

*Purveyors of the finest
smoked salmon*





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Grants began in a tiny industrial unit where there was barely room to swing the proverbial cat – or a fish! Now we have two state-of-the-art processing facilities where we combine traditional time-honoured methods with the latest technology to produce our award-winning smoked salmon. We have always been at the forefront of using technology to give our customers the best possible service, but it is the knowledge our team has gained over more than three decades which makes our products special.

Machinery can never replace the care, knowledge and attention to detail our smoke masters lavish on every fish which comes to use from our industry leading suppliers.

Every salmon goes through the age old curing process and is then traditionally smoked using real oak chips. There is no artificial smoke, no corners cut, no quick fixes. We smoke the best salmon the best traditional way. It's what our success is built on.

GRANTS OAK SMOKED LTD.

Site 14, Solway Food Park, Maryport, Cumbria CA15 8NF

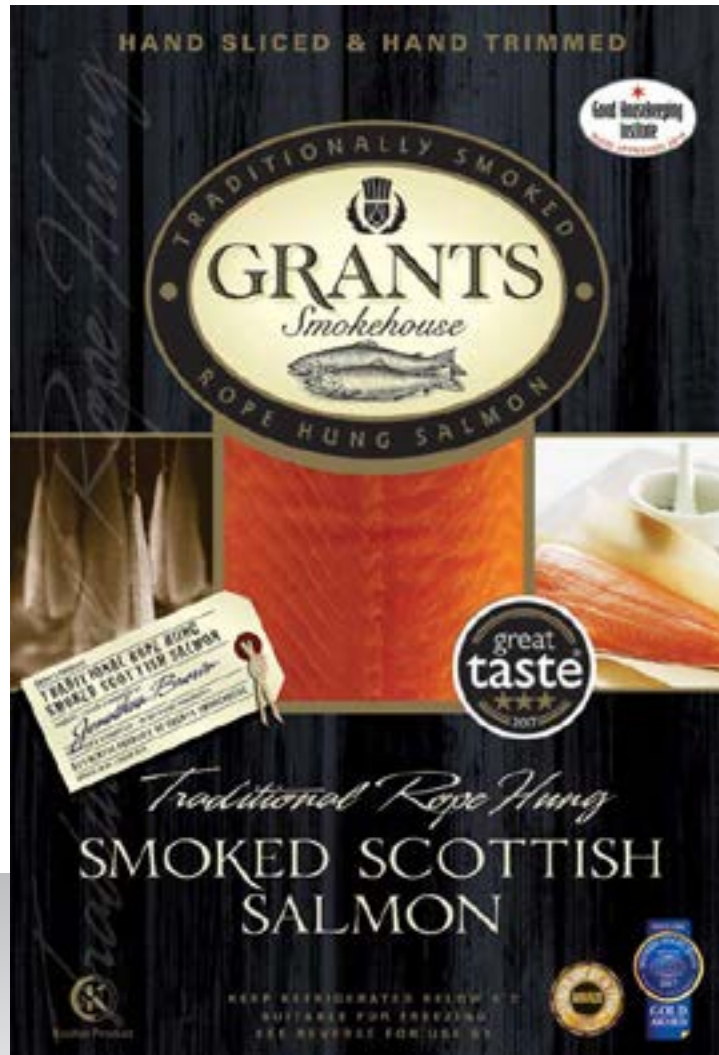
Tel: +44 (0) 1900 818585 | Fax: +44 (0) 1900 818589

