

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

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22041 Hamburg
Germany
COID code: DEU-1-9230-868961

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

Processing (heat treatment, cutting, packing) of vanilla beans as well as grinding and filling of vanilla, vanilla sugar, -extract, -powder, -seed. Packaging in glass tubes, jars and glass bottles with stoppers or lids, PET cans and bottles, metal cans, plastic snap-on lid cans, bags, canisters as well as in cartons and paper bags with PE inliner.

Food Chain Subcategory

CIV - Processing of ambient stable products

Date of the last unannounced audit*:
2025-01-27 until 2025-01-28
Certificate Registration No. 78 295 056192
Audit Report No. 3540 3831
Authorized by: Elke Brautlecht
Date of certification decision 2026-03-24

Valid from 2026-04-19
Valid until 2029-04-18
Erstzertifizierung: 2023-04-19

Date of issue: Essen, 2026-03-24

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

*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