

# CERTIFICATE

The food safety management system of

**MOGUNTIA-WERKE Gewürzindustrie GmbH**

For the Location

Malberger Str. 19

49124 Georgsmarienhütte

Germany

has been assessed and determined to comply with the requirements of

## Food Safety System Certification (FSSC) 22000 (Version 5.0)

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 5.0).

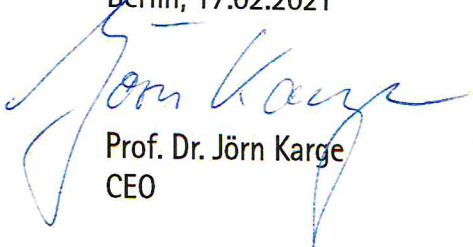
This certificate is applicable for the scope of:

Decontamination and milling of spices and production of spice mixtures, spice preparations /adjuvant mixtures and seasonings as well as marinades (fat based or W/O- or O/W-emulsion) and dips also with vegetables in conventional bulk pouches made from multi-layer films, divers plastics packages and stainless steel /plastic tanks) and in plastics casters; category CIV processing of ambient stable products

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

Report and certificate number:	IC04847 24CIV 19
Certification decision	17.02.2021
Initial certification:	28.02.2019
Certificate valid from:	17.02.2021
Certificate valid until:	27.02.2022
This certificate consists of	1 page

Berlin, 17.02.2021



Prof. Dr. Jörn Karge  
CEO