WWW.GRANTSOAKSMOKED.COM



PRODUCTS

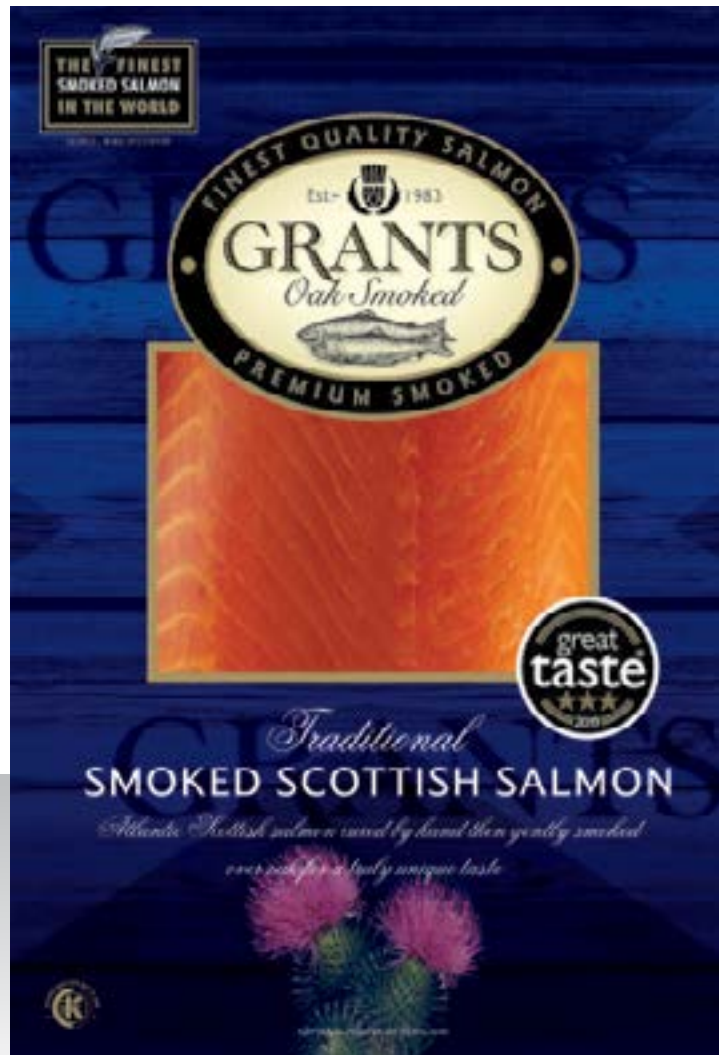
- > Grants Traditionally Smoked Rope Hung Salmon
- > Grants Traditional Smoked Salmon
- > Scottish Monarch Premium Smoked Salmon
- > Craigellachie Smoked Atlantic Salmon
- > Grants Salmon Bacon
- > Grants Handmade Salmon Fleurettes
- > Grants Salmon Mignon



GRANTS TRADITIONALLY SMOKED ROPE HUNG SALMON

GOOD HOUSEKEEPING INSTITUTE TASTE APPROVED 2019
 WINNER 2017 GREAT TASTE AWARD 3 STAR
 WINNER 2017 MONDE SELECTION GOLD AWARD
 WINNER 2018 MONDE SELECTION SILVER AWARD
 WINNER 2019 MONDE SELECTION GOLD AWARD
 WINNER 2020 INTERNATIONAL TASTE AWARDS GOLD AWARD





GRANTS TRADITIONAL SMOKED SCOTTISH SALMON

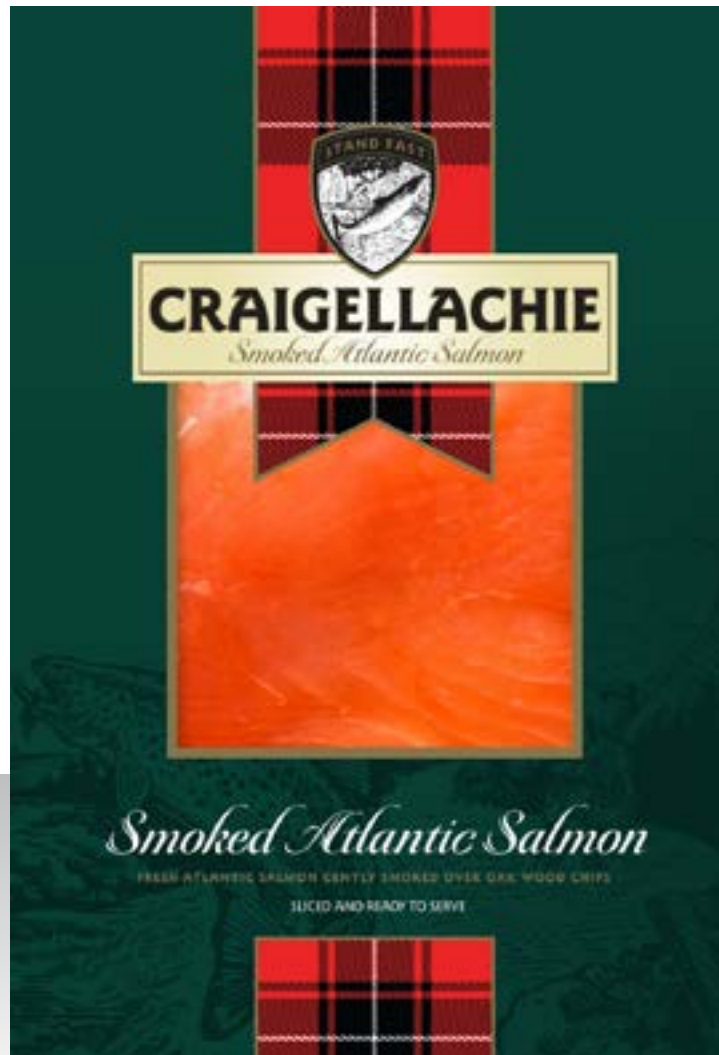
WINNER 2019 GREAT TASTE AWARD 3 STAR
WINNER 2020 INTERNATIONAL TASTE AWARDS SILVER AWARD





