## CERTIFICATE

## **OF REGISTRATION**



Food Safety Management System of

## CHARKUTERIFABRIKEN SVERIGE AB - SYD

Svetsaregatan 2, SE- 302 50 Halmstad, 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, and additional FSSC 22000, requirements (version 6). This certification is applicable for the scope of:

Salting, cooking, grilling, hot and cold smoking, slicing and modified atmosphere packing (MAP) or in vacuum packing of meat from chicken, turkey, pork and beef Subcategory: CI - Processing of perishable animal products



Certificate of registration number: 2064-23-11858-2

Authorized by:

COID number:	SWE - 1-4491-931229
Certification decision date:	2024-10-25
Initial certification date	2023-11-20
Issue date:	2024-10-25
Valid until:	2025-06-18
Date of the last unannounced audit*:	2024-09-25

\* At least one (1) surveillance audit i required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter. Anne Larsson, Certification officer - Management systems

Signature: MA Uller

Certificate is issued by: Henrik Thollander, CEO ControlCert Scandinavia AB. Reg. No. 556861-4407

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

## ControlCert

