

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

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).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

Windau GmbH & Co. KG
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Germany
COID: DEU-1-9230-084855

operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Producing sliceable raw sausage and spreadable raw sausage, scalded sausage, cooked sausage, raw ham and cooked ham as well as products based on hydrolyzed proteins. Packagin of sliceable raw sausage, cooked sausage, raw ham, cooked ham or products based on hydrolyzed proteins as piece goods in handle protection or vacuumed or sliced in MAP. Cutting and packaging of Belgian liver pâté and cooked pork tongue in MAP. Deep-freezing and slicing of raw sausage and cooked sausage as IQF goods in tubular bag or loose in plastic boxes with PE inlayers.

Food Chain Subcategory

CI - Processing of perishable animal products

Certificate Registration No. 44 295 220498
Audit Report No. 3533 9709
Authorized by: Elke Brautlecht

Valid from 2023-07-13
Valid until 2026-07-12
Initial certification 2023-07-13



Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2023-07-13
Date of issue: Essen, 2023-07-13

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com



Deutsche
Akkreditierungsstelle
D-ZM-12007-01-00