SCOTTISH MONARCH PREMIUM SMOKED SALMON





**CRAIGELLACHIE
SMOKED ATLANTIC SALMON**





GRANTS SALMON BACON

WINNER 2017 MONDE SELECTION BRONZE AWARD





GRANTS HANDMADE SALMON FLEURETTES





GRANTS SALMON MIGNON







AWARDS & ACCOLADES

- > Good Housekeeping Institute Taste Approved 2019
- > 3 Star Great Taste Award 2019
- > 3 Star Great Taste Award 2017
- > 1 Star Great Taste Award 2017
- > Gold Monde Selection 2017
- > Gold Monde Selection 2017
- > Silver Monde Selection 2017
- > Bronze Monde Selection 2017
- > Silver Monde Selection 2018
- > Silver Monde Selection 2018
- > Gold Monde Selection 2019
- > International Taste Awards Gold Award 2020
- > International Taste Awards Gold Award 2020
- > International Taste Awards Silver Award 2020
- > International Taste Awards Silver Award 2020
- > International Taste Awards Top50 Award 2020
- > International Taste Awards Top50 Award 2020
- > International Taste Awards Top50 Award 2020



GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

The taste approved accreditation goes to product which meet the Institute's strict independent guidelines on taste, texture, appearance and aroma. We are the only independent smokehouse top hold this award.

GOOD HOUSEKEEPING INSTITUTE TASTE APPROVED 2019







GRANTS TRADITIONAL LONG SLICED SALMON

For one of our core products to win the coveted Great Taste 3 stars reflects the exceptional care, attention and expertise which go into all our products. Judges praised its sublime taste and superb texture.

WINNER 2019 GREAT TASTE AWARD 3 STAR





Grants Oak Smoked Ltd
for
Grants Traditional Smoked Salmon
Longsliced

MAIN SPONSOR

KENWOOD



John Farrand
Guild of Fine Food

John Farrand

gff.co.uk | greattasteawards.co.uk | @greattasteawards #greattasteawards



GRANTS TRADITIONALLY SMOKED ROPE HUNG SALMON

Our traditional, rope hung was the only UK salmon product to receive the esteemed three star accolade at the Great Taste Awards which is testament to its standing as a truly exceptional, bespoke and refined food.

WINNER 2017 GREAT TASTE AWARD 3 STAR





Macknight Ltd
for
Grants Traditionally Smoked
Rope Hung Salmon

BEST



John Farrand
Guild of Fine Food

John Farrand



HOT SMOKED PORTIONS - NATURAL FLAVOUR

Once again, independent judges recognised the superior quality and excellence of one of our core salmon products.

WINNER 2017 GREAT TASTE AWARD 1 STAR





Macknight Ltd

for

(MacKnight) Simple Salmon
Natural Hot Smoked Salmon
Portions 185g (2x92.5g)



John Farrand
Guild of Fine Food

John Farrand

www.gff.co.uk | www.greatasteawards.co.uk | t: @greatasteawards #greatasteawards | f: /greatasteawards



GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

Once again, the excellence of our rope hung traditional smoked salmon
was recognised with a gold award.

