Certificate
No. 13849-05

Certificate

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

Prima Brands Vigrestad

Skogateigen 7, NO-4363 VIGRESTAD

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:

Salting, dilution, drying, smoking, maturation and cutting of cured meat products. Packed in plastic vacuum film or optional MAP packed.

Category CI **COID: NOR-1-4491-918246**

Date of the last unannounced audit* 2025-09-02/03.
Date of certification decision 2026-10-19. Initial certification date 2023-11-22.
The certificate is issued on 2026-10-19. The certificate is valid until 2029-11-21.

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.

FSSC 22000 | kiwa CERTIFIED FSSC 22000 Kiwa Sertifiointi Oy | MEMBER OF MULTILATERAL RECOGNITION ARRANGEMENT IAF | FINAS Finnish Accreditation Service S002 (EN ISO/IEC 17021-1)