



AENOR

IFS Certificate



IFS-2009/0011

Herewith the certification body AENOR, being an accredited certification body for IFS certification, and having signed an agreement with the IFS owners, confirms that the processing activities of

UVE, S.A.

meets the requirements set out in the
IFS FOOD Version 6.1, Nov. 2017
and other associated normative documents

address: PI MONTES DEL CIERZO, S/N. 31500 - TUDELA (NAVARRA)

COID: 20130

scope: Slaughtering, cutting and packing (shrink packed, packed in modified atmosphere and flow pack) of chickens and offals.
Scalding, peeling, cooling, cutting and packing of chicken leg in a modified atmosphere.
Besides the own production, the company has outsourced products and/or process.

Sacrificio, despiece y envasado en retractilado, atmósfera modificada y flow pack de canales de pollo fresco y menudillos.

Escaldado, pelado, enfriado, corte y envasado de patas de pollo en atmósfera modificada. Además de la propia producción, la empresa subcontrata procesos y/o productos.

exclusions from scope: None. / Ninguna.

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

technology scope: D.P6, E.P8, E.P9, F.P12

level: Higher Level

audit programme: Announced

Date of the audit: 2021-02-04

Date of issue of the certificate: 2021-03-30

Certificate valid until: 2022-04-03

Next audit to be performed: from 2021-12-13 to 2022-02-21
or Unannounced

Rafael GARCÍA MEIRO
Chief Executive Officer