

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

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).

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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COID: DEU-1-9230-868961



operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) 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. The packaging is done 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

Certificate Registration No. 78 295 056192
Audit Report No. 3534 1273
Authorized by: Elke Brautlecht

Valid from 2023-04-19
Valid until 2026-04-18
Initial certification 2023-04-19



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

Date of certification decision 2023-04-19
Date of issue: Essen, 2023-04-19

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH

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www.tuev-nord-cert.com

