CERTIFICATE

OF REGISTRATION







Food Safety Management System of

NYHLÉNS & HUGOSONS KÖTT AB, ULLÅNGER SLAKTERI

Öden 215, SE-870 32 Ullånger, 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)

This certificate is applicable for the scope of:

Slaughtering of cattle, horse, lamb and goat, chilled carcass halves and frozen edible offals

Subcategory: CI - Processing of perishable animal products

Certificate of registration number:2064-20-03448Certification decision date:2020-10-05Initial certification date2016-06-19Issue date:2020-10-05Valid until:2022-06-18

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:

Jan Klingspor, Certification officer - Management systems

Signature: M/B // Alex

Certificate is issued by: Henrik Thollander, CEO

ControlCert Scandinavia AB. Reg. No. 556861-4407

ControlC∈rt