



CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Österlenmejeriet AB

Mejerivägen, Lunnarp, SE-273 96 TOMELILLA, SWEDEN

Has been assessed and complies with the requirements of:

FSSC 22000 v 3

**Certification scheme for food safety systems including
ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements.**

This certificate is applicable for:

The production of pasteurized (including extended shelf life/UHT), fermented, enzyme treated (low-lactose/ lactose-free) milk products (including milk, yoghurt and crème fraiche) aseptically packaged in liquid carton, plastic cups/buckets/bottles and bulk container, the production of pasteurized fruit based juices from concentrates aseptically packaged in liquid carton and the production pasteurized fermented oat based probiotic fruit drinks aseptically packaged in liquid carton, plastic cups/bottles.

Food Chain Category: C: Processing 1 (Perishable animal products)

D: Processing 2 (Perishable vegetal products)

E: Processing 3 (Products with long shelf life at ambient temperature)

Sectors: Produce (fresh fruits/vegetables), Dairy, Ambient stable hermetically sealed

Exclusions : None

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of a minimum annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the ISO/TS 22002-1:2009 for sector PRPs.

Certificate of registration No: FSSC20179

Certification Decision Date: 13 May 2014

Reissuing Date: 13 May 2014

Initial Certification Date: 13 May 2014

Valid Until: 12 May 2017

Samer Chaouk
Head of Policy, Risk and Certification

Paul Butcher
Global Head – Assurance Services



Registered by:

SAI Global Certification Services Pty Ltd (ACN 108 716 669) 286 Sussex Street Sydney NSW 2000 Australia with SAI Global Assurance Services Limited Partis House Davy Avenue Milton Keynes MK5 8HJ United Kingdom ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request. To verify that this certificate is current please refer to SAI Global On-Line Certification register at <http://www.saiqlobal.com>



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