

CERTIFICATE

OF REGISTRATION



Food Safety Management System of

LECORA AB

Kvarnbacksvägen 6, SE-592 41 Vadstena, 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:

**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.**

Category: C (Food Manufacturing)

Product sectors: Processing of perishable animal products, Processing of perishable plant products, Processing of perishable animal and plant products (mixed 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.	2064-18-01723
Date of the certification decision	2018-12-11
Initial certification date	2013-01-30
Reissued	2018-12-11
Valid until	2022-01-11

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