

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

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).

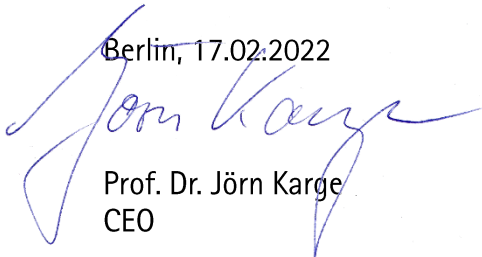
This certificate is applicable for the scope of:

Production of spice mixtures, spice preparations, seasoning as well as marinades (e.g. Fat based or W/O or O/W- emulsion), sauces, enriched with blanched or dry vegetables, Batters, technical aids. Decontamination of products. Filling in tubular bags, pouches made from multilayer films, plastic buckets, canisters, tanks (stainless-steel or plastic) and Big Bags.; category CIV processing of ambient stable products/ K Production of (Bio) Chemicals

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

Report and certificate number:	IC04847 24CIVK 21
Certification decision	15.02.2022
Initial certification:	28.02.2019
Certificate valid from:	28.02.2022
Certificate valid until:	27.02.2025
This certificate consists of	1 page

Berlin, 17.02.2022



Prof. Dr. Jörn Karge
CEO

