



## Certificate Food Safety System Certification 22000

The Food Safety Management System of

### Norrmejerier Ekonomisk Förening

COID: SWE-1-1692-790176

at  
**Producentvägen 14**  
**SE-972 51 LULEÅ, 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, homogenization, standardization of milk, cream, and fermented milk with or without flavours, packed in Tetra Edge and bulk (IBC) as well as UHT processing of milk, cream, ambient stable fruit and berry drinks, mixing and UHT processing of infant/children nutrition and energy drinks, filtration of still water, microfiltration of ESL milk and aseptic filling in Tetra Brik Aseptic Base, Tetra Brik Aseptic Slim and Tetra Aseptic Edge.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products CIV: Processing of ambient stable products

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:** KC240309  
**Issue date:** 16-07-2024  
**Initial certification:** 15-01-2023

**Certification decision:** 16-07-2024  
**Valid until:** 01-09-2026  
**Last Unannounced Audit:** 15/16-03-2022

*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).*

