



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

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

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

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

Tel.: +31(0)88 998 4310
info@kiwacmr.nl
www.kiwa.nl

Certificate number: KC230267
Certification decision: 15-01-2023
Issued: 15-01-2023

Initial certification: 15-01-2023
Valid until: 06-09-2024

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



CERTIFICATE