



CERTIFICATE OF CONFORMITY

Herewith the Certification body

SAI Global Certification Services Pty Ltd

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

EMBUTIDOS MONELLS, S.A. (Planta 1 y Planta 3)

Camí Ral 4 08554 Sant Miquel de Balenyá (Seva). Barcelona SPAIN

Veterinary agreement number – 10.03970/B

Headquarter name – Embutidos Monells S.A.

For the audit scope:

Deboning, injection, marinating, filling, cooking & cooling of ham, shoulder, bacon & cold meats (beef, pork, chicken & turkey); cooked meats individually packed (ham, shoulder & turkey breast, chicken breast, turkey ham & beef). Smoking of pork bacon & ham. Re-bagging & pasteurization of smoked & braised meat products. All products vacuum packed in plastic bags. Slicing or cutting, modified atmosphere or vacuum packing of refrigerated cooked ham, bacon & cooked meats (loin, bacon, ham, shoulder, turkey, chicken breast, beef & cold meats). Besides own production, the company has outsourced processes and/or products.

Deshuese, inyección, maceración, embutición, cocción y enfriamiento de jamones , paletas, beicon, pastas finas (ternera, cerdo, pollo y pavo), y productos cárnicos cocidos envasados en pieza entera (jamón, paleta, pechuga de pavo, pechuga de pollo, jamón de pavo y ternera). Ahumado de beicon y jamones de cerdo. Re-embolsado y pasteurizado de productos cárnicos ahumados y braseados. Envasado en plástico al vacío o de todos los productos. Loncheado o cortado, envasado en atmósfera modificada o al vacío de jamones, beicon y productos cárnicos cocidos refrigerados (lomo, beicon, jamón, paleta, pechuga de pollo y pavo, jamón de pavo, ternera y pastas finas). Además de su propia producción, la empresa tiene productos y/o procesos subcontratado.

Exclusions: None

Product Scope(s): 1 - Red and white meat, poultry and meat products

Technology Scope(s): B, C, D, E, F

Meet the requirements set out in the

IFS Food Version 6.1, November 2017

and other associated normative documents

at Higher Level

Registration Number: ESP26897

Site COID: 29719

Audit Date(s): 10, 11, 12, 13.05.2021

Next audit between: 31.03.2022 and 09.06.2022 or unannounced

Certificate Issue Date: 22.06.2021

Certificate Valid Until: 20.07.2022

Last Unannounced audit date: N/A

Frank Camasta
Global Head of Technical Services
SAI Global Assurance



JAS-ANZ



WWW.JAS-ANZ.ORG/REGISTER

Registered by:

SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George Street Sydney NSW 2000 Australia - an ISO/IEC 17065 Accredited certification body for IFS certification, having signed an agreement with the IFS owners and subject to the SAI Global Terms and Conditions. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request



SAI GLOBAL



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Embutidos Monells, S.A. (Planta 2)

C/ Afores S/N - 08508 Les Masies de Voltregá (Barcelona) Spain

GLN: 8411477000011

Packing code / Veterinary agreement number- 10.01932/B

Embutidos Monells, S.A. (Planta 1)

For the Assessment scope:

Trimming, injection, marinating, filling, cooking, cooling, portioning or not, smoking and vacuum packing of pork bacon and shoulder. Marinating, filling, curing and vacuum packing of pork loin and collars in portions or whole pieces. Slicing and packing of cured pork loin and collars in modified atmosphere in plastic trays or dicing and vacuum packing.

Pulido, inyección, maceración, embutición, cocción, enfriamiento, troceado o no, ahumado y envasado al vacío de beicon y paleta. Maceración, embutición, curación y envasado al vacío de lomo y cabecero de lomo de cerdo en piezas o porciones.

Loncheado y envasado de lomo y cabecero de lomo curado en atmósfera modificada en bandejas de plástico o corte en tacos y envasado al vacío.

Additional information:

Besides own production, the company has partly outsourced processes./ Además de la producción propia, la compañía tiene procesos parcialmente subcontratados.

Exclusions: None

Product Scope(s): 1. Red and white meat, poultry and meat products

Technology Scope(s): B, C, D, E, F

Meet the requirements set out in the

IFS Food Version 7, October 2020

and other associated normative documents

at Higher Level

with a score of 96,62%

Registration Number: ESP27071

Site COID: 34361

Assessment Date(s): 05, 06, 07, 08.10.2021

Next assessment between:

29.08.2022 and 07.11.2022

or unannounced, between:

04.07.2022 and 07.11.2022

Certificate Issue Date: 11.11.2021

Last Unannounced assessment date: N/A

Certificate Valid Until: 18.12.2022


Frank Camasta
Global Head of Technical Services
SAI Global Assurance



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