



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 6.1, Nov. 2017
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, protective atmosphere, macro-perforated film or bulk formats of raw cured (dried) pork and turkey sausages and premium raw cured (dried) pork cuts. Pork flare fat melting, cooling down and packing of pork lard and rinds ("chicharrones"). Besides the own production, the company has outsourced processes.

exclusions from scope: None.
product scope: 1.- Red and white meat, poultry and meat products
9 - Oils and fats
technology scope: C.P4, D.P6, D.P7, E.P8, F.P11, F.P12
Has achieved: Higher level
audit programme: Announced

Date of the audit: 2020-02-14
Date of issue of the certificate: 2020-04-07
Certificate valid until: 2021-04-16
Next audit to be performed: from 2020-12-26 to 2021-03-06

Rafael GARCÍA MEIRO
Chief Executive Officer