



CERTIFICATE

The Food Safety Management System of

New Style Pork (Pty) Ltd t/a Lynca Meats

**10 Leew Street, Valley Settlements
1961 Meyerton (South Africa)**

has been assessed and determined to comply with the requirements of



Food Safety System Certification 22000 (FSSC 22000) (Version 5)

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.

Field of activity

Slaughtering, deboning, cutting, pickling, smoking, chilling, freezing, packing (vacuum packing, bagging, wrapping and packing into lined boxes), storage and distribution of fresh and frozen pork and pork-processed products, including offal, bacon, primals, pickled and smoked products for supply to food service, wholesale, butchery and retail markets. Cutting, injecting, curing, packing into vacuum bags of chilled corned beef and tongue

Food chain sub-category/ies

C I Processing of perishable animal products

Initial certification date: 11 May 2017

Date of the certification decision : 11 Mai 2020

Issuing date of certificate: 11 May 2020

This certificate is valid up to and including: 10 May 2023*



Richard Schnyder
Certification Director

Fiorenzo Bodrato
Member of certification commission

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* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest validity of this certificate