



Certificate of Approval

Unannounced

Herewith the certification body:

LRQA France SAS

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

BIOPORC SASU

ZI Du Fief Tardy, 85120 La Chaigneraie, France

Veterinary agreement number: FR 85 059 004 CE

COID: 31155

Headquarter: CAVAC Coopérative Agricole 12, boulevard Réaumur BP27 85001 LA ROCHE SUR YON, France

meet the requirements set out in the:

IFS Food Version 6.1, November 2017
and the other associated normative documents

at Higher level
with a score of 96.30 %



Gilles Bessiere - Area Technical Manager

Issued by: LRQA France SAS

Audit date: 12 December 2018

Next audit due date, from: 28 December 2019

To: 7 March 2020 or unannounced

Certificate identity number: 10168572

Current issue date: 22 January 2019

Expiry date: 17 April 2020

Approval number(s): 00018670





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Audit scope:

Manufacturing (cool storing, cutting), vacuum and under modified atmosphere packing of fresh meat.

Manufacturing (cool storing, cutting, salting in brine, mincing, mixing/blending, stuffing), vacuum and under modified atmosphere packing of manufactured elaborate raw meat products.

Manufacturing (mincing, salting, mixing/blending, stuffing, acidification, drying) of dry meats.

Manufacturing (salting in brine, churning, mincing, mixing/blending, stuffing, cooking, steaming, smoking, chilling process and respective cool storing, dicing, slicing), vacuum and under modified atmosphere packing of stuffed products (as black pudding, garlic sausage), stuffed smoked products (as smoked Frankfurt sausages), products pickled in brine (as knuckle of ham), steamed smoked products (as diced bacon, smoked streaky bacon), products pickled in brine, churned, diced or sliced (as ham, roast pork) and cooked terrines, in controlled hygiene conditions.

Manufacturing (sterilisation) of canned cooked meat.

Manufacturing (preparation, assembly, packaging under atmosphere, refrigeration) of kebabs: bites
bacon/pruneau

Beside own production, company has outsourced processes and/or products.

Product scopes: 1 - Red and white meat, poultry and meat products 7 - Combined Products

Technology scopes: A, C, D, E, F