



Certificate

Food Safety System Certification 22000

The Food Safety Management System of

KLS Ugglarps AB

COID: SWE-1-1692-491694

at

Södra vägen 60
SE-39245 KALMAR, Sweden

has been assessed and determined to comply with the requirements of


Food Safety System Certification 22000 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 5.1).

This certificate is applicable for the scope of:

Slaughter, primary cutting and production of chilled and frozen edible offal of cattle, pigs and sheep. Deboning of chilled meat cuts and chilled meat trimmings from beef and pork and parting of lamb. Chilled pig blood and chilled by-products for further processing of pet food. Cured, marinated un-smoked/smoked, sous vide cooked meat/plant-based products. Packaging in plastic bag, cans, vacuum bags and line carbon boxes.
Food chain subcategory: CI: Processing of perishable animal products, CIII: Processing of perishable animal and plant products (mixed products)



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Certification decision: 15-01-2023
Issued: 15-01-2023

Initial certification: 15-01-2023
Valid until: 20-04-2023

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