WINNER 2017 MONDE SELECTION GOLD AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Gold Award

FOR THE PRODUCT

Smoked Salmon, Hand Sliced Rope Hung Pack

PRESENTED AT THE

56th WORLD SELECTION OF FOOD PRODUCTS - MALTA 2017

Jury President
André Viatour



Brussels, May 2017
Chairman
Patrick de Haulleville





HOT SMOKED SALMON PORTIONS - NATURAL FLAVOUR

Nutritious, natural and full of taste, the excellence of our salmon portions was rewarded with a gold award.

WINNER 2017 MONDE SELECTION GOLD AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Gold Award

FOR THE PRODUCT

Hot Smoked Portions Natural (2x 100g)

PRESENTED AT THE

56th WORLD SELECTION OF FOOD PRODUCTS - MALTA 2017

Jury President
André Viatour



Brussels, May 2017
Chairman
Patrick de Halleux





GRANTS TRADITIONAL SMOKED SCOTTISH SALMON - DCUT

Again, one of our core products was recognised for its outstanding quality with a prestigious silver award, testament to our enduring high quality and the excellence of our products.

WINNER 2017 MONDE SELECTION SILVER AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Silver Award

FOR THE PRODUCT

Smoked Salmon Grants Traditional Dcut Pack

PRESENTED AT THE

56th WORLD SELECTION OF FOOD PRODUCTS - MALTA 2017

Jury President
Arène Viatour



Brussels, May 2017
Chairman
Patrick de Halleux





GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

The Monde awards have been a benchmark of international quality since 1961, and our products have frequently featured in their independent, annual awards. This silver award recognises the excellence of our most historic and prestigious product.

WINNER 2018 MONDE SELECTION SILVER AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Silver Award

FOR THE PRODUCT

Grants Traditional Rope Hung, Hand Sliced Smoked Scottish Salmon

PRESENTED AT THE

57th WORLD SELECTION OF FOOD PRODUCTS - VALENCIA 2018

Jury President
André Valérieux



Brussels, May 2018
Chairman
Patrick de Halleux





SMOKED ATLANTIC SALMON BACON WITH CRACKED BLACK PEPPER

As well as excellence, Grants is built on innovation, and our healthy and tasty alternative to traditional bacon delighted the judging panel.

WINNER 2017 MONDE SELECTION BRONZE AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Bronze Award

FOR THE PRODUCT

Smoked Salmon Bacon with Cracked Black Pepper

PRESENTED AT THE

56th WORLD SELECTION OF **FOOD PRODUCTS** - MALTA 2017

Jury President
André Viatour



Brussels, May 2017
Chairman
Patrick de Halleux





GRANTS TRADITIONAL SMOKED SCOTTISH SALMON - LONG SLICE

At Grants, excellence is our benchmark and the judging panel of top chefs recognised our salmon's superb taste, texture, aroma and flavour.

WINNER 2018 MONDE SELECTION SILVER AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

MACKNIGHT LTD

A

Silver Award

FOR THE PRODUCT

Grants Traditional Smoked Salmon Long Sliced Pack

PRESENTED AT THE

57th WORLD SELECTION OF **FOOD PRODUCTS** - VALENCIA 2018

Jury President
André Valour



Brussels, May 2018
Chairman
Patrick de Halleux





GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

At Grants, excellence is our benchmark and the judging panel of top chefs recognised our salmon's superb taste, texture, aroma and flavour.

WINNER 2019 MONDE SELECTION GOLD AWARD



MONDE SELECTION®
International Quality Institute Since 1961

GRANTS THE COMPANY

GRANTS OAK SMOKED LTD

A

Gold Award

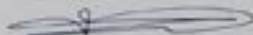
FOR THE PRODUCT

GRANTS TRADITIONAL ROPE HUNG, HAND SLICED SMOKED SCOTTISH SALMON (200G)

