



CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Pärsons Sverige AB

Reparatörgatan 5, 302 60 Halmstad, Sweden

Has been assessed and complies with the requirements of:

FSSC 22000:2011

**Certification scheme for food safety systems including
ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements.**

This certificate is applicable for:

The development and slicing of cold cuts of fermented and fully cooked products from pork, beef, turkey, chicken and horse, packed in vacuum or modified atmosphere and stored chilled.

Food chain category C: Processing 1 (Perishable animal products).

Product sector: Meat products and preparations

This certificate is provided on the base of the FSSC 22000 certification scheme. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1:2009 for sector PRPs.

Certificate of registration No: FSSC20129

Certification Decision Date: 30 January 2013

Reissuing Date: 08 February 2013

Initial Certification Date: 30 January 2013

Valid Until: 29 January 2016

Samer Chaouk
Head of Policy, Risk and Certification

Paul Butcher
Global Head – Assurance Services



Registered by:

SAI Global Certification Services Pty Ltd (ACN 108 716 669) 286 Sussex Street Sydney NSW 2000 Australia with SAI Global Assurance Services Limited Partis House Davy Avenue Milton Keynes MK5 8HJ United Kingdom ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request. To verify that this certificate is current please refer to SAI Global On-Line Certification register at <http://www.saiglobal.com>

