



Certificate of Conformity

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Assessment Date:
04 Apr 2018

Next Assessment Due:
From 07 Feb 2019
to 18 Apr 2019

Certificate Number:
C0390385

Date of Issue:
16 May 2018

Expiry Date:
29 May 2019

COID Number:
26396

Certified Site:
Embutidos La Hoguera
S.A.

C/ Carrera Mediana, nº 9
San Pedro Manrique
Soria
42174
Spain

Company Headquarters:
Embutidos La Hoguera
S.A.

C/ Carrera Mediana, nº 9
San Pedro Manrique
Soria
42174
Spain

Product Scope:

1: Red and white meat, poultry and meat products

Technology Scope:

D, C, E, F

Scope of Certification:

Pork boning. The boning out and production of dry cured whole muscle meat products (Shoulder and ham). Production of general meat products (loin etc), dry cured manipulated meat products (chorizo and Salchichón) marinated (Belly pork, loin and ribs) pre-fried pork belly. Vacuum packed and or MAP packed. Despiece de porcino. Elaboración y deshuesado de productos cárnicos en salazón (jamón y paleta). Elaboración de derivados cárnicos curados (lomo y cabecera), crudo curados (chorizo y salchichón), adobados (panceta, lomo y costilla) y torrezno pre-frito. Envasados al vacío y/o en atmosfera modificada.

Exclusions: None.

meet the requirements set out in

IFS Food Standard

Version 6, April 2014

at Higher Level

with a score of **95.26%**

Signed on behalf of NSF Certification UK Ltd

Certification Director

