

Certificate of Compliance

The Food Safety Management System of



has been assessed and complies with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 22000

Certification Scheme for Food Safety Systems

including

ISO 22000:2005, ISO/TS 22002-1 for Food Manufacturing
and additional FSSC 22000 Requirements

Scope: **Ingredients for the Food Industry**

Antioxidants, Mold Inhibitors, Flavors, Natural Plant Extracts, Antimicrobials

Ingredients for the Feed Industry

Forage Preservatives, Surfactants, Enzymes, Acidifiers, Trace Minerals, Carotenoids,
Amino Acids, Probiotics, Anti-Caking Agents

Category: **C Food Manufacturing:**
(CIV) Processing of ambient stable products

Certificate Number:

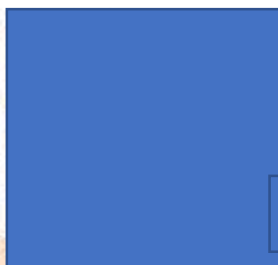
Date of issue:

Initial Issue Date:

Date of expiry:

Authorized by:

Issuing Officer:



Operations Manager
Authorized By

This Certificate is provided on the base of the FSSC 22000 Certification Scheme, version 3.2, published on 26 February 2015. The Certification System consists of a minimum annual audit of the Food Safety Management Systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1 for Food Manufacturing