



IFS Certificate



IFS-2018/0046

Herewith the certification body AENOR INTERNACIONAL, being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

EMBUTIDOS RODRÍGUEZ, S.L.U.

meets the requirements set out in the
IFS FOOD Version 7, Oct. 2020
and other associated normative documents

Address: CTRA. LE-420, KM 2,7. 24768 SOTO DE LA VEGA (LEÓN)

COID: 59851

Registro Sanitario/ GLN: 10.03341/LE - 8439000457002

Scope: Sacrificio de porcino. Despice, fileteado y envasado de carne de porcino en vacío, film retráctil, atmósfera protectora modificada y a granel (cajas y contenedores plásticos o con plástico protector o cajas de cartón con film de plástico protector). Productos refrigerados o congelados. Lavado y manipulación de vísceras rojas y blancas de porcino envasadas a granel en cajas y/o contenedores de plástico, al vacío o en cajas de cartón con film de plástico protector, refrigeradas o congeladas. Salazón, curado y secado de jamones y paletas. Deshuesado de jamones envasados al vacío como centros o prensados y envasados al vacío (congelados parcial o totalmente). Loncheado y envasado al vacío o en atmósfera protectora modificada de jamón curado. Fileteado y envasado al vacío de preparados de carne adobados (refrigerados). Además de la producción propia, la compañía tiene procesos parcialmente subcontratados.

Slaughtering of pigs. Cutting, filleting and packing of pork meat in vacuum, shrink film, modified protective atmosphere and in bulk (plastic boxes and

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Chief Executive Officer





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containers with plastic protective or cardboard boxes with plastic protective film). Chilled or frozen products. Washing and handling of red and white pork offal and guts packed in bulk in plastic crates and/or containers, under vacuum or in cardboard boxes with protective plastic film, chilled or frozen. Salting, curing and drying of hams and shoulders. Boning of hams vacuum-packed as whole pieces or pressed and vacuum-packed (partially or totally frozen). Slicing and vacuum or modified protective atmosphere packing of cured hams. Slicing and vacuum packing of marinated meat preparations (chilled). Besides own production, the company has partly outsourced processes.

Exclusions from scope: None. / Ninguna.

Broker or logistics activities: None. / Ninguna.

Product scope: 1.- Red and white meat, poultry and meat products

Technology scope: C, D, E, F

Has achieved: Foundation level (90,69%)

Audit programme: Announced

Date of last unannounced assessment: NA

Date of assessment: 2022-07-28

Certificate issue date: 2022-09-20

Certificate valid until: 2023-09-22

Next audit to be performed: 03.06.2023 - 12.08.2023 (Announced Assessment)
or
08.04.2023 - 12.08.2023 (Unannounced Assessment)

Rafael GARCÍA MEIRO
Chief Executive Officer

