

## QUALITY CERTIFICATE

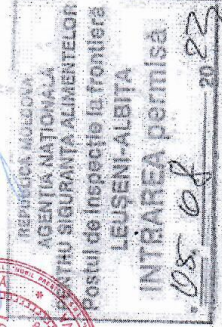
Shipment Date	29/05/2023		
Shipper	PROCESOS Y CULTIVOS MARINOS, S.A. DE C.V., CARRETERA ENSENADA A TECATE KM. 104 S/N COL. EL SAUZAL DE RODRIGUEZ, ENSENADA, BAJA CALIFORNIA MEXICO C. P. 22760 by order of Aqualine Seafoods LTD. #205-7560 A Vantage Way Delta, BC V4G 4P9 Ensenada		
Consignee	TELEMAR SRL, mun. Chisinau, sec. Ciocana, 21/1, Republica Moldova		
Transport Facility No.	CXRU1448660/0346585		
Place of Destination	CONSTANTA, RUMANIA		
Place of Shipment	Ensenada, Mexico		
Shelf Life	24 months from production date		
Producer	PROCESOS Y CULTIVOS MARINOS, S.A. DE C.V., CARRETERA ENSENADA-TECATE KM 104 S/N, EL SAUZAL DE RODRIGUEZ, C. P. 22760, ENSENADA, BAJA CALIFORNIA, MEXICO Registration number: PCM 071212 E87		

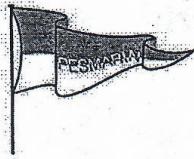
Item Name	Packing	Date of production	Quantity of Packages	Net Weight (kg)	Appearance	Texture	Smell	Fish Temperature at the moment of shipment
Frozen Hake H&G Tail-off (Merluccius productus)	Boxes	08/05/2023 12/05/2023	1,358 375	25,995	Clean surface	Dense	Fresh fish	- 18 °C

Date of issue 29/05/2023

Quality certificate issued by

**PROCESOS Y CULTIVOS MARINOS S.A. DE C.V.**  
 Km 104 Carretera Tecate-Ensenada  
 ENSENADA BAJA CALIFORNIA, MEXICO  
 R.F.C. PCM-071212-E-87





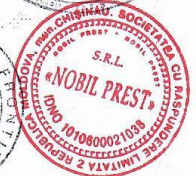
**Pesmarin, S.A.**  
Comercial de Productos Congelados  
Sociedad Unipersonal, S.A.  
C.I.F.: A-36.299.246

Puerto Pesquero, s/n  
36900 MARÍN (Pontevedra)  
☎ 986 88 33 31 - 986 88 26 88  
☎ 986 89 15 25  
Apdo. de Correos n.º 152  
www.pesmarin.es

## Cial de Prod. Cong. Pesmarin S.A.

### QUALITY CERTIFICATE

Producer : B/C Playa Pesmar Dos (ES-12.14952/PO)  
Consignee : Vietonis Prim SRL  
Cont. No. : TCLU1091003  
Temperature : -18°C  
Production Date : Dec./2023 - Mar./2024  
Expiry Date : 24 months  
Invoice No. : E-0011/24  
Cartons : 982PCS  
Net Weight : 24958,00Kgs  
Gross Weight : 25940,00Kgs  
Description : Frozen Hake HGT 100-200 gr.  
Description latin : Merluccius Hubbsi



We hereby certify that the goods mentioned above are shipped on earths where hygienic conditions. Controls of material, process and final product, which include temperature, equipment, space and employees assessment, insects and rodents controls, micro biologic and physical chemical analysis, where periodically effected, assuring that goods are fit for human consumption.

This certificate is true and correct

Date issued : 18/03/2024

Authorized Officer

