



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

Food Safety System Certification 22000

FSSC 22000

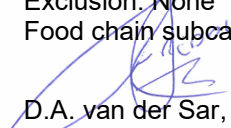
Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5.1).

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. This audit included the following central FSMS processes managed by KLS Ugglarps AB (Porfyrvägen 14, SE-224 78 Lund, Sweden): Management responsibility, Policy development and objectives, Supply chain management incl. procurement, emergency preparedness including communication and complaint handling, Risk analysis and HACCP, Verification activities, Product development.

Exclusion: None

Food chain subcategory: CI: Processing of perishable animal products


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

CERTIFICATE

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Certificate number: KC240237
Certification decision: 12-02-2024
Issued: 16-04-2024

Initial certification: 15-01-2023
Valid until: 01-03-2027

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

