



Certificate
No. 14825-03



Certificate

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

Atria Sweden AB

Sockenvägen 40, SE-697 80 SKÖLLERSTA, Sweden

has been assessed and determined to comply with the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Production (including mincing, curing, sous-vide cooking, hot-smoking and frying) of pork, beef and poultry meat products (burgers, patties, sausages, cold-cuts), optional mixed with vegetables, slicing and packing of cold-smoked meat. Packing types include plastic foil, bags, trays, vacuum, modified atmosphere and for chilled conserved sausages: metal tins.

Categories CI, CIII

COID: SWE-1-1692-347929

The audit includes also 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.

Date of the last unannounced audit* 2023-06-26.

Date of certification decision 2025-07-01. Initial certification date 2025-01-09.

The certificate is issued on 2025-07-01. The certificate is valid until 2027-09-01.

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.

