



The Food Professionals



November 2010

FSSC 22000 Certification

Skilcor Northbud achieved ISO 22000 Certification in October 2009. For 2010, the target was to continue to raise the bar by achieving FSSC 22000, a GFSI (Global Food Safety Initiative) recognized accreditation. FSSC 22000 continues to demand all the requirements for ISO 22000 with the addition of PAS 220 which sets standards for pre-requisite programs (PRP's). These programs strengthen our HACCP system and are fundamental for Food Safety.

To meet the GFSI requirements, you need more than an acceptable standard – there must be a certification system and a verified audit protocol. These must be “owned” by an appropriate organization, in this case, the Foundation for Food Safety Certification. Certification enables manufacturers to focus their Food Safety efforts on scientific and technical advances, and their audit resources on continuous improvement rather than simple compliance.

As the certification system is based on an ISO standard, it has worldwide credibility, providing a systematic management protocol for PRP's with control focused on what is really necessary and providing confidence to our customers that we can identify and control food safety hazards. These days, more of our customers are asking that their suppliers are accredited to a GFSI recognized standard.

On October 25th and 26th, Skilcor Northbud was audited against the FSSC 22000 standard, almost exactly a year to the date since we achieved ISO 22000. We are very pleased to tell you that we have had **zero** non-compliances, and that it is expected that our accreditation to this GFSI recognized standard will proceed to full certification immediately. Few companies in our industry today have attained both of these accreditations.

At Skilcor Northbud, FSSC 22000 is part of our commitment to deliver the highest standards of food safety assurance to our customers and consumers.

Skilcor Northbud, The Food Professionals

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CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Skilcor Food Products Inc.

175 Nuggett Court BRAMPTON ON L6T 5H4 Canada

Has been assessed and complies with

FSSC 22000:2010 – Food Safety System Certification scheme for food safety systems in compliance with ISO 22000:2005 and PAS 220:2008.

This certificate is applicable for:

The development and manufacture of fully cooked, ready to eat, portion controlled, frozen and chilled meat products (using different species: beef, pork and poultry-turkey).

Food Chain Category: C - Processing 1 (perishable animal product); Sector: Meat products

This certificate is provided on the base of the FSSC 22000 certification scheme. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements as included in the scheme and the PAS 220.

Certificate of registration No: FSSC20007

Issued: 3 December 2010
Expires: 29 October 2012

Originally Certified: 30 October 2009
Current Certification: 24 November 2010

Alex Ezrakhovich
General Manager – Certification Services

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Global Head – Assurance Services



Registered by:

SAI Global Certification Services Pty Ltd (ACN 108 716 669) 286 Sussex Street Sydney NSW 2000 Australia with SAI Global Limited 286 Sussex Street Sydney NSW 2000 Australia ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. 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.

To verify that this certificate is current please refer to SAI Global On-Line Certification register at <http://www.saiglobal.com>