

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
181403-2015-FSMS-NLD-RvA

Initial date:
03 August 2015

Valid:
03 August 2018 - 03 August 2021

This is to certify that the management system of

Grozzette B.V.

Ohmweg 13, 3442 AA, Woerden, The Netherlands

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:

Production of ambient cheese strands, granules and powders packed in plastic/carton canisters, foil or PE/papier bag and of chilled grated hard and semi-hard cheese in MAP flow-pack. Category C-I.

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:
Place and date:
Barendrecht, 23 July 2018



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

Erie Koek
Management Representative

