

CERTIFICATE

OF REGISTRATION



Food Safety Management System of

JOJJEN AB

Edholmmsgatan 24, SE-593 61 Västervik

has been assessed and complies with the certification schemes including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements

This certificate is applicable for:

Manufacturing of processed (mincing, curing, cooking, hot/cold smoking) meat (beef, pork, lamb, poultry, game) products packed in plastic vacuum bags and MAP

Category: C I (Perishable foods of animal origin)

Product sectors: Processed meat products

Exclusion: Manufacturing of fermented/dried meat sausage "spickekorv"

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 3, published April 2014.
The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the "Prerequisite programmes on food safety – Part 1: Food Manufacturing"; ISO/TS 22002-1:2009

Certificate No.	2064-16-00681
Date of the certification decision	2016-05-10
Initial certification date	2007-07-31
Valid until	2019-05-01

Authorized by:
Jan Klingspor, Certification officer - Management systems

Signature:

This certificate is issued in accordance with the FSSC's requirements and subject to the Terms and Conditions of ControlCert Scandinavia AB.
The certificate belongs to ControlCert and must be returned if requested in special circumstances.

Certificate is issued by:
Patrick Gustavsson
ControlCert Scandinavia AB. Reg. no. 556861-4407

ControlCert