

AENOR



Certificate of Registration

FS22-2014/0006

AENOR certifies that The Food Safety Management System of

PULEVA FOOD, S.L.

at

CL FERRER I BUSQUETS, 125. 25230 - MOLLERUSSA (LLEIDA)

Has been assessed and complies with the requirements of
FOOD SAFETY SYSTEM CERTIFICATION (FSSC) 22000 (version 4.1)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 4.1)

This certificate is applicable for the scope of:
The treatment and packing of UHT milk, UHT enriched milk and sterilized milk.
The production and packing of UHT milk drinks, High pasteurized cream, UHT cream and butter.
The treatment and shipping of thermized milk in bulk tank.

Category: C

Date of certification decision: 2017-05-09
Initial certification date: 2014-04-30
Reissuing date: 2018-04-09
Valid until: 2020-04-30

A handwritten signature in blue ink, appearing to read 'Rafael GARCÍA MEIRO'.

Rafael GARCÍA MEIRO
General Manager

AENOR INTERNACIONAL S.A.U.
Génova, 6. 28004 Madrid. España
Tel. 91 432 60 00.- www.aenor.com



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

AENOR

IFS Certificate



IFS-2012/0010

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

PULEVA FOOD, S.L.

meets the requirements set out in the
IFS FOOD Version 6, April 2014
and other associated normative documents

address: CL FERRER I BUSQUETS, 125. 25230 - MOLLERUSSA (LLEIDA)

COID: 35220

scope: The production and packing of milk, enriched milk, dairy UHT products and sterilized products.

The production and packing of high pasteurized and UHT cream and butter.

The production and bulk dispatching in tankers of thermized milk.

La elaboración y envasado de leche, leche enriquecida, bebidas lácteas UHT y leche esterilizada.

La elaboración y envasado de nata alta pasteurización y nata UHT y mantequilla.

La elaboración y expedición de leche termizada a granel en cisterna.

exclusions from scope: None./ Ninguna.

product scope: 4.- Dairy products

technology scope: B.P2, C.P5, D.P6, F.P12

audit programme: Announced

Date of the audit: 2018-02-09

Date of follow up audit: 2018-03-09

Date of issue of the certificate: 2018-03-12

Certificate valid until: 2019-03-28

Next audit to be performed: from 2018-12-07 to 2019-02-15

A blue ink signature of Rafael GARCÍA MEIRO.

Rafael GARCÍA MEIRO
Chief Executive Officer

AENOR

Certificado del Sistema de Gestión de la Seguridad Alimentaria



SA-0012/2014

AENOR certifica que la organización

PULEVA FOOD, S.L.

dispone de un sistema de gestión de la seguridad alimentaria conforme con la Norma UNE-EN ISO 22000:2005

para las actividades: El tratamiento y envasado de leche UHT, leche enriquecida UHT y leche esterilizada.
La elaboración y envasado de bebidas lácteas UHT, nata alta pasteurización, nata UHT y mantequilla ácida.
El tratamiento y expedición de leche termizada a granel en cisterna.

que se realizan en: CL FERRER I BUSQUETS, 125. 25230 - MOLLERUSSA (LLEIDA)

Fecha de primera emisión: 2014-04-30
Fecha de última emisión: 2017-04-30
Fecha de modificación: 2018-04-09
Fecha de expiración: 2020-04-30

A blue ink handwritten signature, appearing to read 'Rafael García Meiro', is written over a horizontal line.

Rafael GARCÍA MEIRO
Director General