

Certificate n° 2017/77952.10



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**

**Categories: CIV - Processing of ambient stable products  
K - Chemical and bio-chemical**

An audit was carried out at YDEO's head office, located at ZA du Piquet 35370 ETRELLES, to assess the following centralised functions: general management, commercial functions, purchasing, flow and logistics management, infrastructure management, IT service management, skills management, QSE risk management and site safety.

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

### FSSC 22000 (version 6 - April 2023)

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 6 - April 2023) requirements.

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc.com](http://www.fssc.com)

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.

Initial certification date: **2017-12-30**  
Certification decision date: **2025-01-12**  
Issue date: **2025-01-21**  
Valid until (expiry date): **2026-12-29**

Dates of last unannounced audit  
from **2022-12-02**  
to **2022-11-30**



SignatureFournisseur

**Julien NIZRI**  
Managing Director of AFNOR Certification

