

Certificate

Certificate No. KC260185



Certification decision: 11-06-2026
Issue date: 11-06-2026
Last Unannounced Audit: 17/18-07-2024

Initial certification: 26-09-2023
Valid until: 30-07-2029

The Food Safety Management System of

Livar B.V. trading as Meat Limburg

has been assessed and determined to comply with the requirements of

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 BSI/PAS 221:2013 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Cutting and deboning of fresh pork meat. The production of raw cured, salted, smoked, cooked and pasteurized meat products. Slicing and packaging in crates, MAP or vacuum. Stored at frozen or chilled conditions. Trade and wholesale of pork products. The road transport of own products.

Exclusions: None

Food chain subcategory: CI: Processing of perishable animal products, FI: Retail / Wholesale, FII: Brokering / Trading



D.A. van der Sar, Manager
Kiwa VERIN B.V.



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 authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

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