

Certificate HU16/7826

Certificate

The certification body SGS-ICS GmbH confirms that the processing activities of

KOMETA 99 Zrt.

COID: 51808

Veterinary control number: HU-62-EK

Pécsi u. 67-69

7400 Kaposvár

Hungary

meet the requirements of the

IFS Food

Version 6.1, November 2017

and other associated normative documents for the audit scope:

Pig slaughtering, cutting; cooling or freezing of pork and offal. Processing of raw pork, prepared-, minced pork and offal packed under vacuum or under modified atmosphere in the plastic foils and trays. Wet rendering of edible fat packed in plastic box or in lined cardboard boxes. Curing, pickling, fermentation, maturing or cooking, smoking of meat products filled in natural or artificial casings and/or in plastic packaging materials. Manufacturing (cold smoking, curing and drying) of salami and packing in cellophane sheet. Production of cooked poultry ham products filled in artificial casing. Slicing of sausages, hams, salami, packed under modified atmosphere or under vacuum in plastic foil and trays.

Beside own production, company has outsourced processes and/or products.

Product scope: 1. Red and white meat, poultry and meat products

Technology scopes: B, C, D, E, F

on Foundation Level with a score of 93,47%

Issue: 6. Date of the audit: 11/01/2021 – 13/01/2021

Next audit to be performed within the time period: 28/11/2021 – 06/02/2021 or unannounced

Last audit conducted unannounced: N/A

Certificate issued on: 29/03/2021

Certificate valid until: 19/03/2022

Authorised by



Hagen Senne
Head of Certification Body



László Györfi
Global Product Manager IFS

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