

# Certificate



Herewith the certification body

## **SGS International Certification Services GmbH**

being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

### **Montealbor Alimentación S.A.U. (COID: 70780)**

**Polígono Industrial Polysol C/Cinco, N° 11-13  
41500 Alcalá de Guadaíra (Sevilla) Spain**

GS1 GLN(s): 8422061000003

Sanitary legal authorisation number: 10.02306/SE, 26.02387/SE

for the Assessment scope:

Production of vegetable, oil based, and combined sauces packed in glass jars with or without heat treatment or in plastic buckets. Production of vegetable-based creams, pasteurized or sterilized packed in glass jars. Production of matured and cured sausages in bulk or plastic film vacuum-packed. Production of combined prepared meat dishes film plastic vacuum-packed or in plastic trays with MAP or heat treatment after packing in plastic trays at vacuum (pasteurised/sterilised). Production of cooked sausages packed in plastic trays with MAP or vacuum-packed plastic bag pasteurised or sterilised. Production of meat preparations packed in plastic trays in MAP. Production of baked meat products vacuum-packed in plastic bags or with MAP, pasteurised or sterilised.

--

Elaboración de salsas vegetales, en base aceite o combinadas, envasadas en tarros de cristal con o sin tratamiento térmico o cubos de material plástico. Elaboración de cremas a base de vegetales, pasterizados o esterilizados envasados en tarros de cristal. Elaboración de embutidos oreados y curados a granel o envasados en film de plástico al vacío. Elaboración de platos preparados cárnicos combinados envasados en film de plástico al vacío o bandejas en atmósfera modificada o bandejas con tratamiento térmico posterior al envasado en material plástico al vacío (pasteurizados/esterilizados). Elaboración de salchichas cocidas envasadas en bolsa o bandeja de plástico en atmósfera modificada o envasado al vacío pasteurizadas o esterilizadas. Elaboración de preparados de carne envasados en bandejas plásticas en atmósfera modificada. Elaboración de producto cárnico horneado envasado en bolsa de plástico al vacío o en atmósfera modificada, pasteurizado o esterilizado.

Additional information:



# Certificate



Product Scopes:

1. Red and white meat, poultry and meat products
5. Fruit and vegetables
7. Combined Products

Technology scope(s): A, B, C, D, E, F

meet the requirements set out in the

**IFS Food Version 7, OCTOBER 2020**

**at Higher Level**

and other associated normative documents

with a score of 97,96%

Last Assessment conducted unannounced: N/A

Assessment date: 17/03/2022

Certificate issue date: 13.05.2022

Date of expiration of the certificate: 05/05/2023

Next Assessment within the time period: 14.01.2023 - 25.03.2023 (Announced Assessment)

or

19.11.2022 - 25.03.2023 (Unannounced Assessment)

Date and place

Name and signature of the responsible person at the certification body

Address of the certification body

Logo of the accreditation body or its name and registration number

