

CERTIFICATE

OF REGISTRATION



Food Safety Management System of

LECORA AB

Kvarnbacksvägen 6, SE-592 24 Vadstena

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

This certificate is applicable for:

**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**

Categories: C I, CII, C III (Manufacturing of foods of animal and vegetable origin or mixed, perishable)
Product sectors: Raw and processed meat, Processed vegetables, Ready meals

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 3, published April 2014.
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.	2064-16-00611
Date of the certification decision	2016-01-11
Initial certification date	2013-01-30
Valid until	2019-01-11

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.

Authorized by:
Jan Klingspor, Certification officer - Management systems

Signature:

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

ControlCert