



Certificate
No. 13128-01



Inspecta Sertifiointi Oy has granted this certificate as proof that the food safety management system of

Axel Andersen AS

Nedre Eikervei 49, NO-3045 DRAMMEN

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000
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 5.1).

This certificate is applicable for the scope of:

Cutting, slicing and grinding of cattle, pigs and sheep.

Category CI

Date of certification decision 2022-05-03.
The certificate is issued on 2022-05-03
The certificate is valid until 2025-05-03.

Authorized by

Maija Vanttaja, Managing Director

The certificate is valid on condition that the food safety management system of the organization remains in compliance with the aforementioned standard and the General Regulations ABC 200. The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com.

CERTIFICATE

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Inspecta Sertifiointi Oy

