



# AENOR

## IFS Certificate



### IFS-2019/0024

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

## RAFAEL BARO, S.A.

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

address: AV CATALUNYA, 20. 17640 - CERVIÀ DE TER (GIRONA)

COID: 32405

scope: Mincing, mixing, filling, drying/curing and packaging of refrigerated cured meat products (chorizo, fuet, sausage, secallona and salami) in flow pack, MAP or vacuum. Slicing and packaging of sausages cured in MAP or vacuum. Mincing, mixing, filling / moulding, cooking / pasteurisation and packaging of refrigerated cooked meat products (bacon, butifarra, cold cuts). Besides the own production, the company has outsourced processes and/or products.

Picado, mezclado, relleno, secado/curado y envasado de productos cárnicos curados refrigerados (chorizo, fuet, salchichón, secallona y salami) en flow pack, MAP o al vacío. Loncheado y envasado de salchichas curadas en MAP o al vacío. Picado, mezclado, relleno / moldeado, cocción/ pasteurización y envasado de productos cárnicos cocidos refrigerados (bacon, butifarra, fiambre). 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: B.P2, C.P4, D.P6, E.P8, E.P9, F.P11, F.P12

Level: Higher Level

audit programme: Announced

Date of the audit: 2021-01-14

Date of issue of the certificate: 2021-03-11

Certificate valid until: 2022-03-10

Next audit to be performed: from 2021-11-19 to 2022-01-28  
or Unannounced

Rafael GARCÍA MEIRO  
Chief Executive Officer