

SOBEVAL

AVENUE LOUIS LESCURE - ZI 24750 BOULAZAC - FRANCE

Bureau Veritas Certification certifies that the Management System of the above organisation has been audited and found to be in accordance with the requirements of the management system standard detailed below:

Standard

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements

Scope of certification

SLAUGHTERING, CUTTING, DEBONING, PROCESSING PRODUCED BASED ON VEAL (CARCASSES, TECHNICAL CUTS, VACUUM PACKED CUTS, PORTIONED VEAL, CONSUMER SALES UNIT)

ABATTAGE, DECOUPE, DESOSSAGE, FABRICATION DE PRODUITS ELABORES A BASE DE VIANDE DE VEAU (CARCASSES, GROSSES DECOUPE, MUSCLES SOUS VIDE, VIANDE PIECEE ET UNITE DE VENTE CONSOMMATEURS)

Product category: C1

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April, 2013. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the ISO/TS 22002-1:2009.

Certification cycle start date: 25 April 2014

Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on: 24 April 2017

Original certification date: 25 April 2014

Certificate No. FR015224-1

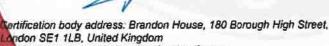
Jacques MATILLON
Managing Director

Date: 30 April 2014









office: Bureau Verilas Certification France
Ovenue du Général de Gaulle – 92046 Paris La Défense - France

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SOBEVAL RHONE

8-10 AVENUE DE MONTMARTIN 69960 CORBAS - FRANCE

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Standard

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements

Scope of certification

CUTTING, DEBONING AND SHIPPING OF VEAL MEAT AND VEAL OFFAL
DECOUPE, DESOSSAGE ET EXPEDITION DE VIANDE ET ABATS DE VEAU
Product category: C1

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Jacques MATILLON Managing Director Date: 30 April 2014









ertification body address: Brandon House, 180 Borough High Street,

Local office: Bureau Veritas Certification France

60. Nenue du Général de Gaulle – 92046 Paris La Défense - France

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization.

To check this certificate validity please call + 33(0) 1 41 97 00 60

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