

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 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:

Manufacturing of frozen meat (beef, pork) patties (fried or raw and/or breaded) and frozen vegetable fried patties/nuggets and frozen mixed vegetable/meat rolls packaged in bulk.

Manufacturing of ready to heat foods

Subcategory: CI - Processing of perishable animal products

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



Certificate of registration number: 2064-24-53396
COID number: SWE -1-4690-784231
Certification decision date: 2024-11-14
Initial certification date: 2016-01-11
Issue date: 2024-11-14
Valid until: 2028-01-10
Date of the last unannounced audit*: 2022-08-31

* 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.

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