



Certificate
No. 10368-05



Inspecta Sertifiointi Oy has granted this certificate as proof that the food safety management system of

AJ Dahlbergs Slakteri AB

Rostockvägen 12, SE-464 62 BRÅLANDA

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:

Slaughter, cutting, mincing, optional marinating and spicing of beef and pork, packed with/without vacuum in plastic film, chilled or frozen.

Categories C0 and C1

COID: SWE-1-4491-578277

Date of the last unannounced audit* 2022-08-23/24

Date of certification decision 2024-10-08. Initial certification date 2018-10-11.

The certificate is issued on 2024-10-08. The certificate is valid until 2027-10-10

Authorized by

Maija Vanttaja, Managing Director



*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 certificate is valid on condition that the food safety management system of the organization remains in compliance with the aforementioned standard and the General Regulations ABC 200. The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

CERTIFICATE

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