

Certificate Food Safety System Certification 22000

The Food Safety Management System of

Atria Sweden AB

COID: SWE-1-1692-101870

at

Östanåkravägen 2
SE-342 62 MOHEDA, 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).

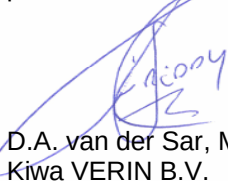
This certificate is applicable for the scope of:

Preparation (including pre-cooking of meat and barley), hot-smoking, fermentation and vacuum packing of isterband-sausages in plastic film. Cooking, grinding, mixing and hot-filling of ready-to-eat brawn in plastic cup with lid. Mixing, cooking and hot-filling of chilled mixed meat/plant based chutney in plastic cup with lid.

This audit included the following central FSMS processes managed by Atria Sweden AB, Löfströms Allé 5, SE-172 66 Sundbyberg, Sweden: labelling and regulations; Atria Sweden AB, Sockenvägen 40, SE-697 74 Sköllersta, Sweden: procurement and Atria Sweden AB, Florettgatan 18, SE-254 67 Helsingborg, Sweden: product development.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products CIII: Processing of perishable animal and plant - Products (mixed products)



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Certificate number: KC240272
Certification decision: 29-05-2024
Issue date: 01-09-2024

Date of last UA: 13-03-2023
Initial certification: 15-01-2023
Valid until: 01-09-2027

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

