

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

Michiels Fabrieken nv
Vijvestraat 200
9870 Zulte
Belgium



operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Processing of extruded fortified corn/wheat-soya blends for adults and children above 6 months packed in plastic bags of 1.5 and 25 kg. The 1.5 kg bags are packaged in a protective atmosphere. Production of dehulled soya used as an ingredient in the blends

Food Chain Subcategory

CIV - Processing of ambient stable products

Certificate Registration No. 44 295 192191

Audit Report No. 3530 7524

Authorized by: Marion Giere

Valid from 2021-11-26

Valid until 2023-01-24

Initial certification 2017-01-25



Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2021-11-26

Date of issue: Essen, 2021-11-26

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com

