



Certificate Food Safety System Certification 22000

The Food Safety Management System of

AB Jakobsdals Charkuteri

COID: SWE-1-1692-548016

at
Slakthuset
SE-415 02 GÖTEBORG, Sweden

has been assessed and determined to comply with the requirements of

FSSC 22000

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 6).

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 meat by-products for further processing, packed in plastic wrapping.

This audit included the following off-site activities at Jakobsdals Charkuteri Warehouse Agnesberg (Agnesbergsvägen 28, 424 38 Agnesberg): storage of ready products.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products

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Certificate number: KC240388

Issue date: 01-12-2024

Initial certification: 15-01-2023

Certification decision: 28-11-2024

Valid until: 01-12-2027

Last Unannounced Audit: 27/28-09-2023

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

