

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

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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 from 6 to 59 months packed under protective atmosphere in plastic bags.
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. 3533 5108
Authorized by: Elke Brautlecht

End of validity of previous certificate: 2023-01-24
Valid from 2023-02-10
Valid until 2026-01-24
Initial certification 2017-01-25


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

Date of certification decision 2023-02-10
Date of issue: Essen, 2023-02-10

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

