

The Food Safety Management System of

## Gastromer SA

Rue Champs Blanchod 14 CH - 1228 Plan-les-Ouates

has been assessed and complies with the requirements of

## **Food Safety System Certification** (FSSC) 22000

(Version 4.1)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, ISO/TS22002-1:2009 and additional FSSC 22000 requirement (version 4.1).

This certificate is applicable for:

Slicing, marinating, and heating of fish, mollusk and crustacean products. Production of terrine and pate based on meat and vegetable. Production of chilled ready to eat soups

Food Category: CI - Processing of perishable animal products, CIII - Processing of perishable animal and plant products(mixed products)

This certificate is valid from 1 November 2018 until 18 January 2021 and remains valid subject to satisfactory surveillance audits. Date of Certification decision 13 November 2018 Re certification audit due before 25 August 2020 Issue 3. Certified since January 2015

> The audit leading to this certificate commenced on 22 August 2018 Previous issue certificate validity date was until 18 January 2021

> > Authorised by

Authorised Accredited Office Manager

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