PRESENTED AT THE

58th WORLD SELECTION OF FOOD PRODUCTS - ROME 2019

Jury President
Joseph Berthommé



Brussels, June 2019
Chairman
Patrick de Maessene





GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS GOLD AWARD





Grants Oak Smoked

for

Rope Hung Hand Sliced

Scottish Smoked Salmon

is granted the

GOLD AWARD

Brescia ITALIA - January 2020


Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com



GRANTS TRADITIONAL PRIME TENDERLOIN OF SCOTTISH SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS GOLD AWARD





Grants Oak Smoked

for

Prime Tenderloin of Scottish Salmon

is granted the

GOLD AWARD

Brescia ITALIA - January 2020

Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com



GRANTS TRADITIONAL SMOKED SCOTTISH LONG SLICED SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS SILVER AWARD





Grants Oak Smoked

for

Smoked Scottish Long Sliced Salmon

is granted the

SILVER AWARD

Brescia ITALIA - January 2020

Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com



GRANTS TRADITIONAL DCUT SMOKED SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS SILVER AWARD





Grants Oak Smoked

for

Dcut Smoked Salmon

is granted the

SILVER AWARD

Brescia ITALIA - January 2020

Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com



GRANTS TRADITIONAL ROPE HUNG SMOKED SCOTTISH SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS TOP50 AWARD





Grants Oak Smoked

for

Rope Hung Hand Sliced

Scottish Smoked Salmon

is granted the

TOP50 AWARD

Brescia ITALIA - January 2020

Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com



GRANTS TRADITIONAL SMOKED SCOTTISH LONG SLICED SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS TOP50 AWARD





Grants Oak Smoked

for

Smoked Scottish Long Sliced Salmon

is granted the

TOP50 AWARD

Brescia ITALIA - January 2020

A stylized, handwritten signature in dark ink, appearing to read "Simone Massenza".

Simone Massenza
**International Taste Awards
Jury President**

www.internationaltasteawards.com



GRANTS TRADITIONAL PRIME TENDERLOIN OF SCOTTISH SALMON

The Italian-based awards recognise the finest foods from across the globe and are judged by independent professionals from the food and beverage industry.

WINNER 2020 INTERNATIONAL TASTE AWARDS TOP50 AWARD





Grants Oak Smoked

for

Prime Tenderloin of Scottish Salmon

is granted the

TOP50 AWARD

Brescia ITALIA - January 2020

A stylized, handwritten signature in dark ink, appearing to read "Simone Massenza".

Simone Massenza
International Taste Awards
Jury President

www.internationaltasteawards.com





CERTIFICATIONS

- > **Best Aquaculture Practices Certification**
- > **Food Safety System Certification 22000**
- > **Manchester Beth Din Kosher Certification**
- > **FDA Certificate of Registration**



BEST AQUACULTURE PRACTICES (BAP)

BAP certification defines the most important elements of responsible aquaculture and provides quantitative guidelines by which to evaluate adherence to those practices for processing plants, farms, hatcheries and feed mills.



Certificate of Conformity

Registration No: P10773 Certificate No: AM310051

This is to certify that:

Grants Oak Smoked Ltd
14 Solway Trading Estate, Maryport
Cumbria, England CA15 8NF
United Kingdom

Grants Oak Smoked

Has satisfied the requirements for the following standard

RAP Seafood Processing Standard - issue 4, revision 2

for the following products and may use the approved scheme mark.

Atlantic Salmon (*Salmo salar*)

Last Audit Date: 23-Jul-2019 Audit Type: First Visit

Certification Granted Date: 18-Sep-2019 Certificate Issue Date: 18-Sep-2019

Certificate Valid Date: 18-Sep-2019 Certificate Expiry Date: 17-Sep-2020

Compliance is monitored through initial and continuing assessment.



ISO/IEC 17065
Product Certification Body
#1219



Martin Gill
Head of Aquaculture and Fisheries
Acoura Marine Ltd



Certificate not valid unless the facility is listed on the BAP website.

This certificate is the property of Acoura Marine Ltd., and is issued subject to the Acoura Certification Regulations. This certificate and all copies or reproductions of the certificate shall be returned or destroyed on request by Acoura Marine. This certificate itself does not constitute evidence that a particular product supplied by the certificate holder is GAA BAP certified. To check its validity telephone +44 (0)131 305 6620, or write to Acoura Marine, 6 Redhaugh Place, Edinburgh, EH12 9QG, Scotland, United Kingdom. Reg. SC131288.



FOOD SAFETY SYSTEM CERTIFICATION 22000

Globally-recognised, FSSC 22000 demonstrates companies have robust food safety management systems in place that meets the requirements of customers and consumers.



BUREAU VERITAS
Certification



GRANTS OAK SMOKED LTD.

