



AENOR

Confía



IFS Certificate



IFS-2019/0026

Herewith the certification body AENOR INTERNACIONAL, 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

HUERTA DEHESA EL ALCORNOCAL, S.L.

meets the requirements set out in the
IFS FOOD Version 7, Oct. 2020
and other associated normative documents

Address: PI SAN ISIDRO, CL CARPINTEROS, 26. 06400 - DON BENITO (BADAJOZ)

COID: 63495

Registro Sanitario/ GLN: 40.31364/BA 26.11732/BA; 21.22471/BA - 8437002919009

Scope: Processing of meat products (various creams, pâtés and fats) sterilized (blanching, mincing, kneading, homogenizing, stuffing, cooking) and their packaging in single-dose (aluminum), cans and glass jars. Processing (minced, mixed, with or without cooking) of assorted fish creams, creams and vegetable sauces, sterilized or pasteurized and packaged in single-dose (aluminum), cans and glass jars. Processing of pasteurized crushed tomato with or without oil and/or garlic, packed in single-dose (aluminum) or cans. Repackaging (tempering, dosing and sterilization) of cream cheese in single-dose (aluminum), cans and glass jars. Filtration and packaging of oil and vinegar in PET bottles and single doses. Tempering, dosing and packaging of pasteurized cocoa cream, nougat cream and honey in glass jars and single-dose jars (aluminum).



AENOR INTERNACIONAL S.A.U
Génova, 6. 28004 Madrid. España
Tel. 91 432 60 00.- www.aenor.com



Rafael GARCÍA MEIRO
Chief Executive Officer



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Elaboración de productos cárnicos (cremas variadas, patés y grasas) esterilizados (escaldado, picado, amasado, homogeneizado, embutido, cocción) y su envasado en monodosis (aluminio), latas y tarros de vidrio. Elaboración (picado, mezclado, con o sin cocción) de crema variadas de pescado, cremas y salsas vegetales esterilizadas o pasteurizadas y envasadas en monodosis (aluminio), latas y tarros de vidrio. Elaboración de tomate triturado pasteurizado con o sin aceite y/o ajo, envasado en monodosis (aluminio) o latas. Reenvasado (atemperado, dosificación y esterilización) de cremas de queso en monodosis (aluminio), latas y tarros de vidrio. Filtración y envasado de aceite y vinagre en botella y monodosis PET. Atemperado, dosificación y envasado de crema de cacao pasteurizada, crema de turrón y miel en tarros de vidrio y monodosis (aluminio).

Exclusions from scope:	None. / Ninguna.
Broker or logistics activities:	None. / Ninguna.
Product scope:	1.- Red and white meat, poultry and meat products; 2.- Fish and fish products 4.- Dairy products; 5.- Fruit and vegetables 6.- Grain products, cereals, industrial bakery and pastry, confectionary, snacks 8.- Beverages; 9.- Oil and fats
Technology scope:	A.P1, B.P2, D.P6, E.P9, E.P10, F.P11, F.P12, F.P13
Has achieved:	Higher level (97,38%)
Audit programme:	Announced
Date of last unannounced assessment:	NA
Date of assessment:	2022-04-08
Certificate issue date:	2022-06-01
Certificate valid until:	2023-06-02
Next audit to be performed:	11.02.2023 - 22.04.2023 (Announced Assessment) or 17.12.2022 - 22.04.2023 (Unannounced Assessment)



Rafael GARCÍA MEIRO
Chief Executive Officer