



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, Zweden

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 and cans with or without hot filling, vacuum bags and line carbon boxes. 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.

Exclusion: None

Food chain subcategory: CI: Processing of perishable animal products, CIII: Processing of perishable animal and plant products (mixed products)

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

CERTIFICATE

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

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www.kiwa.nl

Certificate number: KC230412
Certification decision: 04-04-2023
Issued: 20-04-2023

Initial certification: 15-01-2023
Valid until: 20-04-2026

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





Certificate ISO 22000

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ISO 22000:2018

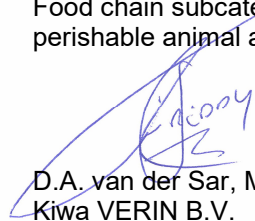
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