

Certificate

FSSC 22000

TÜV NORD INTEGRA bvba, certification and inspection body for agriculture and food processing, recognized by FSSC declares that the company mentioned below is audited by TÜV NORD INTEGRA and that its food safety management system complies with the requirements of FOOD SAFETY SYSTEM CERTIFICATION 22000 Certification scheme for food safety systems including ISO 22000:2005, the applicable technical specifications for the sector PRPs as mentioned below and additional FSSC 22000 requirements. This certificate is provided on the base of FSSC 22000 certification scheme, version 4.1 (01/01/2018).

Bruinsma Worstmakerij bv

Transportwei 26, 8501 ZP Joure, Netherlands

Client Number: 46589

Certified site

Transportwei 26, 8501 ZP Joure, Netherlands

Scope

Handicraft production of dry sausages and meat products, packed in foil

Exclusion(s): None

Product categories

C1. Food manufacturing: processing of perishable animal products

Meat preparations and meat products

ISO/TS 22002-1:2009

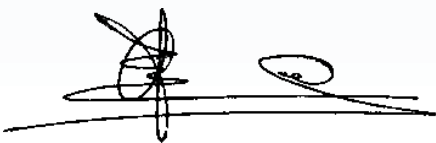
Certificate ID: 97542

Certification decision date: 12/06/2018

Certificate issued on 12/06/2018 and valid till 12/06/2020

Initial certification date: 13/06/2017

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com



Guy Buysse, General Manager

Accredited by



WWW.TUV-NORD-INTEGRA.COM

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