UNIT 14 & 17, SOLWAY INDUSTRIAL PARK, MARYPORT, CUMBRIA, CA15 8NF

Bureau Veritas Certification Holding SAS, UK Branch certifies that the food safety management system of the above organization has been assessed and determined to comply with the requirements of:

Standard

FOOD SAFETY SYSTEM CERTIFICATION 22000 (version 4.1 – July 2017)

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

ISO 22000:2005

ISO TS 22002-4:2013 Prerequisite programmes on food safety

Part 1: Food manufacturing

And additional FSSC 22000 requirements V4.1

This certificate is applicable for the scope of

Processing fresh and frozen salmon to produce the following range of products; Cold Smoked, Hot Smoked, Gravavlax, Flavored Smoked, Raw Fillets, Salmon Mince, Salmon Crisps, Salmon Biscuits and Salmon based products through a range of processes; filleting, curing, brining, seasoning, mincing, hot smoking, cold smoking and baking and packing on foil boards in pre-printed and clear bags, cardboard sleeves and boxes.

Food Chain category: CI - Processing of perishable animal products

Initial certification date: 28th April 2014

Expiry date of previous cycle: 27th April 2017

Date of certification decision: 23rd July 2018

Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on: 27th April 2020

Certificate No./Version: UK005738-2

Contract No. 10109218

Issue date : 7th June 2019

E. Laing

Signed on behalf of BVCH SAS UK Branch

Certification body address: 66 Penton Street, London E1 8HG, United Kingdom
Local office: 66 Penton Street, London E1 8HG, United Kingdom

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization.
This certificate remains the property of Bureau Veritas Certification Holding SAS - UK Branch.
Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.



FSSC 22000



MANCHESTER BETH DIN KOSHER CERTIFICATION

Manchester Beth Din enjoys a global reputation for thoroughness and integrity in awarding Kosher status. Grants has always been at the forefront of producing Kosher-certified products and are happy to help with any company's requirements.



בס"ד

בית דין צדק דק"ק מנשסתר
Manchester Beth Din

JEWISH ECCLESIASTICAL COURT FOR GREATER MANCHESTER

KOSHER CERTIFICATE

Grants Oak Smoked Ltd
Site 14, Solway Food Park
Maryport
Cumbria CA15 8NF

ה' אדר ה'תש"פ
March 1st, '20

THIS IS TO CERTIFY THAT WE HAVE VISITED THE MANUFACTURING PLANT OF GRANTS OAK SMOKED LTD AT SOLWAY FOOD PARK, MARYPORT (EU NUMBER: AE006EC) AND HAVE INVESTIGATED ALL INGREDIENTS AND MANUFACTURING PROCEDURES, AND CAN THEREFORE CERTIFY THAT THE FOLLOWING SIX (6) PRODUCTS PRODUCED BY GRANTS OAK SMOKED LTD IN THEIR PLANT ONE (1) AT THE MARYPORT LOCATION AND BEARING THE ABOVE EU NO., PACKED EITHER IN UNBRANDED PACKS OR IN ONE OF THE TEN (10) LISTED BRANDED PACKS ARE KOSHER AND PAREV.

GRAVADLAX SALMON
HONEY GLAZED – HOT SMOKE SALMON
HOT SMOKED SALMON
HOT SMOKED SALMON WITH CRACKED PEPPER
SMOKED SALMON
SMOKED SALMON SKINS (Packed in 20kg/45lb Cases)



BRANDED PACKS OF SALMON BEARING THE FOLLOWING NAMES:

- CRAIGELLACHIE, GOURMET INC, GRANTS PREMIUM DEEPLY SMOKED, GRANTS TRADITIONAL, GRANTS WILD, IMPERIAL SALMON HOUSE, MACKNIGHT, NOVA LOX, SCOTTISH MONARCH, WREN & HINES

NOTE: HOT SMOKED SALMON, SMOKED SALMON OR GRAVADLAX SALMON WITH TOPPINGS IS SPECIFICALLY EXCLUDED FROM CERTIFICATION

THIS CERTIFICATE IS VALID FOR ONLY ONE YEAR FROM THE ABOVE DATE.

תוקף תעודה זו עד י"ז אדר ה'תשפ"א
המוצרים מהחברה הנ"ל הם כשרים ופרווה אבל לא לפסח
THIS CERTIFICATE IS NOT VALID FOR PASSOVER.

