

# CERTIFICATE

## OF REGISTRATION



Food Safety Management System of

## Grönsakshallen Sorunda AB

Köket Sorunda Hässleholm

Pl. Röinge 5247, SE-281 92 Hässleholm, Sweden

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 and additional FSSC 22000, requirements (version 6).

This certification is applicable for the scope of:

Curing, cutting (including mincing), slicing, hot-smoking, cooking including sous-vide of pork, beef and poultry meat and charcuterie products, vegetable-based meat analogues and falafels, production of ready to heat soups, grains, pasta and vegetable-based side dishes, pickling, fermentation, drying of fruits and vegetables, blending of sauces, dressings, mayonnaise and mayonnaise-based salads. Products are packed chilled in plastic with/without MAP

Subcategory: CI. CII. CIII. CIV



**Certificate of registration number:** 2064-68703  
**COID number:** SWE 1-4491-536088  
**Certification decision date:** 2026-04-10  
**Initial certification date:** 2026-01-30  
**Issue date:** 2026-04-10  
**Valid until:** 2029-02-20  
**Date of the last unannounced audit\*:** 2024-02-06/07

\* 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.

**Authorized by:**  
Anne Larsson, Certification officer - Management systems

**Signature:** 

**Certificate is issued by:**  
Henrik Thollander, CEO  
ControlCert Scandinavia AB.  
Reg. No. 556861-4407



The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc.com](http://www.fssc.com).