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Bureau Veritas
Certification

LETTER OF CONFIRMATION

Herewith the certification body
BUREAU VERITAS CERTIFICATION
Confirms that the processing activities of

CANARD, S.L.

POLÍGONO LA SOLANILLA, S/N - 42146 ABEJAR (SORIA) - SPAIN

R.G.S: 10.08002/SO

COID: 83764

For the assessment scope:

Slaughter, cutting and processing of raw products derived from duck and goose (refrigerated and deep-frozen), vacuum packed in a plastic bag or tub or packed in a tray with a protective atmosphere. Preparation (deveined and stripped) of whole spiced foie gras packaged in a plastic bag with pasteurization or in a glass jar or can with a sterilization process. Foie emulsified packaged in a refrigerated pasteurized plastic bag or packaged in a glass jar or can sterilized at room temperature. Preparation of confit (cooking in a kettle; cooling, greasing) and packaging in a plastic bag with refrigerated pasteurization or packaging in a can with a sterilization process at room temperature. Curing of duck ham packaged in a whole piece vacuum in a refrigerated plastic bag. Sliced cured ham vacuum packed in a plastic bag in refrigeration. Labeling of raw foie gras and magret product.

Got approved according to the requirements set out in the IFS Global Markets - Food
(Version 2, January 2023)

At basic intermediate level with a score of 93,53%

Assessment date: 17th October 2023

This letter of confirmation is valid until: 02nd January 2025

Date of issue of letter of confirmation: 11th December 2023

Next assessment to be performed within the time period: 13th September 2024- 22nd November 2024

Madrid, 11th December 2023

Letter of confirmation number: ES134471-2



Mónica Botas
Certification Manager



To check this certificate validity you may contact
Bureau Veritas Iberia, S.L.

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