



Certificate

Food Safety System Certification 22000

The Food Safety Management System of

Charkprodukter i Billesholm AB

COID: SWE-1-1692-201045

at
Böketoftavägen 75
SE-267 74 BILLESHOLM, 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:

Chilled meat products of beef, lamb and pork: smoked and fermented sausages, fully cooked and smoked sausages, liver paté. Cooked and smoked chicken sausage and bacon. Slicing and shredding of poultry products. Packaging types include vacuum, modified atmosphere, and bulk plastic bags. This audit included the following central FSMS processes managed by KLS Ugglarps AB (Porfyrvägen 14, 3 tr 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

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

CERTIFICATE

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Certification decision: 18-06-2024
Issue date: 01-09-2024

Date of last UA: 12-04-2023
Initial certification: 15-01-2023
Valid until: 01-09-2027

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

