

AENOR

IFS Certificate



IFS-2016/0032

Herewith the certification body AENOR, being an accredited certification body for IFS certification, and having signed an agreement with the IFS owners, confirms that the processing activities of

HIJOS DE JOSÉ CASAPONSA, S.A.

meets the requirements set out in the
IFS FOOD Version 6, April 2014
and other associated normative documents

address: **CTRA. NACIONAL 260, KM. 86. 17813 - VALL DE BIANYA (GIRONA)**

COID: **11863**

scope: **Mixing of meat and ingredients, stuffing, fermentation, curing, drying of raw cured pork sausages (Salami, Chorizo, Salchichón and fuet), whole premium pork cuts (pork loin and pork belly) and poultry raw cured sausage (Salami with pork and turkey). Coating, cutting, slicing, and packing in vacuum or protective atmosphere of raw cured pork and turkey sausages and premium raw cured pork cuts. Melting, cooling down and packing of pork lard and "chicharrones". Beside the own production, the company outsources the slicing process.**

Mezclado-amasado de carnes e ingredientes, embutido, fermentado, curado, secado de embutidos de cerdo (Salami, chorizo, salchichón y fuet), piezas enteras nobles de cerdo (panceta y lomo) y embutido de ave (salami de cerdo y pavo). Recubrimiento, troceado, loncheado y envasado al vacío o en atmósfera protectora de embutidos y piezas enteras de cerdo curados. Fundido, enfriado y envasado de manteca de cerdo y chicharrones. Además de la propia producción, la empresa subcontrata proceso de loncheado.

exclusions from scope: **None. / Ninguna.**

product scope: **1.- Red and white meat, poultry and meat products
9.- Oil and fats**

technology scope: **CP4, D.P6, E.P8, F.P11, F.P12**

level: **Higher Level**

audit programme: **Announced**

Date of the audit: **2017-06-01**

Date of issue of the certificate: **2017-07-11**

Certificate valid until: **2018-08-06**

Next audit to be performed: **from 2018-04-17 to 2018-06-26**

Rafael GARCÍA MEIRO
General Manager