



CERTIFICATE

The Food Safety Management System of



Deliciel AG

**Bruggerstrasse 48
5413 Birmenstorf (Switzerland)**

has been assessed and determined to comply with the requirements of



Food Safety System Certification 22000 (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

Field of activity

Manufacturing and packaging of chilled and frozen baked goods, snacks, scones and patisserie (gateaus, cakes, quiches chilled/frozen) - mixing, baking, filling, slicing, covering, packaging, MAP packaging, frozing, chilling, frozen storage, chilled storage



Food chain sub-category:

C IV Processing of ambient stable products

C III Processing of perishable animal and plant products (mixed products)

Initial certification date	17 March 2017
Date of the certification decision	17 February 2022
Certificate issue date	17 February 2022
Certificate validity until	16 March 2023 *



Christian Schwob

Director Certification

Richard Schnyder

Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.