

Certificate CH12/1402

The Food Safety Management System of

Pacovis AG

Grabenmattenstrasse 19
CH - 5608 Stetten

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000



Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirement (version 5.1).

This certificate is applicable for the scope of:

- **Development and production of**
- **spices and food dry blends with or without additives.**
- **Marinades, sauces, dips, dressings and spreads**
- **for cooled and ambient storage**

Food Category: CI - Processing of perishable animal products
CIII - Processing of perishable animal and plant products(mixed products)
CIV - Processing of ambient stable products

This certificate is valid from 6 September 2021 until 5 September 2024
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 11 August 2021

Issue Date: 11 August 2021

Re-certification audit due 60 days prior to expiry date

Issue 8. Certified since 6 September 2012



Authorised by

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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

