

# CERTIFICATE

## OF REGISTRATION



Food Safety Management System of

## FÅDDMAN AB-MANTORP

Magasinsvägen 40, SE -590 18 Mantorp, 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, and additional FSSC 22000, requirements (version 6).

This certification is applicable for the scope of:

Manufacture of smoked, sliced, marinated and fried, chilled meat products, chilled and frozen diced and minced meat. Loose packed, packed in vacuum and modified atmosphere

Subcategory: CI - Processing of perishable animal products



**Certificate of registration number:** 2064-24-53133  
**COID number:** SWE - 1-4690-464970  
**Certification decision date:** 2024-11-05  
**Initial certification date:** 2012-11-06  
**Issue date:** 2024-11-05  
**Valid until:** 2027-11-04  
**Date of the last unannounced audit\*:** 2022-11-01

\* 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:**  
Anne Larsson, 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).