

CERTIFICATE

Global Red Meat Standard



VINÇOTTE nv,

Jan Olieslagerslaan 35, 1800 Vilvoorde, Belgium

as a certification body accredited to ISO/IEC 17065, declares that the production site

KLS Ugglarps AB, site Kalmar

located at :

***Södra vägen 60;
392 45 Kalmar
Sweden***

Business Number : 556740-8439

For the scope:

Slaughtering, primary cutting including chilled edible offal of cattle and pig. Slaughtering of sheep, chilled edible offal of sheep. Deboning, cutting, chilling, slicing, dicing, optional curing, marinating, spicing of beef and pork, packed in vacuum, box or bulk with liner bag, or MAP. Curing, marinating, spicing, smoking, vacuum packing and sous vide cooking of pork and beef. Exclusions: Soups, sauces, chicken products and vegetarian products such as rice and pasta.

fulfils the requirements of the Global Red Meat Standard, version 6.1., at level I

Certificate nr :	GRMS2026-06
Refers to the report nr :	GRMS KLS Site Kalmar 2026
Date of audit :	4 May 2026 - 7 May 2026
Audit type:	Announced
Certificate issue date :	7 July 2026
Certificate expiry date :	25 July 2027
Re-audit due date :	13 June 2027

This certificate has been granted according to VINÇOTTE nv's general certification regulations.



For the Certification Body:

Tom Meylaers
Division Director Business Assurance

