



## 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, The Netherlands

has been assessed and determined to comply with the requirements of

### 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 6).

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 naturel atmosphere, MAP or vacuum. Stored at frozen or cooled conditions. Trade of pork products.

Exclusions: Wholesale of packed meat products.

Food chain subcategory: CI: Processing of perishable animal products FII: Brokering / trading

D.A. van der Sar, Manager  
Kiwa VERIN B.V.

Kiwa VERIN B.V.  
Nevelgaarde 20d  
3436 ZZ Nieuwegein  
Postbus 2703  
3430 GC Nieuwegein  
The Netherlands

Tel.: +31(0)88 998 4310  
nl.certification.food@kiwa.com  
[www.kiwa.com](http://www.kiwa.com)

**Certificate number:** KC240315

**Issue date:** 31-07-2024

**Initial certification:** 26-09-2023

**Certification decision:** 31-07-2024

**Valid until:** 30-07-2026

**Last Unannounced Audit:** 17/18-07-2024

*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.*

*The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc.com](http://www.fssc.com).*

