

Herewith certifies that  
**La Vieille Abbaye SA**

For the following Food safety management systems

**Cooked meat products : Manufacture of cooked meat-based products (white puddings, black puddings, ... , cooked sausages, garnished sauerkraut, meatloaf, pâté, ... and stuffed products)**  
**Sector : Cooked Meat Products - Category (ISO22003:2013) : C**

Developed at the production site :

**Avenue de Jupille, 4  
4020 Liège**

are conform with the requirements of the standard :

**FOOD SAFETY SYSTEM CERTIFICATION 22000**  
**Certification scheme for food safety systems including ISO 22000:2005,**  
**ISO 22002-1 : 2009 and additional FSSC 22000 requirements**  
**revision 3.2 - Published 26 February 2015**

Certificate-           INS162/01/0042           Date of issue :           13/10/2016

Date of beginning of validity : 26/10/2015

Audit re due date 2 : before 15/10/2017

Renewal Audit cycle 2 : before 15/10/2018

Date of certificate expiry : 26/10/2018

For the certification board,



Samya Aweis,  
Certification Manager

This certificate is provided on the base of the FSSC 22000 certification scheme version e version 3.2, published 26 February 2015.  
The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the ISO22002-1.

Certificate issued by Quality Partner S.A - Rue Hayeneux 62, B-4040 Herstal - Belgium

CERTIFICATE