

Certificate of Approval

This is to certify that the Food Safety Management System of:

Loch Fyne Oysters Ltd

Clachan, Cairndow, Argyll, PA26 8BL, United Kingdom

has been assessed by Lloyd's Register and determined to comply with the requirements of:

Food Safety System Certification 22000, FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:

ISO22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5)

Food Chain (Sub) Category:

Approval number(s): FSSC 22000 – 00021930

This certificate is valid only in association with the certificate schedule bearing the same number on which the locations applicable to this approval are listed.

The scope of this approval is applicable to:

The management system for the intake, filleting of fresh raw salmon, smoking and dry curing of salmon, the packing of fillets, slices and portion packs. The harvesting, depuration (purification) and packing of live oysters at the aquaculture site. Traded goods (Herring Marinades; Smoked Haddock, Wild Caught Fish; Crustaceans; Cheese; Cakes and Biscuits; Wine)

Exclusions: Retail and restaurant activities of the smokehouse site. Farming operations of the aquaculture site.

This certificate is a continuation of a previous approval from another certification body as follows:

Previous original FSSC 22000 approval on 16-DEC-2016, NSF certificate number C0174137



David Derrick

Area Operations Manager UK & Ireland

Issued by: Lloyd's Register Quality Assurance Limited



Certificate Schedule

Location	Activities
Clachan, Cairndow, Argyll, PA26 8BL, United Kingdom	<p>FSSC 22000 Food Safety v5 The management system for the intake, filleting of fresh raw salmon, smoking and dry curing of salmon, the packing of fillets, slices and portion packs. The harvesting, depuration (purification) and packing of live oysters at the aquaculture site. Traded goods (Herring Marinades; Smoked Haddock, Wild Caught Fish; Crustaceans; Cheese; Cakes and Biscuits; Wine)</p> <p>Exclusions: Retail and restaurant activities of the smokehouse site. Farming operations of the aquaculture site.</p>
Cairndow, Cairndow, United Kingdom	<p>FSSC 22000 Food Safety v5 The management system for the intake, filleting of fresh raw salmon, smoking and dry curing of salmon, the packing of fillets, slices and portion packs. The harvesting, depuration (purification) and packing of live oysters at the aquaculture site. Traded goods (Herring Marinades; Smoked Haddock, Wild Caught Fish; Crustaceans; Cheese; Cakes and Biscuits; Wine)</p> <p>Exclusions: Retail and restaurant activities of the smokehouse site. Farming operations of the aquaculture site.</p>

