

**BUREAU VERITAS**  
Certification



## CERTIFICATE

Herewith the certification body

BUREAU VERITAS CERTIFICATION

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

### **RAFAEL BARÓ S.A.**

*Avda. Catalunya, N°20  
17464 Cerviá de Ter (Girona), Spain.  
R.G.S. 10.01781/GE.  
COID 32405*

Meets the requirements set out in the  
**IFS Food**  
Version 6 of April 2014

### **Foundation Level**

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

Technology scope: P2, P4, P6, P8, P9, P12

**Cool storing, mincing, drying and packing of meat cured products (chorizo, fuet, salchichón, secallona and salami) in flow pack, MAP or under vacuum. Slicing and packing of sausages in MAP or under vacuum. Cool storing, mincing, pasteurization and packing of meat products (bacon, catalana saussages and pork shoulder).**

Date of Audit: 28<sup>th</sup> April 2016

Next Audit between: 25<sup>th</sup> February 2017– 06<sup>th</sup> May 2017

This certificate is valid until: 16<sup>th</sup> June 2017

Date of issue of certificate: 22<sup>nd</sup> June 2016

Madrid, 22<sup>nd</sup> June 2016

Adrián Martínez

Food Manager

Certificate number: ES073476-1

To check this certificate validity you may contact  
Bureau Veritas Iberia, SL  
C/Valportillo Primera, 22-24, Edif. Caoba – P.I. La Granja  
28108 Alcobendas, Madrid, Spain

