



Certificate Food Safety System Certification 22000

The Food Safety Management System of

Norrmejerier Ekonomisk Förening

COID: SWE-1-1692-356964

at
Kamvägen 10
SE-937 31 BURTRÄSK, Sweden

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:

Pasteurization of milk, curding and paraffin coating of semihard cheese.

This audit included the following off-site activities at the Ånäset site (Snickarvägen 1, SE-915 34 Ånäset, Sweden): Maturation of semihard cheese produced at main site.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products

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Issue date: 27-06-2024

Date of last UA: 21-05-2024
Initial certification: 15-01-2023
Valid until: 01-09-2026

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

