

# CERTIFICATE

The Food Safety Management System of

**Livar B.V. | Grossierderij Limburg**  
**Röntgenweg 19**  
**6101 XD Echt**  
**Nederland**

Certificate of registration  
number is:  
FSSC 51566503

Certificate decision date:  
29-07-2022

Initial certification date:  
31-07-2017

Valid until:  
30-07-2023

Certificate issue date:  
31-07-2020

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) and additional FSSC  
22000 requirements (version 5.1).

This certificate is applicable for the scope

**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.**  
**(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](http://www.fssc22000.com)

This certificate remains the property of Vinçotte Nederland B.V.,  
Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands  
For verification of validity: +31 (0)88-4722320 or  
[food@vincotte.nl](mailto:food@vincotte.nl).

**For Vinçotte Nederland B.V.**  
**L. Smulders**



**Scheme Manager**

