





Certificate

Food Safety System Certification 22000

The Food Safety Management System of

Charkprodukter i Billesholm AB

COID: SWE-1-1692-351450

at Stillmansgatan 11 SE-212 25 MALMÖ, Sweden

has been assessed and determined to comply with the requirements of

FSSC 22000

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

ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Mixing, forming, heat treatment (frying/cooking) and slicing of meat and poultry meat kebab and bacon, packed in plastic in MAP, vacuum, chilled or frozen.

This audit included the following central FSMS processes managed by KLS Ugglarps AB (Porfyrvägen 14 3tr, SE-224 78 LUND): Management responsibility, supply chain management, emergency preparedness and communication, verification activities, product development, customer communication and complaint handling assessed in a separate audit.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products CII: Processing of perishable plant-based products

D.A. van der Sar, Manager Kiwa VERIN B.V.

Certificate number: KC240270 Date of last UA:
Certification decision: 29-05-2024 Initial certification:
Issue date: 29-05-2024 Valid until:

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.



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10-04-2024

15-01-2023

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