

Certificate

FSSC 22000

TÜV NORD INTEGRA bvba, certification and inspection body for agriculture and food processing, recognized by FSSC declares that the company mentioned below is audited by TÜV NORD INTEGRA and that its food safety management system complies with the requirements of FOOD SAFETY SYSTEM CERTIFICATION 22000 Certification scheme for food safety systems including ISO 22000:2005, the applicable technical specifications for the sector PRPs as mentioned below and additional FSSC 22000 requirements. This certificate is provided on the base of FSSC 22000 certification scheme, version 4.1 (01/01/2018).

aLaVi bvba

Elisabethplein 2 bus 3, 8670 Koksijde, Belgium

Company Number: 0882601416

Client Number: 37288

Certified site

Heernisse 8 B, 8600 Diksmuide, Belgium

Scope

The storage, mixing and packing of spices, herbs, flavors, additives and marinades and their mixtures.

Exclusion(s): None

Product categories

C4. Food manufacturing: processing of ambient stable products

Dry foods and food ingredients

ISO/TS 22002-1:2009

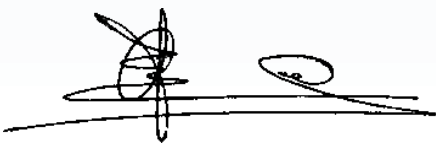
Certificate ID: 99404

Certification decision date: 27/08/2018

Certificate issued on 27/08/2018 and valid till 21/08/2020

Initial certification date: 26/09/2014

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com



Guy Buysse, General Manager

Accredited by



WWW.TUV-NORD-INTEGRA.COM

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