

# CERTIFICATE

## OF REGISTRATION



Food Safety Management System of

## Charkuterifabriken Sverige AB - Syd

Svetsaregatan 2, SE-302 50 Halmstad, Sweden

has been assessed and determined to comply with the requirements of 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 6).

This certification is applicable for the scope of:

Salting, cooking, grilling, hot and cold smoking, slicing and modified atmosphere packing (MAP) or in vacuum packing of meat from chicken, turkey, pork and beef

Subcategory: CI - Processing of perishable animal products



**Certificate of registration number:** 2064-67029  
**COID number:** SWE - 1-4491-931229  
**Certification decision date:** 2025-06-01  
**Initial certification date:** 2023-11-20  
**Issue date:** 2025-06-01  
**Valid until:** 2028-06-17  
**Date of the last unannounced audit\*:** 2024-09-24/25

\* At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

**Authorized by:**  
Jessica Flodin, Certification officer - Management systems

**Signature:**

**Certificate is issued by:**  
Henrik Thollander, CEO  
ControlCert Scandinavia AB.  
Reg. No. 556861-4407



The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc.com](http://www.fssc.com).

# ControlCert