



CERTIFICATE

The Food Safety Management System of

Les produits de viande Pac-Rite Inc.

9090 rue Pierre-Bonne, Montreal, Québec, H1E 6W5 Canada

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000

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 5.1).

Certification decision date: **August 28, 2021**
Initial certification date: **July 14, 2017**
Issue date: **August 30, 2021**
Valid until: **September 25, 2024**
Food category: **CI. Processing of perishable animal products**

This certificate is applicable for the scope of:

Chicken boning, trimming, cutting, and MAP packing fresh either for bulk and thermoformed trays and frozen pack in regular bulk bags and manufacturing mechanically separated chicken meat (MSM), packed frozen into polyethylene plastic bag for further processing.

Certificate ID: FS-210830



Mario Pineda
Certification Officer

bQb-Cert LLC
187 E. Warm Springs Rd Suite B304 Las Vegas NV 89119 US

* Subject to suspension or withdrawal of Certification at any time.
This Certificate remains the property of bQb-Cert LLC.

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