



Certificate NL20/819944015

The Food Safety Management System of

Rob Lelie B.V.

Jarmuiden 17
1046 AC Amsterdam, The Netherlands

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000



Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirement (version 5.1).

This certificate is applicable for the scope of:

Production and MAP-packing of raw and ready-to-eat poultry products.

**Food Categories: CI - Processing of perishable animal products,
CIII - Processing of perishable animal and plant products(mixed products)**



This certificate is valid from 10 May 2022 until 15 June 2023
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision: 10 May 2022

Issue Date: 10 May 2022

Re-certification audit due 60 days prior to expiry date
Issue 3. Certified since 15 June 2020

Authorised by



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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.



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