



CERTIFICATE

QIMA Food Certification, LLC., accreditation ID#1226 certifies that, having conducted an audit

At Fisherman's Pride Processor's Inc., dba Neptune Foods

SITE CODE: 1369504

4510 South Alameda Street Vernon, California 90058

United States

Has achieved grade: **B**

Meets the requirements set out in the

GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: AUGUST 2022

Audit Data

For the scope of activities: The cutting, marinating, battering, breading par-frying, and IQF freezing of frozen/raw RTC (ready to cook) seafood and the battering and par-frying of frozen RTC onion rings and French toast. Packaged in polybag, polylines, inner box, or vacuum packed. Peeled, deveined, cooked and frozen shrimp (RTE) in poly bag.

Including additional modules of: Meeting FSMA requirements for Food

Exclusions from scope: None

Product categories: 03 - Raw prepared products (meat and vegetarian)

04 - Raw fish products & preparations

06 - Prepared fruit, vegetables and nuts

08 - Cooked meat / fish products

Auditor number: 33190

Audit programme: announced

Date(s) of audit: February 23, 2026 to February 25, 2026

Date of the last unannounced audit: February 10, 2025

Next audit to be performed within the time period: January 28, 2027 to February 25, 2027 (Announced audit) or October 25, 2026 to February 25, 2027 (Unannounced audit)

Certificate Data

Certificate number: BRC LLC 20007

Certificate issue date: April 09, 2026

Certificate expiry date: April 08, 2027



Authorized by:
Rodolfo Tamez
Technical Director

This certificate remains the property of QIMA.

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>.

To verify certificate validity, please visit <https://directory.brcgs.com>.