## CERTIFICATE

The Food Safety Management System of

## Livar B.V. | Grossierderij Limburg (COID: NLD-1-7495-273129) Röntgenweg 19 6101 XD Echt Nederland

has been assessed and determined to comply with the requirements of

FSSC 22000 (Version 5.1) Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, PRP Food (ISO/TS 22002-1:2009) Additional Requirements FSSC V5.1.

This certificate is applicable for the scope

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

This certificate is provided on the base of the FSSC 22000 certification scheme version 5.1, published November 2020. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable PRP standard(s).

The authenticity of this certificate can be verified in the FSSC22000 database of certified organizations available on www.fssc22000.com

This certificate remains the property of Vinçotte Nederland B.V., Wilmersdorf 50, 7327 AC Apeldoorn For verification of validity: +31 (0)88-998 4310 or nl.info.food@kiwa.com. For Vinçotte Nederland B.V. L. Smulders

Scheme Manager







Certificate of registration number is: FSSC 71920283

Certificate decision date: 06-07-2023

Initial certification date: 31-07-2017

Valid until: 30-07-2026

Certificate issue date: 06-07-2023