FSSC 22000 CERTIFICATE

GLOBAL® STANDARDS CERTIFICATION

Certificate of registration
The Food Safety Management System of

CADENA DE COMIDA MEXICANA SAPI DE C.V.

Av. Revolución Industrial No. 101, Parque Industrial Landus, C.P. 66367, Santa Catarina, Nuevo León, México.

Has been assessed and determined to comply with the requirements of:

FSSC 22000

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 6).

This certificate is applicable for the scope of:

Elaboración de guisos (congelados) a base de puerco, res y pollo.
Elaboración de salsas, encurtidos y gorditas de harina congelados.
Preparation of stews (frozen) based on pork, beef, and chicken.
Preparation of frozen sauces, pickles and gorditas de harina.

Category: CII, CIII.

Audit Delivery: Full On Site.
Date of the last unannounced audit: N/A.
At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

Certificate registration number
GSCFSSC22KMX669
COID: MEX-1-0908-044064

Initial certification date:
March 18, 2025

Certification decision date:
March 18, 2025

Issue date:
19/MAR/25

Valid until:
17/MAR/28

Certification scheme
Single Site

Executive Director
Global Standards

You can verify the validity of the Management System certifications our organisation have issued on the IAF global certificate database https://www.iafcertsearch.org

GLOBAL STANDARDS FSSC 22000 SYSTEM CERTIFIED

ANAB ANSI National Accreditation Board ACCREDITED ISO/IEC 17021-1 MANAGEMENT SYSTEMS CERTIFICATION BODY

FSSC 22000

Global Standards, S.C. Av. México 3555 Piso 11 Col. Vallarta San Jorge, C.P. 44690, Guadalajara, Jalisco, México