

# CERTIFICATE

## OF REGISTRATION



Food Safety Management System of

## MEET I LINKÖPING AB

Idögatan 45, 582 78 Linköping

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:

**Hacking and grinding of beef and manufacture of kebabs and ready-to eat kebabs and pork meat packed in plastic bags and paper board**

Category: Food manufacturing. Product sectors: Processing of perishable animal products

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 3, published April 2014. 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

<b>Certificate No.</b>	<b>2064-17-01174</b>
<b>Date of the certification decision</b>	2017-08-25
<b>Initial certification date</b>	2017-04-12
<b>Valid until</b>	2020-04-12

**Authorized by:**  
Jan Klingspor, Certification officer - Management systems

**Signature:**

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.

**Certificate is issued by:**  
Henrik Thollander  
ControlCert Scandinavia AB. Reg. no. 556861-4407

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