

Certificate of Approval

This is to certify that the Food Safety Management System of:

Slagerij Worstmakerij van Rhee

Garderenseweg 5, 3888 LA Uddel, Netherlands

has been assessed by Lloyd's Register and determined to comply with the requirements of:
Food Safety System Certification (FSSC) 22000 (Version 4.1)

Certification scheme for food safety systems including:

ISO 22000:2005, ISO/TS 22002-1:2009
and additional FSSC 22000 requirements

Food Chain (Sub) Category: C I, C III



P.G. Cornelissen - Area Manager North Europe

Issued by: Lloyd's Register Nederland B.V. for and on behalf of: Lloyd's Register Quality Assurance Limited

Current issue date: 10 October 2019

Expiry date: 29 June 2021

Certificate identity number: 10223135

Initial date of certification: 10 October 2019

Certification decision date: 10 October 2019

Approval number(s): FSSC 22000 – 00022019

The certificate is applicable for:

Production of salted, dried (and smoked), cooked, grilled (and smoked), fermented and fresh meat products, vacuum packed, MAP packed or packed in casings.

Production of pasteurised soups packed in plastic casings.



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