

Inspecta Sertifiointi Oy has granted this certificate as proof that
the food safety management system of

Umlax AB
Mårdstigen 1
912 32 VILHELMINA, SWEDEN

has been assessed and complies with the requirements of

FSSC 22000

Certification scheme for food safety systems including
ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements.

This certificate is applicable for

**Slaughtering, gutting, sorting, filleting and wholesale packaging of fresh and frozen
Arctic char (*Salvelinus alpinus*) and Rainbow trout (*Oncorhynchus mykiss*).**

Category C

This certificate is provided on the base of 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 a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the ISO 22002-1:2009.

Date of certification decision 2016-03-23.

The certificate is issued on 2016-03-23
(first issue 2016-03-23).

The certificate is valid until 2019-03-23.



Tomi Kasurinen, Managing Director

The certificate is valid on condition that the food safety management system of the organization remains in compliance with the aforementioned standard and the General Regulations ABC 200.

The validity of the certificate can be checked on the Internet at www.inspecta.fi.

