

Omfanget af ROSE POULTRYs miljøledelsessystem

Scope VF:

Slaughtering of chickens, portioning, marinating, mincing and packing (MAP, vacuum and foil) of fresh and frozen chicken products. Mixing, filling, cooking and packing in foil of cooked, chilled and frozen chicken meat products.

The scope is limited to all activities related to environment and safety on the plant, as the activities have high validity data and as our options to control and influence are high

Scope SF:

Cutting, marinating, mechanically deboning, freezing and packing in plastic bags of frozen chicken products. Marinating, frying chicken products, chilled or frozen, packed in trays or plastic bags..

The scope is limited to all activities related to environment and safety on the plant, as the activities have high validity data and as our options to control and influence are high