



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-413 75 MALMÖ, Sweden

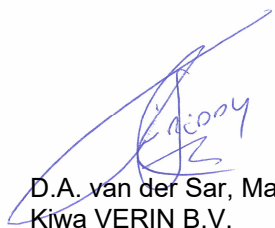
has been assessed and determined to comply with the requirements of

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:
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.
Food chain subcategory: CI: Processing of perishable animal products



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Certificate number: KC230305
Certification decision: 15-01-2023
Issued: 15-01-2023

Initial certification: 15-01-2023
Valid until: 15-03-2024

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

