CERTIFICATE

OF REGISTRATION







Food Safety Management System of

LECORA AB

Kvarnbacksvägen 6, SE-592 41 Vadstena, Sweden

has been assessed and determined to comply with the requirements of Food Safety System Certification (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:

Manufacturing of frozen meat (pork and beef) patties (fried or raw and/or breaded) and frozen vegetable fried patties/nuggets and frozen mixed vegetable/meat rolls packaged in bulk. Manufacturing of chilled ready to heat foods and flavoured butter in plastic tubings.

Subcategory: CI - Processing of perishable animal products
CII - Processing of perishable plant products
CIII - Processing of perishable animal and plant products (mixed products)

Certificate of registration number: 2064-20-04776
Certification decision date: 2021-11-19
Initial certification date 2013-01-30
Issue date: 2021-11-19
Valid until: 2025-01-11

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

Authorized by:

Anne Larsson, Certification officer - Management systems

Signature: MA Male

Certificate is issued by:

Henrik Thollander, CEO

ControlCert Scandinavia AB. Reg. No. 556861-4407

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