

For the Scope of Activities: Slaughter, breaking, boning and trimming of pork carcasses into pork primals, sub primals, trimmings, variety meats and edible lard; vacuum packed in plastic bags, packed

in lined cartons and poly lined combos.

Including Additional Modules of: None

Exclusions From Scope: Inedible rendering department/ products. Traded Goods.

Product Categories:



ved Grade:

AA+

ram:

Unannounced mandatory 1 in 3 years

Meets the requirements set out in the Global Standard Food Safety

Issue 9: August 2022

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y Date:

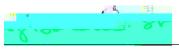
AO-009529

October 8 10, 2024 e Date: November 13, 2024

October 27, 2025 November 23, 2025

January 4, 2026

Authorized by:



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