



# CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

## **Fromagerie St-Fidèle Inc.**

2815, boulevard Malcolm-Fraser, La Malbaie, Québec G5A 2J2 Canada

Has been assessed and complies with the requirements of:

### **FSSC 22000**

**Certification scheme for food safety systems including  
ISO 22000:2005, ISO22002-1:2009 and additional FSSC 22000 requirements.**

This certificate is applicable for:

The manufacture and packing of pasteurized Swiss and Cheddar cheese in whole, portions and grated format.

Food Chain Category: C I- Processing of perishable animal products

Product sector: Dairy

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of a minimum annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and ISO22002-1.

**Certificate of registration No: 1654376**

Certification Decision Date: September 19, 2014  
Initial Certification Date: September 19, 2014

Reissuing Date: August 22, 2016  
Valid Until: September 18, 2017

Paul Simpson  
Global Head of Policy, Risk and Compliance



**Registered by:**

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