CERTIFICATE OF REGISTRATION





Food Safety Management System of

FÅDDMAN AB - SEGELTORP

Ekhagsvägen 2, SE-141 71 Segeltorp, 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:

Manufacture and packing, with and without vacuum, of hot-smoked, heat treated, salted, marinated, whole, cut and sliced chilled/frozen meat products

Subcategory: CI - Processing of perishable animal products

 Certificate of registration number:
 2064-20-04769

 Certification decision date:
 2021-11-01

 Initial certification date
 2012-11-06

 Issue date:
 2021-11-01

 Valid until:
 2024-11-05

FSSC 22000

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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