



CERTIFICATE



This is to certify that the food safety management system of the company



Zakłady Mięsne Silesia S.A.

Ul. K.K. Baczyńskiego 165
40-084 Katowice
Polska

has been assessed and complies with the requirements of

FSSC 22000

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

This certificate is applicable for:

Cutting of pork, beef and poultry. Packing of meat elements, beef, pork and poultry offals, chilled and frozen, in containers, cardboard boxes, in plastic in MAP and VAC systems. Production of raw meat products, sausages, cured sausages, smoked meat, offal products and convenience foods packaged in foil in MAP and VAC system.

Category: CI

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3.2, published February 26th 2015. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1.

Date of initial certification	2017-12-20
Certification decision	2017-12-20
Date of audit	2017-12-01
(Re)Issuing date	2017-12-20
This certificate is valid until	2020-12-19
Registration no.	493014 FSSC2013
Frankfurt am Main	2017-12-20



DQS CFS GmbH
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