

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 6)

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 6).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

MYAC Fleischtechnologie GmbH

Ludwig-Erhard-Str. 6

33397 Rietberg

Germany

COID code: DEU-1-9230-078495



operates a management system in accordance with the requirements of FSSC 22000 (Version 6) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope Statement

Manufacturing (mixing, filling and packaging in flat bags, block bottom bags, canisters and containers) of mixes (dry and wet) of spices, flavours, extracts incl. additives for processing in the food stuffs industry.

Food Chain Subcategory

CIV - Processing of ambient stable products

Date of the last unannounced audit*: 2024-03-11

Certificate Registration No. 44 295 127667

Audit Report No. 3538 1366

Authorized by: Elke Brautlecht

Valid from 2025-03-07

Valid until 2028-03-06

Initial certification: 2022-03-07

Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2025-02-25

Date of issue: Essen, 2025-02-25

*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com

TÜV NORD CERT GmbH

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www.tuev-nord-cert.com

