

Certificate of Approval

Herewith the certification body:

LRQA France SAS

being an ISO / IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Salsicharia Estremocense, S.A.

Outeiro de São José, Apartado 161, 7100-909 Estremoz, Portugal

Veterinary agreement number: PT L-301 CE

COID: 54465

meet the requirements set out in the:

IFS Food Version 6.1, November 2017 and the other associated normative documents

at **Foundation** level

with a score of **94.39%**

Approval number(s): 00025178

for the audit scope:

Production (cutting, deboning, marinade, control of ambient temperature, chilling, freezing) and packaging (tray, plastic bag, MAP, skin and vacuum) of pork and sheep meat. Production (freezing) and packaging (skin) of chicken. Production (cutting/mincing, salting, massage/maturation, filling, thermal processing, drying, smoking, cooling, cutting/slicing, control of ambient temperature, chilling) and packaging (vacuum, MAP) of pork meat products. Production (cutting, thermal processing, cooling, filtering, sieving, salting, massage) and packaging (plastic bucket, plastic bag and MAP) of pork fats and greaves. Production (boning, pressing, cutting, slicing, ambient temperature control, chilling) and packaging (ATM and vacuum) of cured ham. Beside own production, company has outsourced processes and/or products.

Product scopes: 1 - Red and white meat, poultry and meat products

Technology scopes: B, C, D, E, F



Daniel Oliva Marcilio de Souza

Area Operations Manager - South Europe

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for and behalf of: LRQA France SAS

