



CERTIFICATE

The Food Safety Management System of

Corman SA

Rue de la Gileppe, 4
4834 Limbourg (Belgium)

has been assessed and determined to comply with the requirements of



Food Safety System Certification 22000 (FSSC 22000)

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

Field of activity

Production of butter, anhydrous milk fat, concentrated butters (from butter or pasteurized cream), combined fat specialties, food preparations based on dairy products, UHT-treated dairy products. Packaging in trays, pots, buckets, cartons, polyethylene film, plastic bottles, metal cans, drums, cubitainers and tanks.
Production of co-products: liquid buttermilk packaged in tanks.
Production of liquid aromas packaged in plastic or metallic buckets, cubitainer and in drums.



Food chain sub-category:

C IV Processing of ambient stable products

K (Bio)chemical manufacturer

Initial certification date	23 December 2014
Date of the certification decision	13 April 2022
Certificate issue date	13 April 2022
Certificate validity until	13 December 2023 *



Richard Schnyder

Director Certification

Ismail Saadi

Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.