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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 LRQA 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 FSSC22000 requirements (version 5.1)

Food Chain (Sub) Category: CI, CIII

Approval number(s): FSSC 22000 - 00022019

The scope of this approval is applicable to:

Production of salted, dried, cooked, grilled, smoked, pasteurised, fermented, minced meat products, stuffed in casings, vacuum packed, MAP packed or bulk packed in crates. Production of pasteurised soups packed in plastic casings.

And the second

Paul Graaf

Area Operations Manager, Europe

Issued by: LRQA Limited





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