

SALSA

Safe and Local Supplier Approval

Audit Certificate

Cornish Charcuterie Ltd

SALSA site code: 5795

**The Artisan Food Village at Norton Barton
Launcells
Bude
Cornwall
EX23 9LG**

This Certificate confirms the above business and site has been audited against:

The SALSA Audit Standard

Issue 6, June 2022.

and has demonstrated compliance for the following scope of production:

'The production, packing and sale of air dried artisan charcuterie (salami, coppa, bresaola, chorizo), as sliced vacuum packed and whole, ambient-stable products.

The production of thermal processed chilled and ambient meat, vegetable (including Cornish Roots range), fish pates, meat rillettes in glass jars (potted by screw-top and clip down), cans and vacuum pouches.'

Anniversary Date: 21 July

Audit Date: 5 August 2024

Next audit due between: 26 May 2025 and 21 July 2025

Certificate No: 20644

Issued: 20 September 2024

Expires: 15 September
2025



Jon Poole
Chair to Governance



Chris Grimes
Scheme Director

fdf food & drink
federation
passionate about food & drink



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Institute of
Food Science
+ Technology **ifst**

This certificate is the property of SALSA and must be returned immediately on request.

To check its validity you may check www.salsafood.co.uk or write to

SALSA, Bloxham Mill, Barford Road, Bloxham, Banbury. OX15 4FF