DAYAN *Y.O. Steiner*
KASHRUS DIRECTOR



[Signature]
RABBI H ROYDE
RABBINICAL CO-ORDINATOR

בס"ד

בית דין צדק דק"ק מנשטת
Manchester Beth Din

JEWISH ECCLESIASTICAL COURT FOR GREATER MANCHESTER

KOSHER CERTIFICATE

Grants Oak Smoked Ltd
Site 14, Solway Food Park
Maryport
Cumbria CA15 8NF

ה' אדר ה'תש"פ
March 1st, '20

THIS IS TO CERTIFY THAT WE HAVE VISITED THE MANUFACTURING PLANT OF GRANTS OAK SMOKED LTD AT SOLWAY FOOD PARK, MARYPORT (EU NUMBER: AE006EC) AND HAVE INVESTIGATED ALL INGREDIENTS AND MANUFACTURING PROCEDURES, AND CAN THEREFORE CERTIFY THAT THE FOLLOWING PRODUCT PRODUCED BY GRANTS OAK SMOKED LTD IN PLANT ONE (1) AT THE MARYPORT LOCATION AND BEARING THE ABOVE EU NO., IS KOSHER AND PAREV.

ATLANTIC FRESH SALMON

THIS CERTIFICATE IS VALID FOR ONLY ONE YEAR FROM THE ABOVE DATE.

תוקף תעודה זו עד י"ז אדר ה'תשפ"א
המוצר מהחברה הנ"ל הוא בשר ופרווה אבל לא לפסח
THIS CERTIFICATE IS NOT VALID FOR PASSOVER.

DAYAN *Y.O. Steiner*
KASHRUS DIRECTOR



RABBI H ROYDE
RABBINICAL CO-ORDINATOR



Jewish Community Centre, Bury Old Road, Manchester M7 4QY
Telephone: 0161-740 9711 Facsimile: 0161-721 4249 E-Mail: info@mbd.org.uk Web: www.mbd.org.uk Charity No: 1142133
A division of Manchester Beth Din Ltd
Company Limited by Guarantee No. 7477967 Registered in England & Wales
Registered Office: Jewish Community Centre, Bury Old Road, Manchester M7 4QY

בס"ד

בית דין צדק דק"ק מנשטער
Manchester Beth Din

JEWISH ECCLESIASTICAL COURT FOR GREATER MANCHESTER

KOSHER CERTIFICATE

Grants Oak Smoked Ltd
Site 14, Solway Food Park
Maryport
Cumbria CA15 8NF

ה' אדר ה'תש"פ
March 1st, '20

THIS IS TO CERTIFY THAT WE HAVE VISITED THE MANUFACTURING PLANT OF GRANTS OAK SMOKED LTD AT SOLWAY FOOD PARK, MARYPORT (EU NUMBER: AE006EC) AND HAVE INVESTIGATED ALL INGREDIENTS AND MANUFACTURING PROCEDURES, AND CAN THEREFORE CERTIFY THAT THE FOLLOWING PRODUCT PRODUCED BY GRANTS OAK SMOKED LTD IN THEIR PLANT ONE (1) AT THE MARYPORT LOCATION AND BEARING THE ABOVE EU NO., IS KOSHER AND PAREV.

SMOKED TROUT

NOTE: THIS CERTIFICATE SPECIFICALLY APPLIES ONLY TO FISH, WHICH HAS NOT BEEN SKINNED, AND THUS THE SKIN IS STILL ATTACHED.

NOTE: SMOKED TROUT WITH TOPPINGS IS SPECIFICALLY EXCLUDED FROM CERTIFICATION.

THIS CERTIFICATE IS VALID FOR ONLY ONE YEAR FROM THE ABOVE DATE.

תוקף תעודה זו עד י"ז אדר ה'תשפ"א
המוצר מהחברה הנ"ל הוא בשר ופרווה אבל לא לפסח
THIS CERTIFICATE IS NOT VALID FOR PASSOVER.

