

CERTIFICATE

The food safety management system of

Moguntia Food GmbH
Für den Standort
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).

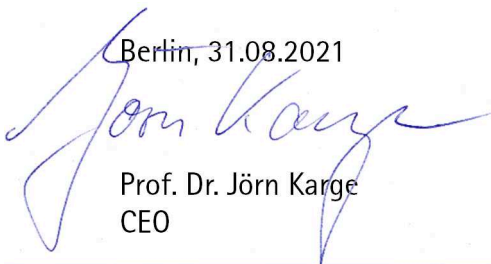
This certificate is applicable for the scope of:

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.

Report and certificate number:	IC04847 24CIV 19
Certification decision	17.02.2021
Initial certification:	28.02.2019
Certificate valid from:	31.08.2021
Certificate valid until:	27.02.2022
This certificate consists of	1 page

Berlin, 31.08.2021



Prof. Dr. Jörn Karge
CEO

