

Certificate of Approval

This is to certify that the Food Safety Management System of:

Productos Fernández S.A.

Complejo Industrial Ruta 5 Sur, Km. 252 Talca, Chile

has been assessed by LRQA and complies with the requirements of:
Food Safety System Certification (FSSC) 22000 (Version 4.1)

Certification scheme for food safety systems including:

ISO 22000:2005, ISO/TS 22002-1:2009

and additional FSSC 22000 requirements

Food Chain (Sub) Category: CIII



Cliff Muckleroy - Area Operations Manager Americas

Issued by: Lloyd's Register Central and South America Ltd

for and on behalf of: Lloyd's Register Quality Assurance Limited

This certificate is valid only in association with the certificate schedule bearing the same number on which the locations applicable to this approval are listed.

Current issue date: 5 April 2019

Expiry date: 4 April 2022

Certificate identity number: 10183411

Initial date of certification: 5 April 2019

Certification decision date: 5 April 2019

Approval number(s): FSSC 22000 – 00019577

The certificate is applicable for:

Development, Elaboration, Packaging, Commercialization and Delivery of Processed Meat Products (Raw, Matured Raw, Emulsions, Injected Cooked, Injected Raw, Burgers and Ground) and Prepared Foods (Pizzas and Breaded).

Certificate Schedule

Certificate identity number: 10183411

Location	Activities
<p>Main Site Complejo Industrial Ruta 5 Sur, Km. 252 Talca, Chile</p>	<p>Food Safety System Certification (FSSC) 22000 (Version 4.1) Development, Elaboration, Packaging, Commercialization and Delivery of Processed Meat Products (Raw, Matured Raw, Emulsions, Injected Cooked, Injected Raw, Burgers and Ground) and Prepared Foods (Pizzas and Breaded)</p>
<p>Subsite 2 11 Oriente N° 1470 Talca, Chile</p>	<p>Food Safety System Certification (FSSC) 22000 (Version 4.1) Processing, Packaging and delivery to Main site, of Meat products (Emulsions).</p>
<p>Subsite 1 Calle Beta s/n., Complejo Industrial Talca, Chile</p>	<p>Food Safety System Certification (FSSC) 22000 (Version 4.1) Processing and delivery to Main site, of Meat Products (Meat cut, Raw, Matured Raw). Refrigerator.</p>



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