



Certificate of registration KC229160

Issued	28-11-2022	First issued	15-03-2022
Valid until	26-12-2024	Certificate decision date	27-11-2022
		Food Chain	CI
		Subcategory	

The Food Safety System Certification of

AB Jakobsdals Charkuteri

at

Slakthuset, SE-415 02 GÖTEBORG Sweden

has been assessed and determined to comply with the requirements of

Food Safety System Certification (FSSC) 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO / TS 22002-1: 2009 and additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of:

Curing, cooking, hot smoking and slicing of meat products (pork, beef, poultry) fermenting, cold smoking and drying of meat products packed in plastic film, vacuum or MAP. Production of by meat by-products for further processing, packed in plastic wrapping.

Ron Scheepers
Country manager

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

CERTIFICATE

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