

The management system of

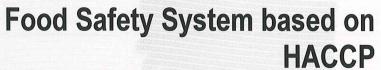
## **CSM Deutschland GmbH**

Hausener Str. 22 GER-89233 Neu-Ulm

**Head Office: CSM Deutschland GmbH** 

Theodor-Heuss-Allee 8 GER-28215 Bremen

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

Drying and Mixing of bread and pastry ingredients (baking mixtures), fillings and toppings and improvers (choux paste excluded) for artisan and industrial bakeries, and filling in bags, BigBags, pouches, buckets.

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 18/06/2014 until 17/06/2015 Issue 3. Certified since 18/06/2012

Authorised by

Mark Piekereit Managing Director Christian Rathje Head Of Certification Body

SGS-International Certification Services GmbH Rödingsmarkt 16 20459 Hamburg (Germany) t +49 (0)40 30.101.361 f +49 (0)40 33.04.08 www.de.sgs.com

Page 1 of 1





This document is issued by the Company subject to its General Conditions of Certification Services accessible at www.sgs.com/terms\_and\_conditions.htm. Attention is drawn to the limitations of liability, indemnification and jurisdictional issues established therein. The authenticity of this document may be verified at http://www.sgs.com/en/Our-Company/Certified-Client-Directories/Certified-Client-Directories.aspx. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law

