



Certificate Food Safety System Certification 22000

The Food Safety Management System of

Livar B.V. trading as Grossierderij Limburg

COID: NLD-1-7495-273129

at

**Röntgenweg 19
6101 XD ECHT, Nederland**

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000 FSSC 22000

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

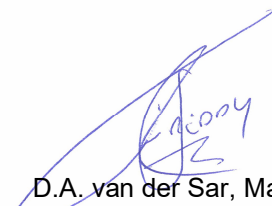
ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of:

Cutting and deboning of fresh pork meat and freezing eventually. The production of raw cured, salted, dried, smoked and/or cooked (after) pasteurized meat products. Slicing and packaging of these products at natural atmosphere, MAP or vacuum. Stored at frozen or cooled conditions. (Category CI)

Exclusion: None

Food chain subcategory: CI: Processing of perishable animal products


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Certificate number: KC230918
Certification decision: 26-09-2023
Issued: 09-10-2023

Initial certification: 26-09-2023
Valid until: 30-07-2026

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

