



CERTIFICATE

The Food Safety Management System of

S.A. Corman

Rue de la Gileppe, 4
4834 Limbourg (Belgium)

has been assessed and determined to comply with the requirements of



FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2019 and Additional FSSC 22000 requirements (Version 6).

Scope

Production of butter, anhydrous milk fats, concentrated butters (from butter or pasteurized cream), combined fat specialties and dairy-based food preparations. Packaging in trays, pots, buckets, cartons, polyethylene film, metal cans, drums, cubitainers and tankers. Production of liquid flavors for the food industry



Food chain sub-category:

C I Processing of perishable animal products

C IV Processing of ambient stable products

K (Bio)chemical manufacturer

Date of the last unannounced audit

8 December 2022

Initial certification date

23 December 2014

Date of the certification decision

29 July 2024

Certificate issue date

29 July 2024

Certificate validity until

13 December 2026 *



Richard Schnyder

Director Certification

Ismail Saadi

Member of certification commission

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

* 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.