

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

This certificate is applicable for:

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

Category: C (Food Manufacturing)

Product sectors: Processing of perishable animal products

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 4.1, published July 2017.

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.	2064-19-02222
Date of the certification decision	2019-07-05
Initial certification date	2016-06-19
Reissued	2019-07-05
Valid until	2022-06-18

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