

Certificate of Approval

This is to certify that the Food Safety Management System of:

Slagerij Worstmakerij van Rhee

Garderenseweg 5, 3888 LA Uddel, The Netherlands

has been assessed by LRQA and determined to comply with the requirements of:

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:

ISO22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 6)

Food Chain (Sub) Category: CI, CIII

Approval number(s): FSSC 22000 – 00022019

COID: NLD-1-9228-161371

The scope of this approval is applicable to:

Production of salted, dried, cooked, grilled, smoked, pasteurised, fermented, minced meat products, stuffed in casings, vacuum packed, MAP packed, or bulk packed in crates. Production of pasteurised soups packed in plastic casings.

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.

Marta Escudero

Regional Director, Europe

Issued by: LRQA Limited

