



Certificat

Certificate

Certificate n° 2017/77952.6



AFNOR Certification certifies that the Food Safety Management System implemented by:

FRANCE CULINAIRE DEVELOPPEMENT

On the following location(s):

ROUTE DU GRIPAIL ZONE ARTISANALE FR 35590 ST GILLES

For the following activities:

PRODUCTION OF FLAVOUR SPECIALITIES, FLAVOURS, FOOD PREPARATIONS AND FUNCTIONAL ADDITIVES FOR THE FOOD INDUSTRY

An audit was carried out at HYDRACHIM headquarters on 28 November 2021 to assess the following centralised functions: General Management, Purchasing and Supply Department.

**Category CIV: Processing of ambient stable products
Category K: Production of (Bio) Chemicals**

Has been assessed and determine to comply with the requirements of:

FSSC 22000 (version 5.1 - November 2020)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1 : 2009 and additional FSSC 22000 (version 5.1 - November 2020) requirements.

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

Initial certification date: **2017-12-30**
Certification decision date: **2022-02-03**
Issue date: **2022-02-07**
Valid until (expiry date): **2024-01-10**



SignatureFournisseur



Julien NIZRI
Managing Director of AFNOR Certification

Scan this QR code to check the validity of the certificate