



The Food Safety Management System of
Cargill Protein Group - London

At

**10 Cuddy Boulevard, London,
N5V 3S9, ON, Canada**

has been assessed and determined to comply with
the requirements of

Food Safety System Certification 22000 FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009; and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of:

Scope Statement: Slaughter of poultry, fabrication of fresh and frozen poultry products, and battered and breaded poultry products packaged in plastic MAP packages, plastic lined cardboard boxes or plastic containers. Products were intended for food service and further processing.

Food Chain Subcategory: CI - Processing of perishable animal products

This audit included the following central FSMS processes managed by Cargill, Inc. in Wichita, KS: Support, External Communication, Planning, Pre-requisite Program Development, Emergency Preparedness, Complaints, Performance Evaluation, Product Information and Consumer Awareness, Warehousing, Product Recall Procedures, and Management of Purchased Materials and Services.

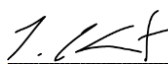
Certificate of registration number: AO-002131


Certification decision date: October 24, 2021

Initial certification date: March 7, 2013

Issue date: October 24, 2021

Valid until: November 5, 2024

Authorized by: 
Senior VP of Audit Services


Issued by:
FSNS Certification & Audit, LLC.
199 West Rhapsody Drive
San Antonio, TX 78216



The authenticity of this certificate can be verified in
the FSSC 22000 database of Certified Organizations
available on www.fssc22000.com.