

Certificate n° 2017/77952.9



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

FRANCE CULINAIRE DEVELOPPEMENT

On the following location:

ROUTE DU GRIPAIL ZONE ARTISANALE FR 35590 ST GILLES

COID : FRA-1-5207-445096

For the following activities:

PRODUCTION OF AROMATIC SPECIALTIES, FLAVORS, FOOD PREPARATIONS, FUNCTIONAL INGREDIENTS AND ADDITIVES FOR USE IN THE FOOD INDUSTRY, PACKAGED IN PLASTIC CONTAINERS (CANS, BUCKETS, BAGS, POUCHES, BOXES), METAL-SEALED BOXES OR IN BULK (BIG BAGS, CONTAINERS), STABLE AT ROOM TEMPERATURE

An audit was carried out at YDEO's headquarters on 28 November 2023 to assess the following centralized functions: General Management, Purchasing/Procurement Department R&D and HR

**Categories: CIV - Processing of ambient stable products
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: **2023-12-30**
Issue date: **2023-12-28**
Valid until (expiry date): **2026-12-29**



SignatureFournisseur

Julien NIZRI
Managing Director of AFNOR Certification

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the validity of the certificate

