

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
285971-2019-FSMS-FRA-RvA

Initial date:
02 July 2014

Valid:
14 April 2019 - 29 June 2021

This is to certify that the management system of

LE PALAIS DES SAVEURS Site de Production: Gel des Saveurs

Z.A de la Condamine, 71480, Cuiseaux, France

has been assessed and determined to comply with the requirements of
FOOD SAFETY SYSTEM CERTIFICATION 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) and additional FSSC 22000 requirements.

This certificate is applicable for the scope of:

Processing (cutting and packaging) of cheese. Category CI.

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Date of Certification Decision:
18 April 2019
Place and date:
Barendrecht, 15 May 2019



For the issuing office:
DNV GL – Business Assurance
Zwolseweg 1, 2994 LB, Barendrecht,
Netherlands



Erie Koek
Management Representative