



CERTIFICATE OF REGISTRATION

This is to certify that

Les Viandes C.D.S. Inc.

224 Boul. J.R. Theberge, Chicoutimi, Québec G7J 4V9 Canada

operates a

FOOD SAFETY MANAGEMENT SYSTEM

which has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000 (FSSC 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)**

for the following scope

Deboning, tenderizing, mixing, embossing, cooking, boiling, cooling, slicing of various chilled deli meat products. Vacuum packed in polyethylene film, aluminum containers and plastic bags.

CI - Processing of perishable animal products

This audit included the following off-site activities at 1808 rue Lavoie, Chicoutimi, QC G7H 7S9 Canada.
Activities: warehouse and shipping, deboning, cubing, chopping, cutting, and packaging raw meat products packed in plastic bags.

Certificate No.: CERT-0143955
Issued: September 15, 2022
Expiry Date: June 27, 2025

Originally Certified: June 28, 2022
Certification Decision Date: June 28, 2022

Calin Moldovean
President, Business Assurance
SAI Global Assurance



FSSC 22000



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