

CERTIFICATE

OF REGISTRATION



Food Safety Management System of

FÅDDMAN AB

Magasinsvägen 40, SE-590 18 Mantorp, Sweden

has been assessed and complies with the certification schemes including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 4.1)

This certificate is applicable for:

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

Category: C (Food Manufacturing)

Product sectors: Processing of perishable animal products

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 4.1, published January 2018. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the "Prerequisite programmes on food safety – Part 1: Food Manufacturing"; ISO/TS 22002-1:2009

Certificate No.	2064-18-01686
Date of the certification decision	2018-11-02
Initial certification date	2012-11-06
Reissued	2018-11-02
Valid until	2021-11-05

Authorized by:
Jan Klingspor, Certification officer - Management systems

Signature:

Certificate is issued by:
Henrik Thollander
ControlCert Scandinavia AB. Reg. no. 556861-4407

This certificate is issued in accordance with the FSSC's requirements and subject to the Terms and Conditions of ControlCert Scandinavia AB. The certificate belongs to ControlCert and must be returned if requested in special circumstances.

ControlCert