

CERTIFICATEOF REGISTRATION

The Food Safety Management System of:

Les Viandes C.D.S. Inc.

COID code: CAN-1-1761-299313

Main Site: 224 Boul. J.R. Theberge, Chicoutimi, Quebec (Québec), G7J

4V9, Canada

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

Food Safety System Certification FSSC22000 V6, Food Manufacturing

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 6)

The certificate is applicable to the scope of:

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

Food Chain (Sub) Category: CI -Processing of perishable animal products

Exclusions apply: Food products received for distribution (dairy products, eggs, fruits and vegetables, bakery products, fish and seafood, dry pasta, sauces, spices, and canned goods).

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 of Registration No.:

0215349

Certification Decision Date:

04 Jun 2025

Initial Certification Date:

28 Jun 2022

Issue / Re-issue Date:

05 Jun 2025

Valid Until:

27 Jun 2028





FSSC 22000 www.jas-anz.org/register



Roll From

Rathin Grover

President, Business Assurance

SAI Global Certification Services Pty. Ltd. Level 7 Suite 7.01 45 Clarence Street Sydney NSW 2000 Australia







^{*}Last unannounced audit date: 10 Jun 2024 – 13 Jun 2024

^{*}At least one (1) surveillance is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.