

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
10000454128-MSC-RvA-NOR

Initial certification date:
08 March 2022

Valid:
08 March 2022 – 07 March 2025

This is to certify that the management system of

Austevoll Laksepakkeri AS

Alfabygget Storebø, 5392 Storebø, Norway

has been assessed and determined to comply with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 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:

Slaughtering, gutting of Salmon and Trout. Fresh on ice, packed in expanded polystyrene boxes or crates. Frozen Salmon and Trout, head on or off, packed in cardboard boxes. Fresh and frozen row of Salmon and Trout. Filets of Salmon and Trout, descaling, skin on or off, packed fresh on ice in polystyrene boxes or vacuum bags in polystyrene boxes. Frozen heads, backbones, bellies, bits and pieces packed in lining in cardboard boxes. Category CI

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 applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Date of Certification Decision:
08 March 2022
Place and date:
Barendrecht, 09 March 2022

For the issuing office:
DNV - Business Assurance
Zwolseweg 1, 2994 LB Barendrecht,
Netherlands



Sabrina Bianchini
Management Representative

