

BUREAU VERITAS
Certification



CERTIFICATE

Herewith the certification body

BUREAU VERITAS CERTIFICATION

Being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

CARNS B, S.A.

CR Longitudinal 10, 60

08040, Barcelona (Barcelona), Spain

R.G.S 10.07207/B

COID 55049

Meets the requirements set out in the

IFS Food

Version 6 of April 2014

Foundation Level

Product scope: 1 – Red and white meat, poultry and meat products.

Technology scope: P4, P6, P8, P12

Deboning beef carcasses, cutting, glazing (or not) and packaging in vacuum and protective atmosphere, in plastic bags, in poliblocks, frozen and refrigerated. Mincing, mixing of pork and beef prepared products as burger meat refrigerated and packaged in protective atmosphere, and frozen packaged in plastic bags and carton boxes. Relabelling of refrigerated Beef half carcasses. Injection cutting (or not) and freezing of beef meat in plastic bags and carton boxes. Cutting and batter breeding of beef and pork meat, packaged in plastic bags and carton boxes and frozen. Batter breeding of pork meat with dairy prepared product and ham, packaged in vacuum packaging, modified atmosphere, and in plastic boxes, both refrigerated and frozen. Marinating pork meat and modified atmosphere and vacuum packaging both refrigerated and frozen. Modified atmosphere packaging of fresh pork sausages, refrigerated storage.

Date of Audit: 27th January 2017

Next Audit between: 02nd December 2017 – 10th February 2018

This certificate is valid until: 23rd March 2018

Date of issue of certificate: 13th March 2017

Madrid, 13th March 2017

Mónica Botas

Certification Manager

Certificate number: ES077087-2

To check this certificate validity you may contact

Bureau Veritas Iberia, SL

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