

Certificate of Approval

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

Slagerij Worstmakerij van Rhee

Garderenseweg 5, 3888 LA Uddel, The Netherlands

has been assessed by Lloyd's Register and determined to comply with the requirements of:

Food Safety System Certification 22000, FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:

ISO22000:2018, ISO/TS 22002-1:2009 and additional requirements (version 5)

Food Chain (Sub) Category: CI

Approval number(s): FSSC 22000 – 00022019

The scope of this approval is applicable to:

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.



Paul Graaf

Area Operations Manager North Europe

Issued by: Lloyd's Register Nederland B.V.

for and on behalf of: Lloyd's Register Quality Assurance Limited

