



Certificate

Food Safety System Certification 22000

The Food Safety Management System of

Charkprodukter i Billesholm AB

COID: SWE-1-1692-665293

at
Järnyxegatan 5
SE-213 75 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:

Production of chilled meat products: cooked liver paté, cured, smoked and fermented sausages, cooked and smoked whole meat products, and ham and cooked black pudding. Production of cured ham and raw sausages. The slicing of cooked meat products, sausages and poultry products. Packaging types include vacuum and modified atmosphere, and bulk plastic bags.

This audit included the following central FSMS processes managed by KLS Ugglarps AB (Porfyrvägen 14, SE-224 78 Lund, Sweden): management responsibility, supply chain management, emergency preparedness and communication, verification activities, product development, customer communication and complaint handling.

Exclusions: None

Food chain subcategory: Cl: Processing of perishable animal products

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

CERTIFICATE

Kiwa VERIN B.V.
 Nevelgaarde 20d
 3436 ZZ Nieuwegein
 Postbus 2703
 3430 GC Nieuwegein
 The Netherlands

Tel.: +31(0)88 998 4310
 nl.certification.food@kiwa.com
www.kiwa.com

Certificate number: KC240348
Issue date: 27-09-2024
Initial certification: 15-01-2023

Certification decision: 27-09-2024
Valid until: 01-03-2027
Last Unannounced Audit: 19/20/21-08-2024

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

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

