



Certificate

Food Safety System Certification 22000

The Food Safety Management System of

Norrmejerier Ekonomisk Förening

COID: SWE-1-1692-790176

at

Producentvägen 14
SE-972 51 LULEÅ, Sweden

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).

This certificate is applicable for the scope of:

Pasteurization, homogenization, standardization of milk, cream, and fermented milk with or without flavours, packed in Tetra Edge, Bag-in-box and bulk (IBC) as well as UHT processing of milk, cream, ambient stable fruit and berry drinks, mixing and UHT processing of infant/children nutrition and energy drinks, filtration of still water, microfiltration of ESL milk and aseptic filling in Tetra Brik Aseptic Base, Tetra Brik Aseptic Slim and Tetra Aseptic Edge.

Exclusion: The manufacture of kitten milk (UHT in Tetra packaging)

Food chain subcategory: CI: Processing of perishable animal products, CIV: Processing of ambient stable products



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Certificate number: KC230604-1
Certification decision: 20-06-2023
Issued: 01-09-2023

Initial certification: 15-01-2023
Valid until: 01-09-2026

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.





Certificate ISO 22000

The Food Safety Management System of

Norrmejerier Ekonomisk Förening

at

Producentvägen 14
SE-972 51 LULEÅ, Sweden

has been assessed and determined to comply with the requirements of

ISO 22000:2018

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018.

This certificate is applicable for the scope of:

Pasteurization, homogenization, standardization of milk, cream, and fermented milk with or without flavours, packed in Tetra Edge, Bag-in-box and bulk (IBC) as well as UHT processing of milk, cream, ambient stable fruit and berry drinks, mixing and UHT processing of infant/children nutrition and energy drinks, filtration of still water, microfiltration of ESL milk and aseptic filling in Tetra Brik Aseptic Base, Tetra Brik Aseptic Slim and Tetra Aseptic Edge. Exclusion: The manufacture of kitten milk (UHT in Tetra packaging)

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