° 003 D
SGE N° 007 H
SCR N° 004 F

EMAS N° 009 P
PRD N° 003 B
PRS N° 094 C
SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento SGQ, SGA, PRD, PRS, ISP, GHG, LAB e LAT, di MLA IAF per gli schemi di accreditamento SGQ, SGA, SSI, FSM e PRD e di MLA ILAC per gli schemi di accreditamento LAB, MED, LAT e ISP

For the issuing office:
DNV - Business Assurance
Via Energy Park, 14
20871 Vimercate (MB) – Italy

Claudia Baroncini
Management Representative

Certificate No.: C518989
Place and date: Vimercate, 05 april 2022

Appendix to Certificate

Food Chain traceability involves:
(List of organizations in the food chain by category)

Production site: 01
Shrimp breeding and farming: 19
Laboratories of Reproduction of nauplii larvae: 05

The list of organizations that are part of the food chain is available in controlled form from DNV Business Assurance Italy S.r.l.

- Objectives:
Assurance the traceability of all internal processes and supply chain
- Traceability system:
Identification processes of: spawning of larvae of nauplii, breeding and farming of shrimp, classification, marinating, peeling, deveining, and IQF/brine/block freezing.
- Processes involved:
Spawning of larvae of nauplii, breeding and farming of shrimp, classification, marinating, peeling, deveining, and IQF/brine/block freezing.
- Traceable product/ingredient:
Cultivated prawns raw or cooked (regular/alive) whole, tails, or value added frozen, Sodium metabisulfite E-223 (as a preservative added at harvest), Salt, Sugar, water and ice, ALTESA PS PLUS hydrating powder. Sodium citrates and carbonates. E-500; E-331, ALTESA NEO S700 moisturizing powder. Sodium and potassium citrates, with citric acid and salt. E-331; E-332; E-330, CARNAL 659 S Advanced Moisturizing Powder. Pentasodium triphosphate, sodium polyphosphate and trisodium phosphate. E-451, E-452, E-339 HIDRAL antioxidant powder. Sodium citrate, citric acid and salt. E-331, E-330, moisturizing powder Sodium tripolyphosphate anhydride. E-451(i)
- Minimum traceable unit:
250gr bag