

The management system of

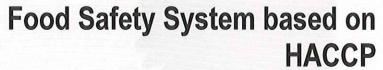
CSM Deutschland GmbH

Bremer Feld 1-4 27749 Delmenhorst Germany

Head Office: CSM Deutschland GmbH

Theodor-Heuss-Allee 8 28215 Bremen Germany

has been assessed and certified as meeting the requirements of



HACCP – Codex: Hazard Analysis and Critical Control Point system and guidelines for its application. Rev. 4 (2003)

For the following activities

Production of emulsions (fats, releasing agents, baking creams, fat coatings, margarines, sauce concentrates, pastes): deep frozen pastry crude, proved, fried

Further clarifications regarding the scope of this certificate and the applicability of HACCP requirements may be obtained by consulting the organization

This certificate is valid from 25/05/2015 until 24/05/2016 Issue 4. Certified since 25/05/2012

Authorised by

Mark Piekereit Managing Director Christian Rathje Head Of Certification Body

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