



Certificate
No. 14748-03



Certificate

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

Varbergsköket AB

Honungsgatan 25, SE-432 48 VARBERG

has been assessed and determined to comply with the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

**Production of mayonnaise, mayonnaise-based dressings, sauces and salads with or without seafood, poultry, meat and/or vegetables, dairy or non-dairy based salads and sauces, mustard, and vinegar dressing, for retail and foodservice.
Re-packing of mustard, vegetable oil, vinegar, spirit vinegar for food service.**

Categories CII, CIII and CIV

COID: SWE-1-1692-471489

Date of the last unannounced audit* 2024-02-05/06

Date of certification decision 2025-03-01. Initial certification date 2024-12-05.

The certificate is issued on 2025-03-01. The certificate is valid until 2028-02-27.

Authorized by

Maija Vanttaja, Managing Director



*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 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.fssc.com.

