

CERTIFICATE

Management systems as per

Food Safety System Certification 22000 (Version 4.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2005, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 4.1).

In accordance with TÜV NORD CERT procedures, it is hereby certified that

J. Swinnen
Beemdenstraat 36
6004 CT Weert
Netherlands

applies a management system in line with the above standard for the following scope

Deboning, cutting, skinning of chilled and frozen beef, packed vacuum in thermoforming foil. Mincing, spicing and packed in foil of meat preparations.

product-category

CI - Processing of perishable animal products

Certificate Registration No. 44 295 192201
Audit Report No. 3525 8968

Valid from 2019-12-18
Valid until 2021-06-29
Initial certification 2015-11-23


Certification Body at
TÜV NORD CERT GmbH

Date of certification decision 2019-12-18
Date of issue: Essen, 2019-12-18

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.

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

TÜV NORD CERT GmbH

Langemarckstraße 20

45141 Essen

www.tuev-nord-cert.com