DAYAN *Y.O. Slavin*
KASHRUS DIRECTOR



H. Royde
RABBI H ROYDE
RABBINICAL CO-ORDINATOR

בס"ד

בית דין צדק דק"ק מנשסתר
Manchester Beth Din

JEWISH ECCLESIASTICAL COURT FOR GREATER MANCHESTER

KOSHER CERTIFICATE

Grants Oak Smoked Ltd
Site 14, Solway Food Park
Maryport
Cumbria CA15 8NF

ה' אדר ה'תש"פ
March 1st, '20

THIS IS TO CERTIFY THAT WE HAVE VISITED THE MANUFACTURING PLANT OF GRANTS OAK SMOKED LTD AT SOLWAY FOOD PARK, MARYPORT (EU NUMBER: UK AE029) AND HAVE INVESTIGATED ALL INGREDIENTS AND MANUFACTURING PROCEDURES, AND CAN THEREFORE CERTIFY THAT THE FOLLOWING PRODUCT PRODUCED BY GRANTS OAK SMOKED LTD IN THEIR PLANT TWO (2) AT THE MARYPORT LOCATION AND BEARING THE ABOVE EU NO., PACKED EITHER IN UNBRANDED PACKS OR IN ONE OF THE TEN (10) LISTED BRANDED PACKS IS KOSHER AND PAREV.

SMOKED SALMON RASHERS (MADE FROM SALMON FILLETS ONLY)

BRANDED PACKS OF SALMON BEARING THE FOLLOWING NAMES:

- CRAIGELLACHIE, GOURMET INC, GRANTS PREMIUM DEEPLY SMOKED, GRANTS TRADITIONAL, GRANTS WILD, IMPERIAL SALMON HOUSE, MACKNIGHT, NOVA LOX, SCOTTISH MONARCH, WREN & HINES

NOTE: PRODUCT WITH TOPPINGS IS SPECIFICALLY EXCLUDED FROM CERTIFICATION

THIS CERTIFICATE IS VALID FOR ONLY ONE YEAR FROM THE ABOVE DATE.

תוקף תעודה זו עד י"ז אדר ה'תשפ"א
המוצרים מהחברה הנ"ל הם כשרים ופרווה אבל לא לפסח
THIS CERTIFICATE IS NOT VALID FOR PASSOVER.

DAYAN *Y. O. Stein*
KASHRUS DIRECTOR



[Signature]
RABBI H ROYDE
RABBINICAL CO-ORDINATOR

בס"ד

בית דין צדק דק"ק מנשסתר
Manchester Beth Din

JEWISH ECCLESIASTICAL COURT FOR GREATER MANCHESTER

KOSHER CERTIFICATE

Grants Oak Smoked Ltd
Site 14, Solway Food Park
Maryport
Cumbria CA15 8NF

ה' אדר ה'תש"פ
March 1st, '20

THIS IS TO CERTIFY THAT WE HAVE VISITED THE MANUFACTURING PLANT OF GRANTS OAK SMOKED LTD AT SOLWAY FOOD PARK, MARYPORT (EU NUMBER: AE006EC) AND HAVE INVESTIGATED ALL INGREDIENTS AND MANUFACTURING PROCEDURES, AND CAN THEREFORE CERTIFY THAT THE FOLLOWING PRODUCT PRODUCED BY GRANTS OAK SMOKED LTD IN PLANT ONE (1) AT THE MARYPORT LOCATION AND BEARING THE ABOVE EU NO., IS KOSHER AND PAREV.

COLD SMOKED ATLANTIC SALMON

Under the ROYAL brand - exclusive to Seven Seas Seafoods Aust. PTY LTD


NOTE: PRODUCT WITH TOPPINGS IS SPECIFICALLY EXCLUDED FROM CERTIFICATION

THIS CERTIFICATE IS VALID FOR ONLY ONE YEAR FROM THE ABOVE DATE.

תוקף תעודה זו עד י"ז אדר ה'תשפ"א
המוצר מהחברה הנ"ל הוא בשר ופרווה אבל לא לפסח
THIS CERTIFICATE IS NOT VALID FOR PASSOVER.


DAYAN Y.O. Stein
KASHRUS DIRECTOR




RABBI H ROYDE
RABBINICAL CO-ORDINATOR





FDA CERTIFICATE OF REGISTRATION

As a company exporting products across the globe, we are experienced in ensuring individual countries' food standards are met. Our team has experience in exporting to customers on almost every continent of the globe.





2019

CERTIFICATE OF REGISTRATION

This certifies that:

**Grants Oak Smoked Ltd
Site 14 Solway Food Park
Maryport, Cumbria CA15 8NF
United Kingdom**

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:


U.S. FDA Registration No.: **11217441354**

U.S. Agent for FDA
Communications: **Registrar Corp**
144 Research Drive, Hampton, Virginia, 23666, USA
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