

## Certification Awarded to

## CHOCOLATERIE DE PROVENCE

43 Chemin vicinal de la MillièreSaint-Menet, 13011 Marseille, France

Bureau Veritas Certification certify that the Management System of the above organisation has been audited and found to be in accordance with the requirements of the management system standards detailed below.

## **STANDARD**

FOOD SAFETY SYSTEM CERTIFICATION 22000:2011 Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements

## SCOPE OF SUPPLY

Development, production, storage and selling of chocolate for Industrial and Retail markets as well as cocoa liquor, cocoa butter and cocoa powder.

Developpement, production, stockage et vent des chocolats pour le Marché Industriel et pour consommateurs aussi que liqueur de cacao, beurre de cacao et poudre de cacao.

This certificate is provided on the base of the FSSC 22000 certification scheme. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the product category. E 4

Original approval date: 13-09-2013

Subject to the continued satisfactory operation of the organisation's Management System, this certificate is valid until: 12-09-2016

To check the validity of this certificate please call: +31 0 33 450 88 00.

Further darification regarding the scope of this certificate and the applicability of the system requirements may be obtained by consulting the organisation

Certificate Number: DNKFRC97178FH

Date:

13-09-2013



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