



# CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

## La Fromagerie Polyethnique Inc.

235, Chemin de St-Robert, St-Robert, Québec J0G 1S0 Canada

Has been assessed and complies with the requirements of:

### FSSC 22000 v 3

**Certification scheme for food safety systems including  
ISO 22000:2005, ISO22002:2009 and additional FSSC 22000 requirements.**

This certificate is applicable for:

The production, packing and dispatch of curd cheese/curd cheese rennet and yogurt.  
Food Chain Category:C-Processing 1;  
Perishable animal products. Sector:Dairy

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of a minimum annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and ISO22002.

**Certificate of registration No:** 1615496

Certification Decision Date: May 20, 2015  
Initial Certification Date: May 9, 2012

Reissuing Date: May 20, 2015  
Valid Until: May 19, 2018

Samer Chaouk  
Policy, Risk and Certification Manager

Paul Butcher  
Global Head – Assurance Services



[WWW.JAS-ANZ.ORG/REGISTER](http://WWW.JAS-ANZ.ORG/REGISTER)

**Registered by:**  
SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George St, Level 37-38, 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>